

pizza makes you happy hour

5-8pm everyday

\$8 specialty cocktails

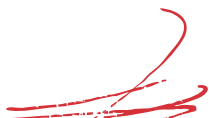
\$7 well spirits

\$6 house red & white wines

\$6 craft draft local beers

\$5 domestic & imported bottle beers

@luchinipizzeria



luchini
pizzeria & bar

luchini

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menu

not pizza...

avocado crostini garlic herb crust, avocado, heirloom tomato, cucumber, watermelon radish, chilis 8

kale salad peaches, pecans, fontina, poppyseed vinaigrette 11

summer salad roasted corn, heirloom tomato, avocado, augula, kale 12

farmers market salad assorted greens, vegetables, lemon honey vinaigrette 9

chopped antipasto salumi, micro carrot, roasted vegetables, provolone, red wine dressing 10

hand cut alfredo fries calabrian chili salt, fine herbs, parmigiano 12

the burger & fries custom burger blend, fontina, pickled chilis, greens, honey mustard pickles, salt and pepper bun 12

side of fries fine herbs, salt and pepper 5

slices: cheese 4 pepperoni 5 white 5 specialty 5

napoli

new yorker mozzarella, tomato sauce, garlic, basil, oregano 22

margherita tomato, fresh mozzarella, basil, olive oil 23

pepperoni cup n char pepperoni, mozzarella, pecorino 24

the white wild mushrooms, ricotta, mozzarella, pecorino, pickled jalapeño 27

supreme roasted peppers, onions, house sausage, olives, herb mushrooms, mozzarella 27

diavola crushed tomato, salumi, roasted bell pepper, crushed peppers, garlic, mozzarella 27

the island herb roasted pineapple, porchetta, fontina 28

hair of the dog vodka sauce, sun dried tomato, ricotta, crispy prosciutto 28

sicily

classic mozzarella, tomato sauce, garlic, basil, oregano 26

roni roni cup n char pepperoni, crushed tomato, mozzarella 27

burrata chili flake, basil pesto, pickled chilis 28

picante spicy soppressata, calabrian chili, mozzarella 28

add ons

porchetta, pepperoni, sausage 5

olives, roasted mushroom, calabrian chili, pickled jalapeño 3

basil, garlic, peppers and onions, arugula 2

dessert

banana dulce de leche parfait 8

luchini

pizzeria & bar

drinks

specialty cocktails \$10

slice of spice Effen Cucumber Vodka, St Germain, cilantro, jalapeño nectar, fresh citrus

strawpeño Herradura Silver Tequila infused with strawberries & jalapeño, Cointreau, agave nectar, citrus

the other pie Eastside Barrel Hitch Whiskey, fresh citrus, peach & berries, vanilla nectar, cinnamon

smokin hot peach El Silenco Mezcal, Peach Schnapps, citrus, vanilla nectar, habanero bitters

#luchiniandchill Makers Mark Whiskey, St George Spiced Pear, Campari

the westside Herradura Reposado Tequila, agave nectar, citrus, cucumber, mint

wines btg

luchini's house white 7

pinot grigio Ecco Domani, Italy 8/32

chardonnay Smoke Tree, California 10/40

riesling Covey Run, Washington 8/32

cava Campo Viejo, Spain 8/40

cava rose Campo Viejo Rose, Spain 9/45

luchini's house red 7

chianti Da Vinci, Italy 8/32

pinot noir Cherry Tart, California 10/40

cabernet blend If You See Kay, Italy 10/40

barbera Renato Ratti D'Asti, Italy 10/40

beers on tap \$7

Golden Road Lager

Golden Road IPA

Golden Road Hefeweizen

beers in bottles \$6

Bud Light

Corona

Goose Island

O'Doul's N/A

Heineken

Stella Artois

Shock Top