

ANTIPASTI

Arancini Mozzarella-Parmesan Risotto Balls, Arrabbiata	17
House Focaccia & Warm Olives Fanti Tuscan Olive Oil	12
Beef Carpaccio Tonnato Sauce, Capers	25
Coccoli Fritti Ricotta, Hot Honey	18
Burrata Squash, Radicchio, Espresso-Date Vinaigrette, Focaccia	24
Octopus Crudo Fennel, Blood Orange, Chilli, White Chocolate	26
Roasted Caesar Anchovy, Little Gem, Guanciale, Shallot, Parmesan	23
Fall Salad Bitter Greens, Apple, Parmesan, Almonds, Maple	19
Antipasti Board Prosciutto, Taleggio, Olives, 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
Fusilli Mushroom, Hazelnut, Spinach, Pecorino	26
Beef Pappardelle Short Rib in Ragu, Salmoriglio, Parmesan	38
Agnolotti Butternut Squash, Mascarpone, Sage, Goat Cheese	29
<i>Traditional Neapolitan pizza, made in house and fired in a 700F Italian oven.</i>	
Verde Pizza (Leek Pesto) Zucchini, Fresh Cheese, Arugula	25
Salami (Pizza Rosso) Soppresata, Mozzarella, Hot Honey, Basil	26
Potato & Pancetta (Pizza Bianco) Pork, Taleggio, Apple Mostarda	27
Mortadella (Bianco) Mozzarella, Pine Nut Pesto, Pistachio, Lemon	28

BISTECCA FIORENTINA TO SHARE

Porterhouse Steak (40 oz) Peppercorn Jus, Salsa Verde	168
<i>The ultimate Italian steak! Part striploin, part fillet. Cooked to chef's recommendation.</i>	

MEAT & FISH

Lamb Shank Celeriac Purée, Marsala Demiglace	42
Halibut Red Cabbage Crema, Fennel, Shallot	38
LUCA Tuscan Chicken Sugo Rosa, Tuscan Kale, Caperberries	32
Octopus White Bean Puree, Sun-dried Tomato, Chilli, Kale	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

Caulilini Walnut & Sage Emulsion, Gremolata	14
Beets Ricotta, Hot Honey, Crispy Beet Tops, Hazelnut	13
Gnocchi Apple Brown Butter, Kale, Gorgonzola	16

LUCA

EAST-COAST OYSTERS 25



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

LUCA LUNCH FIXE



Join us Monday to
Friday until 2pm:
2 courses for \$32

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.

SIMCOE TAVERN

A cozy bistro in the
heart of Orillia's downtown!

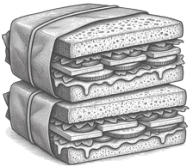


Orillia's Pub.
Authentically British.

LUCA

— LUNCH —

THE DAILY SANDWICH



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

LUCA MIDDAY

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

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SALADS & SNACKS

Arancini	Mozzarella-Parmesan Risotto Balls, Arrabbiata	16
House Focaccia & Warm Olives	Fanti Tuscan Olive Oil	12
Beef Carpaccio	Tonnato Sauce, Capers	23
Roasted Caesar	Anchovy, Little Gem, Guanciale, Shallot, Parm	21
Burrata	Squash, Radicchio, Espresso-Date Vinaigrette, Focaccia	23
Octopus Crudo	Fennel, Blood Orange, Chilli, White Chocolate	24
Oysters (6)	Hot Sauce, Salsa Mignonette, Lemon, Grappa	24
Fall Salad	Bitter Greens, Apple, Parmesan, Almonds, Maple	17

PASTAS & PIZZAS

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Bucatini Pomodoro	Tomato, Basil, Garlic, Ricotta	24
Agrolotti	Butternut Squash, Mascarpone, Sage, Goat Cheese	27
Beef Pappardelle	Short Rib in Ragu, Salmoriglio, Parmesan	36

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

Verde Pizza	(Leek Pesto) Zucchini, Fresh Cheese, Arugula	23
Salami	(Pizza Rosso) Soppressata, Mozzarella, Hot Honey, Basil	24
Potato & Pancetta	(Pizza Bianco) Pork, Taleggio, Apple Mostarda	25

LUCA LUNCH FIXE 32

Start with: **The Fall Salad** or **Arancini** or **Roasted Caesar**

Then: **Bucatini Pomodoro Pasta** or **Salami Pizza** or **Daily Sandwich**

Finish with: **A Little Amaretti Cookie**

MEAT & FISH

Halibut	Red Cabbage Crema, Fennel, Shallot	35
Octopus	White Bean Puree, Sun-dried Tomato, Chilli, Kale	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 Beets, Ricotta, Hot Honey, Crispy Beet Tops, Hazelnut</i>	

DESSERTS AVAILABLE TO GO

Chocolate-Hazelnut Mousse Tart (for 2)	Caramel Sauce	14
Spiced Amaretti	3 Little Almond-Espresso-Orange Cookies	7
LUCA Chocolate Bonbons (3)	Salt Caramel Ganache	8