



STARTERS

Fried Calamari ★ dried chili, lemon served with a side of tzatziki or marinara

Grilled Calamari ★ artichokes, Kalamata olives, grape tomatoes & spinach in lemon butter

Macaroni & Cheese Balls ★ crispy crumb-coated, smothered with a rosé sauce

Hand Cut Yukon Gold Fries or Sweet Potato Fries ★

Seasonal Soup of the day ★ with Wood Fired bread

Bruschetta ★ topped with garlic herbed tomatoes, red onions & goat cheese

Wood Fired Garlic Bread with Cheese ★

Caprese Salad ★ vine-ripened tomatoes, bocconcini, basil & balsamic glaze with pesto drizzle

Mediterranean Salad ★ feta cheese, avocado, fennel, red onions, olives, green peppers, cucumbers and tomatoes with a lemon herb vinaigrette

SHARING

Antipasto Platter ★ grilled zucchini, roasted garlic, grape tomatoes, roasted fennel, roasted peppers, balsamic portobello mushrooms, balsamic onion, marinated artichokes, kalamata olives, hummus, tapenade and garlic flat bread

Nacho Platter ★ green pepper and roasted red peppers, black olives, onions, grilled zucchini, baked with mozzarella over crisp flour tortillas and tomato sauce. Topped with tomatoes and arugula. Side of sour cream and marinara

Sharing Platter ★ fried calamari, mac & cheese balls, cheese ravioli chips and flat bread with hummus, vegetable dip, marinara and tzatziki

Charcuterie Plate ★ a selection of local & imported meats, cheeses & house garnish

Add gluten-free flat bread

SALADS

Organic Greens ★ tossed with red onion, cucumber, grape tomatoes and house balsamic vinaigrette

Caesar Salad ★ romaine lettuce tossed with our house caesar dressing, parmesan shavings served with a crostini & pancetta

Pear & Goat Cheese Salad ★ goat cheese wrapped in phyllo pastry, grape tomatoes and red onion tossed with organic greens and a balsamic dressing, garnished with spicy pecans

Grilled Steak & Goat Cheese Salad ★ grilled AAA Top Sirloin with roasted red peppers, cucumber and crispy fried onion on organic greens with a balsamic reduction

Kale Salad ★ dried cranberries, walnuts, parmesan cheese with a lemon herb dressing

Add grilled chicken, steak, shrimp or salmon



WOOD-FIRED PIZZA

Welcome to the Hey Lucy pizza experience. Your 10" authentic handcrafted pizza is stretched thin to order by our pizza Chef and baked in our muskoka wood fired dome oven that we imported all the way from Italy. Our pizza sauce is made in-house and our dough is TRANS FAT FREE! Gluten-free pizza crust is available

CREATE YOUR OWN WOOD-FIRED PIZZA

Your pizza starts with our authentic tomato sauce and premium mozzarella cheese for only

Choose Your Sauce Option ★ garlic rosemary oil, pesto tomato sauce

Choose your Toppings:

Regular ★ kalamata olives, baby spinach, red onion, fresh torn basil, blend, pineapple, field mushroom, pepperoni, black olives, ham, green peppers, tomatoes, grilled zucchini, sundried tomatoes, broccoli, arugula, roasted garlic, guacamole, anchovies

Premium ★ roasted red peppers, sliced bocconcini, smoked bacon, Italian sausage, goat cheese, portobello mushrooms, artichokes, feta cheese, soppressata, prosciutto, brie, calabrese salami, blue cheese, avocado

Extra Premium ★ Add grilled chicken, steak or shrimp

Add a side salad (Kale, Kale Coleslaw, Caesar or Organic Greens) to any pizza

LUCY'S FAVOURITE PIZZAS

Margherita ★ sliced bocconcini, house tomato sauce & fresh torn basil

Vegetarian ★ roasted red peppers, kalamata olives, baby spinach, pesto tomato sauce & shredded mozzarella

Sausage Supreme ★ hot italian sausage, pepperoni, bacon, mushrooms, pesto, tomato sauce & shredded mozzarella

Smoked Bacon Pesto ★ smoked bacon, artichokes, roasted red peppers, parmesan, romano cheese & pesto tomato sauce

Chicken & Brie ★ roasted garlic, brie, shredded mozzarella, double smoked bacon, roasted chicken, spinach chiffonade & cream sauce

Chicken Avocado ★ chicken, tomatoes, shredded mozzarella on a sauce of minced avocado, infused with a garlic cilantro oil

Prosciutto Pizza ★ prosciutto, bocconcini, pesto sauce, shaved parmesan & fresh arugula

Lucy's Weekly Special Pizzas inquire for details.

CALZONES

Served with a side of house tomato sauce. Add a side house salad, hand cut fries or sweet potato fries, caesar or kale salad or kale coleslaw

Pepperoni & Mozzarella Calzone

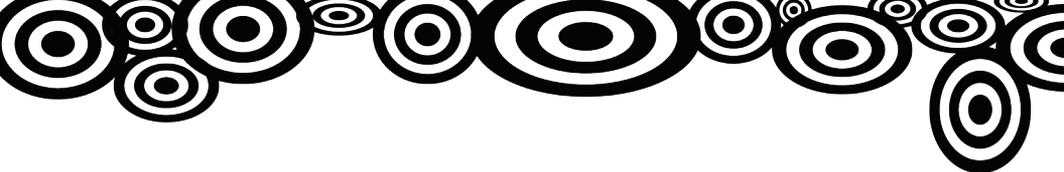
Roasted Chicken Calzone ★ roasted chicken, caramelized balsamic onions, marinated portobello and shredded mozzarella

Garden Vegetable ★ grilled zucchini, artichokes, roasted red peppers, basil pesto & shredded mozzarella

Florentine ★ roast chicken, double smoked bacon, sundried tomato, spinach & shredded mozzarella

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***Add a house salad, caesar, kale salad or kale coleslaw to any entrée or pasta dish ***

ENTRÉES

Steak Frites ★ premium 10oz center cut NY striploin steak grilled to perfection.
Served with frites and seasonal vegetables

Chicken Parmigiana ★ crusted chicken breast with tomato sauce and mozzarella cheese. Served with spaghetti tossed in a seasoned olive oil

Atlantic Salmon Fillet ★ choice of baked panko crusted or grilled and topped with lemon dill sauce. Served with kale coleslaw and seasonal vegetables

Veal Chop ★ grilled, grain-fed 10oz. chop, with seasonal vegetables and fingerling potatoes

PASTA

Served with grilled Ciabatta bread. Whole wheat or gluten-free pasta available
Add bolognese sauce to any pasta dish

Spaghetti & Tomato Sauce ★ classic spaghetti with house made tomato sauce
Add meatballs

Chicken Primavera ★ chicken, grilled zucchini, green peppers & roasted red peppers, red onions, sundried tomatoes, spinach, broccoli lightly tossed with tri colour fusilli, basil pesto and olive oil

Rosé Chicken Fusilli ★ chicken, tri colour fusilli with roasted red peppers & broccoli tossed in a rosé sauce

Chicken & Sausage Penne ★ chicken & sausage, green peppers, roasted red peppers with red onions tossed in a rosé sauce

Classic Chicken Fettuccine Alfredo ★ wood oven roasted chicken tossed with fettuccine in alfredo sauce

Bacon Fettuccine Carbonara ★ carbonara tossed with mushrooms, pancetta, & red onions

Seafood Fettuccine ★ tiger shrimp, scallops, calamari & house tomato sauce

Butternut Squash Ravioli ★ Lucy's tomato sauce, goat cheese, spicy pecans & fresh basil

Lucy's Mac & Cheese ★ double smoked bacon, penne noodles & four cheese alfredo

PANINIS

Grill pressed Ciabatta bread with a side of our hand cut fries or house salad.
Add sweet potato fries, caesar salad, kale or kale coleslaw

Lucy's Panini ★ soppressata, prosciutto, bocconcini, balsamic onions, roasted red peppers & basil pesto

Wood Fired Rosemary Chicken ★ roast chicken, balsamic roasted onion, basil pesto & tomato

Grilled Vegetable & Goat Cheese ★ grilled zucchini, roasted red peppers, balsamic portobello & house hummus

Chicken Club ★ roast chicken, pancetta, applewood smoked cheddar & tomato



WINE

HOUSE

Chardonnay, Pellar Estates ★ Ontario VQA
Cabernet Merlot, Pellar Estates ★ Ontario VQA

WHITE

Riesling, Megalomaniac ★ Ontario
Pinot Grigio, Graffigna ★ Argentina
Pinot Grigio, Righetti ★ Italy
Sauvignon Blanc, Whitehaven ★ New Zealand
Chardonnay, Edna Vally ★ California

RED

Pinot Noir, Mirassou ★ USA
Rioja Tempranillo, Campo Viejo ★ Spain
Dancing Bull Zinfandel ★ California
Chianti, Sinopie ★ Italy
Shiraz 2013, Six Rows ★ Australia
Merlot, Kingston Estates ★ South Australia
Cabernet Sauvignon, Louis M. Martini ★ California
Malbec, Terra Rosa ★ Argentina

SPARKLING

Prosecco, Bottega Vino dei Poeti DOC ★ Italy
Brut Prestige, Mumm Cuvee ★ California

DESSERT

Sfolgia Pastry ★ freshly baked puff pastry filled with apple and custard, served with vanilla bean gelato

Flourless Chocolate Torte ★ raspberry coulis, chocolate drizzle with whipped cream

Dulce de Leche Fried Cheesecake ★ caramel & chocolate drizzle with hazelnut gelato

Gelato ★ choice of hazelnut or vanilla bean with caramel or chocolate sauce

Tartufo ★ chocolate and raspberry premium Italian gelato with raspberry coulis

Warm Chocolate Chip Cookie Sundae ★ warm chocolate chip cookie topped with vanilla bean gelato and chocolate drizzle

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Gingerale, Iced Tea, Orange Juice, Apple, Cranberry, Pineapple, Grapefruit, Coffee, Tea, San Pellegrino, Acqua Panna, San Pellegrino Limonata or Blood Orange, Espresso, Cafe Latte, Cappucino, Hot Chocolate

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