

TORONTO'S BEST AUTHENTIC WOOD BURNING OVEN PIZZA

Hey Lucy!



WOOD OVEN MARTINI BAR

295 KING STREET WEST • 229 CARLTON STREET

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Martini



WEDNESDAYS

★ **\$4.99** ★

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STARTERS

- Fried Calamari** ★ dried chili, lemon served with a side of tzatziki or marinara \$11.75
- Grilled Calamari** ★ artichokes, Kalamata olives, grape tomatoes & spinach in lemon butter \$12
- Macaroni & Cheese Balls** ★ crispy crumb-coated, smothered with a rosé sauce \$8
- Hand Cut Yukon Gold Fries or Sweet Potato Fries** ★ \$6
- Bruschetta** topped with garlic herbed tomatoes, red onions & goat cheese \$9.5
- Wood Fired Garlic Bread with Cheese** ★ \$8
- Caprese Salad** ★ vine-ripened tomatoes, bocconcini, basil & balsamic glaze with pesto drizzle \$10
- Mediterranean Salad** ★ feta cheese, avocado, fennel, red onions, olives, green peppers cucumbers and tomatoes with a lemon herb vinaigrette \$11

SHARING

- Antipasto Platter** ★ grilled zucchini, roasted garlic, grape tomatoes, roasted fennel, roasted peppers balsamic portobello mushrooms, roasted peppers, balsamic portobello mushrooms, balsamic onion, marinated artichokes, kalamata olives, hummus, tapenade and garlic flat bread \$15
- 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 \$14
- Sharing Platter** ★ fried calamari, mac & cheese balls, cheese ravioli chips and flat bread with hummus, vegetable dip, marinara and tzatziki \$18
- Charcuterie Plate** ★ a selection of local & imported meats, cheeses & house garnish \$17
- Add gluten-free flat bread \$3.5**

SALADS

- Organic Greens** ★ tossed with red onion, cucumber, grape tomatoes and house balsamic vinaigrette \$8.5
- Caesar Salad** ★ romaine lettuce tossed with our house caesar dressing, parmesan shavings served with a crostini & pancetta \$9.5
- 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 \$13.5
- 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 \$16
- Kale Salad** ★ dried cranberries, walnuts, parmesan cheese with a lemon herb dressing \$12
- Add grilled chicken \$4 or steak \$5 or shrimp \$6 or salmon \$6.5**

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 \$2

- Lucy's Panini** ★ soppressata, prosciutto, bocconcini, balsamic onions, roasted red peppers & basil pesto \$14
- Wood Fired Rosemary Chicken** ★ roast chicken, balsamic roasted onion, basil pesto & tomato \$13
- Grilled Vegetable & Goat Cheese** ★ grilled zucchini, roasted red peppers, balsamic portobello & house hummus \$13
- Chicken Club** ★ roast chicken, pancetta, applewood smoked cheddar & tomato \$14

\$4.99 WINE THURSDAYS • \$4.99 MARTINI WEDNESDAYS

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WOOD OVEN 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 for \$3.5**

CREATE YOUR OWN WOOD OVEN PIZZA

Your pizza starts with our authentic tomato sauce and premium mozzarella cheese for only \$12

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 \$2 each

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 \$3 each

Extra Premium ★ Add grilled chicken \$4 or steak \$5 or shrimp \$6

Add a side salad (Kale, Kale Coleslaw, Caesar or Organic Greens) to any pizza \$3

LUCY'S FAVOURITE WOOD OVEN PIZZAS

Margherita ★ sliced bocconcini, house tomato sauce & fresh torn basil \$14

Vegetarian ★ roasted red peppers, kalamata olives, baby spinach, pesto tomato sauce & shredded mozzarella \$15

Sausage Supreme ★ hot italian sausage, pepperoni, bacon, mushrooms, pesto, tomato sauce & shredded mozzarella \$16.5

Smoked Bacon Pesto ★ smoked bacon, artichokes, roasted red peppers, parmesan romano cheese & pesto tomato sauce \$17

Chicken & Brie ★ roasted garlic, brie, shredded mozzarella, double smoked bacon, roasted chicken spinach chiffonade & cream sauce \$16.5

Chicken Avocado ★ chicken, tomatoes, shredded mozzarella on a sauce of minced avocado infused with a garlic cilantro oil \$16.5

Prosciutto Pizza ★ prosciutto, bocconcini, pesto sauce, shaved parmesan & fresh arugula \$16.5

★ LUCY'S WEEKLY SPECIAL PIZZAS ★

Ask your server 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 \$3

Pepperoni & Mozzarella Calzone \$13

Roasted Chicken Calzone ★ roasted chicken, caramelized balsamic onions marinated portobello & shredded mozzarella \$14

Garden Vegetable ★ grilled zucchini, artichokes, roasted red peppers, basil pesto & shredded mozzarella \$13

Florentine ★ roast chicken, double smoked bacon, sundried tomato, spinach & shredded mozzarella \$14

GREAT ENTRÉES

Add a house salad, caesar, kale salad or kale coleslaw to any entrée \$3

Chicken Parmigiana ★ crusted chicken breast with tomato sauce and mozzarella cheese.

Served with spaghetti tossed in a seasoned olive oil \$18

Atlantic Salmon Fillet ★ choice of baked panko crusted or grilled and topped with lemon dill sauce.

Served with kale coleslaw and seasonal vegetables \$19

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PASTA

Add a house salad, caesar, kale salad or kale coleslaw to any pasta \$3
Served with grilled Ciabatta bread. Whole wheat or gluten-free pasta available \$2.5
Add bolognese sauce to any pasta dish \$3

- Spaghettini & Tomato Sauce** ★ classic spaghettini with house made tomato sauce \$13 Add meatballs \$4
- 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 \$18
- Rosé Chicken Fusilli** ★ chicken, tri colour fusilli with roasted red peppers & broccoli tossed in a rosé sauce \$17
- Chicken & Sausage Penne** ★ chicken & sausage, green peppers, roasted red peppers with red onions tossed in a rosé sauce \$17
- Classic Chicken Fettuccine Alfredo** ★ wood oven roasted chicken tossed with fettuccine in alfredo sauce \$17
- Bacon Fettuccine Carbonara** ★ carbonara tossed with mushrooms, pancetta, & red onions \$17
- Seafood Fettuccine** ★ shrimp, calamari & house tomato sauce \$18
- Butternut Squash Ravioli** ★ Lucy's tomato sauce, goat cheese, spicy pecans & fresh basil \$15
- Lucy's Mac & Cheese** ★ double smoked bacon, penne noodles & four cheese alfredo \$15

WINE

HOUSE WHITE	5oz	½ LITRE	HOUSE RED	5oz	½ LITRE
Chardonnay, Pellar Estates Ontario VQA	\$7.75	\$18	Cabernet Merlot, Pellar Estates Ontario VQA	\$7.75	\$18
WHITE	GLASS	BOTTLE		GLASS	BOTTLE
Riesling, Megalomaniac Ontario	\$8	\$34	Sauvignon Blanc, Whitehaven New Zealand	\$10	\$46
Pinot Grigio, Graffigna Argentina	\$8	\$34	Chardonnay, William Hill California	\$10	\$49
Pinot Grigio, Righetti Italy	\$9	\$38			
RED	GLASS	BOTTLE		GLASS	BOTTLE
Pinot Noir, Mirassou USA	\$8	\$36	Shiraz 2013, Six Rows Australia	\$9	\$39
Rioja Tempranillo, Campo Viejo Spain	\$8	\$36	Merlot, Kingston Estates South Australia	\$10	\$42
Dancing Bull Zinfandel California	\$8	\$36	Cabernet Sauvignon, Louis M. Martini California	\$11	\$46
Chianti, Sinopie Italy	\$9	\$39	Malbec, Terra Rosa Argentina	\$11	\$50
SPARKLING	GLASS	BOTTLE		GLASS	BOTTLE
Prosecco, Bottega Vino dei Poeti DOC Italy	-	\$37	Brut Prestige, Mumm Cuvee California	-	\$65

DESSERT

- Flourless Chocolate Torte** ★ raspberry coulis, chocolate drizzle with whipped cream \$7
- Dulce de Leche Fried Cheesecake** ★ caramel & chocolate drizzle with hazelnut gelato \$7.5
- Gelato** ★ choice of hazelnut or vanilla bean with caramel or chocolate sauce \$7
- Tartufo** ★ chocolate and raspberry premium Italian gelato with raspberry coulis \$7.5
- Warm Chocolate Chip Cookie Sundae** ★ warm chocolate chip cookie topped with vanilla bean gelato & chocolate drizzle \$7

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Gingerale, Iced Tea \$3 Orange Juice, Apple, Cranberry, Pineapple, Grapefruit \$4
Coffee, Tea \$2.5 San Pellegrino, Acqua Panna \$4 San Pellegrino Limonata or Blood Orange \$3.5 Espresso \$3.5
Cafe Latte \$4. Cappucino \$4 Hot Chocolate \$3.55

YOU MADE IT!



DID YOU SAVE ROOM

FOR *Dessert?*

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