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# Lucca

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AVAILABLE MONDAY-SUNDAY 12-3PM

## Antipasti - Host choice of two

CALAMARI FRITTI

Ⓟ BRUSCHETTA

Ⓟ FRIED ARTICHOKE + ZUCCHINI

ⓅⓅ EGGPLANT ROLLATINI

## Entrées - Host choice of three

SALMON PORTOFINO  
pan seared in a lemon basil cream sauce

PARMIGIANA ICCARA STYLE  
breaded and baked chicken, our house organica  
tomato sauce, fresh mozzarella, fresh basil

BLACKENED COD  
pan seared and blackened cod in a citrus herb dressing

CHICKEN POMODORINO  
in a white wine, roasted cherry tomato sauce baked  
with burrata and pesto drizzle

Ⓟ EGGPLANT PARMIGIANA  
baked with melted mozzarella and tomato sauce

CHICKEN MONTOVANA  
sautéed chicken in a creamy grainy mustard sauce

COD MARECHIARO  
braised cod in a fresh pomodoro puttanesca sauce,  
capers, kalamata olives

## Enhancements

MINI CANNOLI | 2.9 PP

ASSORTED DESSERT | 3.9 PP

THOMAS HENRY HOUSE WHITE/RED  
27 per bottle

MEADOWCROFT HOUSE WHITE/RED  
35 per bottle

HOUSE SANGRIA | 30 PER PITCHER

ITALIAN FRESH MEATS AND CHEESE | 5 PP

PASTA COURSE | 4 PP

SEASONAL SANGRIA PITCHER | 33 PER PITCHER

## EVENTS INFO

Lucca package is \$39 pp which includes bread, house salad, soda, coffee and tea. A \$250.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. Please let our event coordinator know of any dietary and/or allergy restrictions. NJ tax, \$200 flat booking fee and 20% gratuity will be added to your bill on the day of your event. Final bill is due in cash. Credit card payments will have a 3% processing fee added on. Read over our Iccara Events Contract for room minimums, booking fee, decoration info, setup etc.  
2025