

TO START & TO SHARE

Arancini Mozzarella-Parmesan Risotto Balls, Arrabbiata	17
House Focaccia & Warm Olives Fanti Tuscan Olive Oil	12
Beef Carpaccio Tonnato Sauce, Capers	24
Tomato & Octopus 'Caprese' Salad Parsley, Basil, Lemon	19
Burrata Lemon Marmalade, Mint, Pistachio, Focaccia	26
Crudo di Mare Cured Salmon, Tuna, Scallop	30
Caesar Anchovy, Little Gem, Guanciale, Shallot, Parmesan	23
Summer Salad Bitter Greens, Almonds, Citrus, Saba	19
Antipasto Board Meats, Cheese Pickled Veg, Focaccia	37

PASTAS & PIZZAS

All our pastas are made in-house. Commercial, gluten-free pasta is available upon request

Bucatini Pomodoro Tomato, Basil, Garlic, Ricotta	25
'Nduja Rigatini 'Nduja Sausage, Tuscan Kale, Cream	26
Beef Pappardelle Short Rib in Ragu, Salmoriglio, Parmesan	38
Lobster Ravioli Mascarpone, Ricotta, Corn, Herbs, Brodo	55
<i>Traditional Neapolitan pizza, made in house and fired in a 700F Italian oven.</i>	
Garden Pizza (Leek Pesto) Asparagus, Fresh Cheese, Arugula	25
Salami (Pizza Rosso) Soppressata, Mozzarella, Hot Honey, Basil	26
Peaches & Pancetta (Pizza Bianco) Pork, Taleggio, Pistachio, Pesto	27
Chorizo (Nduja) Banana Peppers, Spinach, Mozzarella	28

BISTECCA FIORENTINA TO SHARE

Porterhouse Steak (40 oz) Peppercorn Jus, Salsa Verde	166
<i>The ultimate Italian steak! Part striploin, part fillet. Cooked to chef's recommendation.</i>	

MEAT & FISH

Pork Chop Carrot Agrodolce, Castelfranco, Sumac	42
Halibut Red Cabbage Crema, Fennel, Shallot	38
LUCA Tuscan Chicken Mushroom, Marsala, Leeks, Cream	32
Octopus Roasted Fingerlings, Warm Olives, Salsa Verde	35
Fillet (7oz) Light, lean, tender with Salsa Verde	66
NY Striploin (16 oz) Classic, meaty, fat-capped with Peppercorn Jus	78

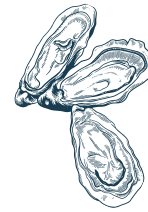
ALL STEAKS COME WITH A SIDE. PICK ONE BELOW...

SIDES TO SHARE

Patty Pan Squash Sweet Corn, Chive, Compound Butter	14
Forno Carrots Carrot Pesto, Fried Carrot Tops, Ricotta, Hot Honey	13
Gnocchi Cacio e Pepe Pecorino, Black Pepper	16

WITH THANKS TO BRANDON, COOPER, ERICA, GABBY, JESSE, JESSICA, KAT, KENNEDY, MATT, MELANIE, MIDHUL, MRUGANK, NICO, RACHEL, RHYS, SACHIN, SHANNON, SOPHIE, TREVOR & CHEF SARAH

EAST-COAST OYSTERS 24



Half a dozen
with Hot Sauce,
Salsa Mignonette,
Lemon, Grappa

LUCA MIDDAY

Monday to Friday 2-5pm,
a place to gather in the
afternoon for cocktails,
espresso, wine and snacks.
Opening this September!

PRIVATE DINING

Seating 22 and ideal for your
next presentation, celebration,
or corporate event. Ask your
server for more details!

VISIT OUR ORILLIA RESTAURANTS



Wood-Fired Steakhouse,
Cocktail Bar & Private Dining.

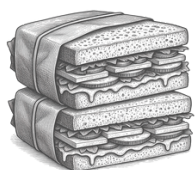
picnic

Everyone's Favourite



Orillia's Pub.
Authentically British.

THE DAILY SANDWICH



House-made bread; ask us for today's!

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picnic

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LUCA

— LUNCH —

SALADS & SNACKS

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Beef Carpaccio Tonnato Sauce, Capers	23
LUCA Caesar Anchovy, Little Gem, Guanciale, Shallot, Parm	19
Burrata Lemon Marmalade, Mint, Pistachio, Focaccia	25
Crudo di Mare Cured Salmon, Tuna, Scallop	24
Oysters (6) Hot Sauce, Salsa Mignonette, Lemon, Grappa	24
Summer Salad Bitter Greens, Almonds, Citrus, Saba	17

PASTAS & PIZZAS

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'Nduja Rigatini 'Nduja Sausage, Tuscan Kale, Cream	24
Lobster Ravioli Mascarpone, Ricotta, Corn, Herbs, Brodo	50
Beef Pappardelle Short Rib in Ragu, Salmoriglio, Parmesan	36

Traditional Neapolitan pizza, made in house and fired in a 700F Italian oven.

Garden Pizza (Leek Pesto) Asparagus, Fresh Cheese, Arugula	21
Salami (Pizza Rosso) Soppressata, Mozzarella, Hot Honey, Basil	24
Peaches & Pancetta (Pizza Bianco) Pork, Taleggio, Pistachio, Pesto	25

MEAT & FISH

Halibut Red Cabbage Crema, Fennel, Shallot	35
Octopus Fingerlings, Warm Olives, Salsa Verde	29
Fillet Steak Frites (7oz) Salsa Verde	62
<i>Light, lean, tender</i>	
<i>Served with Fries & Garlic Aioli</i>	
NY Striploin (16 oz) Peppercorn Jus	74
<i>Classic, meaty, fat-capped</i>	
<i>Served with Patty Pan Squash, Sweet Corn, Chive, Compound Butter</i>	

DESSERTS AVAILABLE TO GO!

Chocolate-Hazelnut Mousse Tart (for 2) Caramel Sauce	14
Lemon Amaretti 3 Little Cookies	7
Gelato Cone Stracciatella (chocolate-flecked milk gelato)	10