



STARTERS *and* SHARING  
*platters*

FRIED CALAMARI

with dried chili, lemon & a side of tzatziki or marinara. 16.5

GRILLED CALAMARI

artichokes, Kalamata olives, heirloom grape tomatoes & spinach in lemon butter. 16.5

WOOD FIRED GARLIC BREAD  
WITH CHEESE 11.25

MACARONI & CHEESE BALLS

crispy crumb-coated, smothered with a rosé sauce. 12.25

BRUSCHETTA

with garlic herbed tomatoes, red onions & goat cheese 12.5

NACHO PLATTER

green pepper & roasted red peppers, black olives, onions, grilled zucchini, baked with mozzarella over house-made crisp corn chips & tomato sauce. Topped with tomatoes & arugula. Side of sour cream & marinara. 19

Add grilled chicken \$7

LUCY’S SHARING PLATTER

fried calamari, mac & cheese balls, flat bread with hummus, eggplant caponata, marinara & tzatziki. 23

from our  
WOOD FIRED  
*oven*

HAND STRETCHED TO  
ORDER BAKED IN OUR  
WOOD-FIRED OVEN,  
IMPORTED FROM ITALY

VEGAN MOZZARELLA  
CHEESE FOR \$3.50

GLUTEN-FREE PIZZA CRUST  
PIZZA CRUST \$3.75

DIPS truffle garlic, ancho chipotle, ghost pepper 3 each

MARGHERITA

sliced bocconcini, Lucy’s tomato sauce & fresh torn basil. 19.5

VEGETARIAN

roasted red peppers, kalamata olives, baby spinach, pesto tomato sauce & mozzarella. 19

SAUSAGE SUPREME

hot italian sausage, pepperoni, bacon, mushrooms, pesto tomato sauce & mozzarella. 19.95

BBQ CHICKEN

roasted chicken, chorizo, BBQ sauce, pesto tomato sauce, red onion, mozzarella & parmesan cheese. 19.95

CHICKEN & BRIE

roasted chicken, roasted garlic, brie, shredded mozzarella, double smoked bacon, spinach chiffonade & cream sauce. 19.95

PROSCIUTTO

prosciutto, bocconcini, pesto sauce, shaved parmesan & fresh arugula 19.95

KING ST. SWEET HEAT

chorizo, spicy salami, chili, basil, mozzarella, tomato sauce, drizzled with honey. 19.95

PIZZA OF THE MONTH

scan the QR Code to view



CREATE YOUR  
OWN PIZZA \$15.00

Create your own pizzas with choice of sauce & premium mozzarella cheese, add toppings from list on the right.

CHOOSE YOUR SAUCE:

garlic rosemary oil  
pesto tomato sauce  
pesto rosemary oil

EXTRA PREMIUM

grilled chicken \$7  
grilled steak \$9  
shrimp \$8

REGULAR TOPPINGS • 2.25 EACH

fresh torn basil	red onion
baby spinach	green peppers
pineapple	tomatoes
field mushroom	sundried tomatoes
roasted garlic	black olives
pickled red onions	kalamata olives
broccoli	

PREMIUM TOPPINGS • 3.25 EACH

soppressata	artichokes
prosciutto	bocconcini
pepperoni	goat cheese
calabrese salami	blue cheese
smoked bacon	brie
Italian sausage	feta
roasted red peppers	ham
portobello mushrooms	anchovies

WOOD FIRED CALZONES

ROASTED CHICKEN

roasted chicken, caramelized balsamic onions  
marinated portobello & mozzarella 17.75

PEPPERONI & MOZZARELLA 17.75

FLORENTINE

roast chicken, double smoked bacon, sundried tomato,  
spinach & mozzarella 17.75

# SALADS

ADD TO YOUR SALAD: GRILLED CHICKEN 7 • STEAK 9 • SHRIMP 8

### BEET SALAD

Lucy's salad blend with roasted red peppers, feta, olives, tomatoes and balsamic vinaigrette 18.5

### GEM SALAD

gem lettuce, radicchio, arugula, in-house balsamic vinaigrette and parmesan cheese 16

### CAPRESE SALAD

arugula, heirloom tomatoes, bocconcini, basil & balsamic glaze with pesto drizzle 16.75

### ORGANIC GREENS

tossed with pickled red onion, cucumber, heirloom grape tomatoes & house balsamic vinaigrette 12.95

### PEAR & GOAT CHEESE SALAD

goat cheese wrapped in phyllo pastry, heirloom grape tomatoes & red onion tossed with organic greens & a balsamic dressing, garnished with spicy pecans 18.75

### CAESAR SALAD

traditional caesar served with anchovies, house-made dressing, double smoked pancetta and garlic crostini 16

### GRILLED STEAK & GOAT CHEESE SALAD

grilled AAA Top Sirloin with roasted red peppers, cucumber & crispy fried onion on organic greens with a balsamic reduction 21.25

# PASTA & ENTRÉE

GLUTEN-FREE PASTA 2.5

SPELT PASTA 2.5

WHOLE WHEAT PASTA 2.5

### PANCETTA GORGONZOLA RIGATONI

spinach pancetta with creamy garlic sauce 22

### VEAL PARMIGIANA

veal served with tomato sauce and fontina cheese. Side spaghetti alfredo 23.95

### ROSÉ CHICKEN FUSILLI

chicken, tri-colour fusilli with roasted red peppers & broccoli tossed in a rosé sauce 20

### LUCY'S MAC & CHEESE

double smoked bacon, penne noodles & four cheese alfredo 19.95

### CLASSIC CHICKEN FETTUCCINE ALFREDO

wood oven roasted chicken tossed with fettuccine in alfredo sauce 21.5

### BACON FETTUCCINE CARBONARA

carbonara tossed with mushrooms, pancetta & red onions 21.5

### CHICKEN & SAUSAGE PENNE

chicken & sausage, green peppers, roasted red peppers with red onions, tossed in a rosé sauce 21.5

### CHICKEN PARMIGIANA

breaded chicken breast with tomato sauce & mozzarella cheese. Served with spaghetti 22.75

### CHICKEN PRIMAVERA

chicken, grilled zucchini, green peppers & roasted red peppers, red onions, sundried tomatoes, spinach, broccoli lightly tossed with tri-colour fusilli, basil pesto & olive oil 22.5

### SPAGHETTI & MEATBALLS

classic spaghetti with house-made meatballs & Lucy's tomato sauce 20

### SEAFOOD FETTUCCINE

shrimp, calamari & Lucy's tomato sauce 23

### BUTTERNUT SQUASH RAVIOLI

Lucy's tomato sauce, goat cheese, spicy pecans & fresh basil 20

# PANINIS

SERVED WITH HAND CUT FRIES

SUB SIDE CHOICES 2.5 EACH

SWEET POTATO FRIES, CAESAR SALAD HOUSE SALAD

### LUCY'S PANINI

soppressata, prosciutto, bocconcini, balsamic onions, roasted red peppers & basil pesto 17.75

### WOOD FIRED ROSEMARY CHICKEN

roast chicken, balsamic roasted onion, basil pesto & tomato 17.75

### CHICKEN CLUB

roast chicken, pancetta, applewood smoked cheddar & tomato 17.75

## MARTINI WEDNESDAY

EVERY WEDNESDAY  
SELECT MARTINIS

ARE ONLY  
\$6.99\*

## WINE THURSDAY

EVERY THURSDAY  
SELECT WINES

ARE ONLY  
\$6.99\*



WANT TO HAVE A  
DRINK WITH YOUR MEAL?  
CHECK OUT OUR DRINK MENU!

@HEYLUCYS