



# SINGLE USE MENU

\*We apologize if items on our menu are not available at this time.

★ FROM OUR **WOOD FIRED** OVEN ★

## WOOD FIRED PIZZA

⊗ SWITCH TO A **GLUTEN-FREE** PIZZA CRUST 3.75  
ⓧ SUBSTITUTE **VEGAN** MOZZARELLA CHEESE FOR 3.5

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

### MARGHERITA

sliced bocconcini, Lucy's tomato sauce & fresh torn basil 19

### VEGETARIAN

roasted red peppers, kalamata olives, baby spinach, pesto tomato sauce & mozzarella 18.50

### SAUSAGE SUPREME

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

### CHICKEN & BRIE

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

### BBQ CHICKEN

roasted chicken, chorizo, BBQ sauce, pesto tomato sauce, red onion, mozzarella & parmesan cheese 19.75

### PROSCIUTTO

prosciutto, bocconcini, pesto sauce, shaved parmesan & fresh arugula 19.75

### KING ST. SWEET HEAT

chorizo, spicy salami, chili, basil, mozzarella, rosemary oil, drizzled with honey 19.75

## 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

### REGULAR TOPPINGS • \$2.25 EACH

fresh torn basil  
baby spinach  
arugula  
pepperoni  
anchovies  
ham  
pineapple  
field mushroom  
roasted garlic

pickled red onions  
grilled zucchini  
broccoli  
red onion  
green peppers  
tomatoes  
sundried tomatoes  
black olives  
kalamata olives

### PREMIUM TOPPINGS • \$3.25 EACH

soppressata  
prosciutto  
calabrese salami  
smoked bacon  
Italian sausage  
avocado  
roasted red peppers  
portobello mushrooms

artichokes  
bocconcini  
goat cheese  
blue cheese  
brie  
feta

**EXTRA PREMIUM** grilled chicken \$7 • grilled steak \$9 • shrimp \$8

## WOOD FIRED CALZONES

### ROASTED CHICKEN

roasted chicken, caramelized balsamic onions  
marinated portobello & mozzarella 17.75

### FLORENTINE

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

PEPPERONI & 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

### CROSBY'S GREENS

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

### 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 18.5

### 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

### ORGANIC GREENS

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

### CAESAR SALAD

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

TURN PAGE FOR MORE



## STARTERS & SHARING PLATTERS

### FRIED CALAMARI

with dried chili, lemon & a side of tzatziki or marinara. 16

### GRILLED CALAMARI

artichokes, Kalamata olives, heirloom grape tomatoes & spinach in lemon butter. 16

### WOOD FIRED GARLIC BREAD WITH CHEESE 11.15

### 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. 22

## PASTA & ENTRÉE

### HEALTHY GRAINS PENNE

spelt penne, double smoked bacon, shaved brussel sprouts and creamy gorgonzola 22

### PANCETTA GORGONZOLA RIGATONI

spinach pancetta with creamy garlic sauce 22

### LEMON VEAL SCALOPPINI

crusted veal with sautéed mushrooms, served with ripini and fingerling potatoes 23.95

### VEAL PARMIGIANA

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

### 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

### 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 19.5

### ROSÉ CHICKEN FUSILLI

chicken, tri-colour fusilli with roasted red peppers & broccoli tossed in a rosé sauce 19.5

### 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

### BACON FETTUCCINE CARBONARA

carbonara tossed with mushrooms, pancetta & red onions 21

### CHICKEN & SAUSAGE PENNE

chicken & sausage, green peppers, roasted red peppers with red onions, tossed in a rosé sauce 21

### CHICKEN PARMIGIANA

breaded chicken breast with tomato sauce & mozzarella cheese. Served with spaghetti 22.5

⊗ MAKE IT **GLUTEN-FREE** PASTA 2.5  
🌀 MAKE IT **WHOLE WHEAT** PASTA 2.5

## PANINIS WITH CHOICE OF HAND CUT FRIES OR 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 glasses of wine are only

**\$6.99\***



WANT TO HAVE A DRINK WITH YOUR MEAL? CHECK OUT OUR DRINK MENU!  
Simply open your camera and point it at the QR code.

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