

..... BRUNCH MENU

Lucé
enoteca

soups + salads

tomato bisque 4.5
goat cheese crostini + pesto drizzle

soup du jour mp

lucé salad 6.5
mixed greens + granny smith apples + gorgonzola + candied pecans
+ cranberries + honey champagne vinaigrette

mediterranean salad 7
romaine + artichokes + red onion + tomatoes + cucumbers + greek olives
+ feta + red wine herb vinaigrette

caesar salad 6
romaine lettuce + tomatoes + shaved parmesan
+ croutons + caesar dressing

add to salads: salmon 7 scallops 10 shrimp 8 4-oz beef filet 10 chicken 4

cold small plates

antipasto plate **small** 12 **large** 17
imported cured meats + artisanal cheeses + grilled & roasted vegetables
+ assorted accompaniments

american artisanal cheese plate **small** 10 **large** 15
grapes + candied pecans + rosemary-thyme flatbread + apricot-cranberry chutney

vermont: jasper hill landaff – cow's milk, buttery, semi-firm, tangy

ohio: oakvale farmhouse habenero gouda – cow's milk, salty, spicy, semi-hard

wisconsin: great west morel & leek jack – cow's milk, semi-soft, creamy

wisconsin: roth kase buttermilk blue – cow's milk blue cheese, creamy, sweet & tangy





brunch selections

steak & eggs 14

4-oz beef fillet + sunny side egg + potato + chorizo cake + sundried tomato hollandaise spinach

cornflake encrusted french toast 9

brioche bread + marscapone + berry compote

croque-monsieur omelette 10

grilled french bread + black forest ham + gruyere cheese + cherry tomatoes + bernaise sauce

tacos rancheros 9

queso fresco + chicken + scrambled eggs + corn tortilla + black bean-avacado salsa + guajillo chile sauce

southwestern crabcakes 13

corn dusted green tomatoes + poached eggs + cajun crabcakes + lemon-basil remoulade

granola vanilla yogurt 6

berries + lavender honey

pastas

rigatoni vesuvio 14.5

chicken + italian sausage + sundried tomatoes + pesto + cajun cream sauce

eggplant parmesan 13.5

eggplant + ricotta + provolone cheeses + pomodoro sauce

lasagna 14

ground beef + provolone + parmesan cheeses + ricotta + pomodoro sauce

pizzas

margherita pizza 11

roma tomatoes + mozzarella cheese + fresh basil + olive oil

forest mushroom pizza 11.5

rosemary & garlic roasted portobello + crimini + shiitake + mozzarella cheese + tomato sauce + truffle oil

sausage & pepperoni pizza 12

italian sausage + pepperoni + mozzarella cheese + tomato sauce

drinks

coffee 2

decaf + regular

expresso 2.8

cappucino 3.5

juice 3oz small 1.5 6oz large 3

orange + ruby red grapefruit + cranberry

.....●●●.....
chef/owner - alex rodriguez
sous chef - wes thompson
gm/owner - kelly rodriguez-laureano

*Consuming raw or undercooked foods may increase the risk of food borne illness.
All ingredients are not listed on menu items. Please inform your server of any food allergies.
20% gratuity will be added to parties of 7 or more.

Gift certificates, catering menus and private event menus are available upon request.