

LUCA BISTRO

LE PETIT FRANÇAIS
MT. ADAMS

« Les rires éclatent mieux lorsque la nourriture est bonne »

SPECIALS

MARDI

Hachis
Parmentier

\$24.99

MERCREDI

Poulet
Basquaise

\$24.99

JEUDI

Bœuf
Bourguignon

\$24.99

VENDREDI

Paëlla

\$24.99

Hours:

Tuesday – Thursday:
10:00 a.m. – 10:00 p.m.

Friday – Saturday:
10:00 a.m. – 11:00 p.m.

Sunday Brunch:
10:00 A.m. – 2:00 p.m.



Connect with us!
lucabistro.com



513-621-5822

DINNER MENU



The inspiration for Luca
Bistro comes from the
chef's life in Vaucluse, the
84th department located
in the heart of Provence.

One of the most desirable and
naturally beautiful areas in the
country, Provence is known
for year-round sunshine and
the north-blowing mistral
winds that have shaped the
architecture and culture
of cities like Avignon in
the region.



SOUP

Tomato Gazpacho.....\$5.99

Soup au Pistou.....\$6.99

STARTERS

Charcuterie Board

assortment of cheeses and cured meats



Large.....\$29.99

Small.....\$16.99

Tarte Tomatoes Provençale.....\$8.99

Tomato and gruyère flatbread

Mixed Green Salad.....\$7.99

Goat cheese, walnuts, grapes, honey balsamic vinaigrette

Pissaladière Flatbread.....\$9.99

Onion compote, black olives, anchovies

Basil Boursin Crostini.....\$9.99

Basil, boursin cheese spread

Maraichère Salad.....\$6.99

Tomato, cucumber, carrots, cheese, Dijon
vinaigrette

LA CIGALE



La cigale – the cicada – is symbolic of
summers in Provence. Residents hear
the sound of cicadas from May to
October yet rarely see the insects.
Locals use cicada imagery on their
textiles and visitors can find cicada
décor in all the shops.

SALADS

Avocado Shrimp Salad.....\$17.99

Grilled Shrimp, avocado, tomatoes, croutons, Dijon vinaigrette

Niçoise Salad.....\$17.99

Pan seared yellowfin Tuna, tomato, green beans, olives, hard boiled eggs, potatoes,
Dijon vinaigrette

Roasted Goat Cheese Salad.....\$15.99

Goat cheese, grapes, bacon, honey vinaigrette

Grilled Chicken Salad.....\$16.99

Chicken, tomato, cucumber, croutons, cheese, Dijon vinaigrette

Taboulé Provençal with Chicken Kébab.....\$16.99

with Shrimp Kébab.....\$19.99

Couscous vegetable salad with fresh mint



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« La gastronomie est l’art d’utiliser la nourriture pour créer le bonheur »

STEAKS

STEAK AU POIVRE



\$21.99

STEAK FRITE

\$20.99

SIDES

Ratatouille..... \$3.59

Frites..... \$3.99

French
Green Beans..... \$3.99

Bread &
Butter..... \$3.25

Cauliflower
Gratin..... \$3.99

Mashed
Potatoes..... \$3.59

Cream of
Spinach..... \$3.99

Peas &
Carrots..... \$3.99

Taboulé
Provençal..... \$3.99

Moules
Frites
\$18.99



ENTREES



Pan Seared Salmon..... \$18.99

Seared salmon, fresh herb cream sauce

Chicken à la Provençal..... \$16.99

Chicken, tomato, olives, cream, white wine

Lamb Kébab..... \$18.99

Marinated grilled lamb with harissa sauce

Cod à la Provençal..... \$17.99

Roasted cod, tomato compote, basil

Shrimp Kébab..... \$19.99

Grilled shrimp, herb butter sauce

Bouchée à la Reine..... \$16.99

Chicken, mushroom, peas, béchamel sauce, puff pastry

Tagliatelle Pasta Bolognaise..... \$16.99

Pasta, tomato meat sauce, gruyère

Tomato Zucchini Garlic

Tagliatelle Pasta..... \$15.99

84 Burger..... \$13.59

Lettuce, tomato, gruyère, harissa sauce

« L’esprit est le sel de la conversation, non sa nourriture »

MENU ENFANT

\$10.99

Grilled ham and cheese with
fries

Sautéed chicken with peas and
carrots, mashed potatoes

Mash and eggs with French
green beans

APPRENEZ LE FRANCAIS PROVENÇAL!

Learn French from Provence!



PITCHOUNE : Enfant (Child)

CACOU : Frimeur, Fanfaron (Show-off)

COUILLON : Imbécile (Idiot)

LE JAUNE, LE PASTAGA : Le Pastis
(pastis)

FADA : Littéralement fou (crazy)

ENSUQUE : Assommé par la chaleur
(overtaken by the heat)

COQUIN DE SORT : exprimant la
surprise (expression of surprise)

