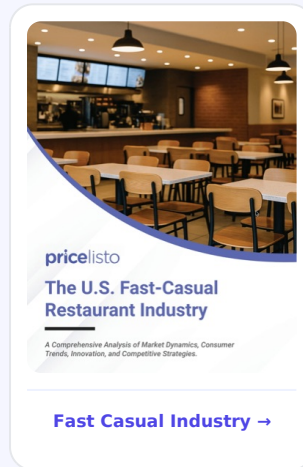




Lucille

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Brunch Menu	
ITEM	PRICE
Empanadas Colombian-Style Empanadas served wthi Aji Verde. Your choice of Beef Picadillo (DF), Black Bean & Plantain (V), or Chipo...	\$6.00
Cedar Grove Cheese Curds Fried Cheese Curds served with Housemade Marinara and Ranch	\$13.20
Small Steel Pan Nachos chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	\$16.80
Brunch Bodega Bowl Garlic Rice and Red Beans, Fried Plantains, Jalapeno Crema, Salsa Verde Cruda, Avocado, White Onion, Cilantro. (GS, V) (...)	\$16.80
Chips and Salsa Housemade Tortilla Chips served with Salsa Roja	\$7.20
Large Steel Pan Nachos chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	\$28.80
Classic Caesar Salad Chopped romane, SarVecchio, Housemade croutons, Caesar dressing	\$15.60
Caribbean Chickpea Curry Bowl Caribbean Chickpea Curry, Garlic Rice, Spinach, Pico de Gallo, topped with Jalapeño Crema	\$18.00
Luci’s Loaded Potatoes A layer of potatoes topped with queso, mozzarella, bacon, sour cream, and scallions. Make 'er "Beast Mode" for \$2, which...	\$12.00
Breakfast Bowl Scrambled eggs, mozzarella, pico de gallo, your choice of Calabrian sausage or tempeh, served with your choice of greens...	\$16.80
Roasted Tomato Bisque finished with parmesan, basil and olive oil - served with baguette.	\$9.60
Small Winter Salad Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	\$14.40
Large Winter Salad Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	\$25.00
Firecracker Shrimp Ceviche shrimp marinated in fresh citrus juice mixed with pico di gallo & firecracker cocktail sauce, topped with avocado and ci...	\$26.40
Chicken Tinga Tacos (H) (4) Flour or Corn (GS) Tortillas with Chicken Tinga, Pickled Red Onion, Cotija Cheese, Cilantro	\$21.60
Quesa Birria Tacos (H) Beef Barbacoa served in fried Flour Tortillas with Queso Menonita, Chopped Onion, Cilantro, and Birria Consomme for dipp...	\$28.80
Pizza	
ITEM	PRICE
10" Build Your Own Wood-Fired Pizza base price includes Tomato Sauce & Mozzarella	\$16.80
Wood-Fired 'The Queen' (10") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$21.60
Wood-Fired 'The Queen' (14") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$27.60
Wood-Fired 'The Queen' (Gluten Free: 10") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$22.60

ITEM	PRICE
14" Build Your Own Wood-Fired Pizza base price includes Tomato Sauce & Mozzarella	\$24.00
Wood-Fired 'Umami Pie' (10") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$31.20
Wood-Fired 'Umami Pie' (14") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$37.20
Wood-Fired 'Umami Pie' (Gluten Free: 10") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$32.20
Wood-Fired 'Sausage and Rabe' (10") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$25.20
Wood-Fired 'Sausage and Rabe' (14") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$32.20
Wood-Fired 'Sausage and Rabe' (Gluten Free: 10") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$26.20
Steel Pan 'Sausage Fest' tomato sauce, mozzarella, pepperoni, sausage, bacon, and red onion - served with a side of marinara sauce Our steel p...	\$40.80
Build Your Own Steel Pan Our steel pan pizza is Detroit-style inspired with thick, crispy, and caramelized crust made with local cheddar and bee...	\$30.00
Wood-Fired 'She's A-maize-ing' (no) (10") Sartori Montamoré Cheddar, Bacon, Sweet Corn, Cherry Tomato, Habanero Basil Cream, finished with Scallions and Lime	\$25.20
Wood-Fired 'She's A-maize-ing' (no) (14") Sartori Montamoré Cheddar, Bacon, Sweet Corn, Cherry Tomato, Habanero Basil Cream, finished with Scallions and Lime	\$31.20
Wood-Fired 'She's A-maize-ing' (no) (Gluten Free: 10") Sartori Montamoré Cheddar, Bacon, Sweet Corn, Cherry Tomato, Habanero Basil Cream, finished with Scallions and Lime	\$26.20
Steel Pan 'Al Pastor' aji basil cream, mozzarella, roasted mojo pork, pineapple, jalapeño, adobo sauce, blistered tomatillo pineapple salsa, f...	\$42.00
Steel Pan 'Standard' tomato sauce, mozzarella, topped with SarVecchio parmesan - served with a side of marinara sauce Our steel pan pizza...	\$31.20
Steel Pan '6-Mile' tomato sauce, mozzarella, pepperoni, and red onion - served with a side of marinara sauce Our steel pan pizza is Detr...	\$32.40
Steel Pan 'The Weekender' tomato sauce, mozzarella, sausage, pepperoni, mushrooms, red onion, banana pepper, green olives - served with a side of...	\$40.80
Wood-Fired 'Rise and Shine' garlic cream, mozzarella, spinach, bacon, cracked eggs, and scallions	\$28.80
Wood-Fired 'King Gyro' (H) (10") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$27.60
Wood-Fired 'King Gyro' (H) (14") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$33.60
Wood-Fired 'King Gyro' (H) (Gluten Free: 10") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$28.60
Steel Pan 'Rise and Shine' garlic cream, mozzarella, spinach, bacon, cracked eggs, and scallions	\$36.00
Steel Pan 'Mediterranean' basil and arugula pistou (nut free), feta, mozzarella, artichoke hearts, cherry tomato, spinach, and red onion Our st...	\$39.60

Beverages

ITEM	PRICE
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Jarritos Lime	\$3.00
Jarritos Mandarin	\$3.00
Jarritos Fruit Punch	\$3.00
Sprecher's Root Beer	\$5.00
Sprecher's Cream Soda	\$5.00

Entrees, Apps, & Desserts

ITEM	PRICE
Empanadas Colombian-Style Empanadas served wtih Aji Verde. Your choice of Beef Picadillo (DF), Black Bean & Plantain (V), or Chipo...	\$6.00
Small Steel Pan Nachos chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	\$16.80
Bodega Bowl Garlic Rice and Red Beans, Fried Plantains, Jalapeño Crema, Salsa Verde Cruda, Guacamole, White Onion, Cilantro. (GS, V)...	\$16.80
Cedar Grove Cheese Curds Fried Cheese Curds served with Housemade Marinara and Ranch	\$13.20
Steel Pan Chocolate Chip Cookie served with Vanilla Bean Ice Cream	\$10.80
Quesa Birria Tacos (H) Beef Barbacoa served in fried Flour Tortillas with Queso Menonita, Chopped Onion, Cilantro, and Birria Consomme for dipp...	\$28.80
Steel Pan Flourless Fudge Brownie (GF) served with a side of vanilla bean ice cream--add Fortune Favors Sweater Weather candied pecans for \$2!	\$12.00
Caribbean Chickpea Curry Bowl Caribbean Chickpea Curry, Garlic Rice, Spinach, Pico de Gallo, topped with Jalapeño Crema	\$18.00
Large Steel Pan Nachos chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	\$28.80
Chips and Salsa Housemade Tortilla Chips served with Salsa Roja	\$7.20
Roasted Tomato Bisque finished with parmesan, basil and olive oil - served with baguette.	\$9.60
Firecracker Shrimp Ceviche shrimp marinated in fresh citrus juice mixed with pico di gallo & firecracker cocktail sauce, topped with avocado and ci...	\$26.40
Small Caesar Salad chopped romaine, SarVecchio, housemade croutons, housemade caesar dressing (serves 1-3) make it spicy with pickled ja...	\$12.00
Large Caesar Salad chopped romaine, SarVecchio, housemade croutons, housemade caesar dressing (serves 4-6) make it spicy with pickled ja...	\$24.00
Small Winter Salad Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	\$14.40
Large Winter Salad Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	\$25.00
Chicken Tinga Tacos (H) (4) Flour or Corn (GS) Tortillas with Chicken Tinga, Pickled Red Onion, Cotija Cheese, Cilantro	\$21.60

Wood-Fired Carryout ()

ITEM	PRICE
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10" Build Your Own Wood-Fired Pizza	\$16.80
base price includes Tomato Sauce & Mozzarella	
Wood-Fired 'The Queen' (10")	\$21.60
Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	
Wood-Fired 'The Queen' (14")	\$27.60
Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	
Wood-Fired 'The Queen' (Gluten Free: 10")	\$22.60
Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	
14" Build Your Own Wood-Fired Pizza	\$24.00
base price includes Tomato Sauce & Mozzarella	
Wood-Fired 'Sausage and Rabe' (10")	\$25.20
garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	
Wood-Fired 'Sausage and Rabe' (14")	\$32.20
garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	
Wood-Fired 'Sausage and Rabe' (Gluten Free: 10")	\$26.20
garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	
Wood-Fired 'Umami Pie' (10")	\$31.20
Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	
Wood-Fired 'Umami Pie' (14")	\$37.20
Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	
Wood-Fired 'Umami Pie' (Gluten Free: 10")	\$32.20
Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	
Wood-Fired 'She's A-maize-ing' (10")	\$26.40
Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	
Wood-Fired 'She's A-maize-ing' (14")	\$32.40
Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	
Wood-Fired 'She's A-maize-ing' (10" Gluten Free)	\$27.40
Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	
Wood-Fired 'King Gyro' (H) (10")	\$27.60
garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	
Wood-Fired 'King Gyro' (H) (14")	\$33.60
garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	
Wood-Fired 'King Gyro' (H) (Gluten Free: 10")	\$28.60
garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	

Steel Pan Carryout ()	
ITEM	PRICE
Steel Pan 'Standard'	\$31.20
tomato sauce, mozzarella, topped with SarVecchio parmesan - served with a side of marinara sauce Our steel pan pizza...	
Steel Pan 'The Weekender'	\$40.80
tomato sauce, mozzarella, sausage, pepperoni, mushrooms, red onion, banana pepper, green olives - served with a side of...	
Build Your Own Steel Pan	\$30.00
Our steel pan pizza is Detroit-style inspired with thick, crispy, and caramelized crust made with local cheddar and bee...	
Steel Pan '6-Mile'	\$32.40
tomato sauce, mozzarella, pepperoni, and red onion - served with a side of marinara sauce Our steel pan pizza is Detr...	
Steel Pan 'Al Pastor'	\$42.00
aji basil cream, mozzarella, roasted mojo pork, pineapple, jalapeño, adobo sauce, blistered tomatillo pineapple salsa, f...	

ITEM	PRICE
Steel Pan 'Sausage Fest'	\$40.80
tomato sauce, mozzarella, pepperoni, sausage, bacon, and red onion - served with a side of marinara sauce Our steel p...	
Steel Pan 'Mediterranean'	\$39.60
basil and arugula pistou (nut free), feta, mozzarella, artichoke hearts, cherry tomato, spinach, and red onion Our st...	
Beverage	
Jarritos Lime	\$3.00
Jarritos Mandarin	\$3.00
Jarritos Fruit Punch	\$3.00
Sprecher's Root Beer	\$5.00
Sprecher's Cream Soda	\$5.00
Apps, Entrees, & Desserts ()	
Empanadas	\$6.00
Colombian-Style Empanadas served wtih Aji Verde. Your choice of Beef Picadillo (DF), Black Bean & Plantain (V), or Chip...	
Quesa Birria Tacos (H)	\$28.80
Beef Barbacoa served in fried Flour Tortillas with Queso Menonita, Chopped Onion, Cilantro, and Birria Consomme for dipp...	
Bodega Bowl	\$16.80
Garlic Rice and Red Beans, Fried Plantains, Jalapeño Crema, Salsa Verde Cruda, Guacamole, White Onion, Cilantro. (GS, V)...	
Large Steel Pan Nachos	\$28.80
chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	
Steel Pan Flourless Fudge Brownie (GF)	\$12.00
served with a side of vanilla bean ice cream--add Fortune Favors Sweater Weather candied pecans for \$2!	
Classic Caesar Salad	\$15.60
Chopped romane, SarVecchio, Housemade croutons, Caesar dressing	
Cedar Grove Cheese Curds	\$13.20
Fried Cheese Curds served with Housemade Marinara and Ranch	
Chips and Salsa	\$7.20
Housemade Tortilla Chips served with Salsa Roja	
Small Steel Pan Nachos	\$16.80
chipotle queso, mozzarella, sour cream, pickled onion, jalapeño, pico de gallo, cilantro	
Caribbean Chickpea Curry Bowl	\$18.00
Caribbean Chickpea Curry, Garlic Rice, Spinach, Pico de Gallo, topped with Jalapeño Crema	
Steel Pan Chocolate Chip Cookie	\$10.80
served with Vanilla Bean Ice Cream	
Roasted Tomato Bisque	\$9.60
finished with parmesan, basil and olive oil - served with baguette.	
Firecracker Shrimp Ceviche	\$26.40
shrimp marinated in fresh citrus juice mixed with pico di gallo & firecracker cocktail sauce, topped with avocado and ci...	
Small Winter Salad	\$14.40
Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	

ITEM	PRICE
Large Winter Salad Garden To Be spinach, curly kale, and Badger Flame beets, Fortune Favors candied pecans, feta--tossed with dijon vinaigr...	\$25.00
Chicken Tinga Tacos (H) (4) Flour or Corn (GS) Tortillas with Chicken Tinga, Pickled Red Onion, Cotija Cheese, Cilantro	\$21.60
Wood-Fired Carryout ()	
ITEM	PRICE
10" Build Your Own Wood-Fired Pizza base price includes Tomato Sauce & Mozzarella	\$16.80
Wood-Fired 'The Queen' (10") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$21.60
Wood-Fired 'The Queen' (14") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$27.60
Wood-Fired 'The Queen' (Gluten Free: 10") Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, SarVecchio Parmesan	\$22.60
14" Build Your Own Wood-Fired Pizza base price includes Tomato Sauce & Mozzarella	\$24.00
Wood-Fired 'Sausage and Rabe' (10") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$25.20
Wood-Fired 'Sausage and Rabe' (14") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$32.20
Wood-Fired 'Sausage and Rabe' (Gluten Free: 10") garlic cream sauce, calabrese sausage, mozzarella, broccoli rabe, pickled sweet chilis, SarVecchio parmesan	\$26.20
Wood-Fired 'Umami Pie' (10") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$31.20
Wood-Fired 'Umami Pie' (14") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$37.20
Wood-Fired 'Umami Pie' (Gluten Free: 10") Black Garlic Cream, Manchego, Vitruvian Farms Mushrooms, Lacinato Kale, Caramelized Onion, topped with Scallions and Bal...	\$32.20
Wood-Fired 'She's A-maize-ing' (10") Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	\$26.40
Wood-Fired 'She's A-maize-ing' (14") Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	\$32.40
Wood-Fired 'She's A-maize-ing' (10" Gluten Free) Habanero Basil Cream, Mozzarella, Sweet Corn, Bacon, Cherry Tomato, finished with Scallions and Lime	\$27.40
Wood-Fired 'King Gyro' (H) (10") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$27.60
Wood-Fired 'King Gyro' (H) (14") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$33.60
Wood-Fired 'King Gyro' (H) (Gluten Free: 10") garlic oil, mozzarella, spinach, roasted lamb, red onion, cherry tomatoes, finished with Tzatziki	\$28.60
Steel Pan Carryout ()	
ITEM	PRICE
Build Your Own Steel Pan Our steel pan pizza is Detroit-style inspired with thick, crispy, and caramelized crust made with local cheddar and bee...	\$30.00

ITEM	PRICE
Steel Pan 'Sausage Fest' tomato sauce, mozzarella, pepperoni, sausage, bacon, and red onion - served with a side of marinara sauce Our steel p...	\$40.80
Steel Pan 'The Weekender' tomato sauce, mozzarella, sausage, pepperoni, mushrooms, red onion, banana pepper, green olives - served with a side of...	\$40.80
Steel Pan 'Standard' tomato sauce, mozzarella, topped with SarVecchio parmesan - served with a side of marinara sauce Our steel pan pizza...	\$31.20
Steel Pan '6-Mile' tomato sauce, mozzarella, pepperoni, and red onion - served with a side of marinara sauce Our steel pan pizza is Detr...	\$32.40
Steel Pan 'Al Pastor' aji basil cream, mozzarella, roasted mojo pork, pineapple, jalapeño, adobo sauce, blistered tomatillo pineapple salsa, f...	\$42.00
Steel Pan 'Mediterranean' basil and arugula pistou (nut free), feta, mozzarella, artichoke hearts, cherry tomato, spinach, and red onion Our st...	\$39.60

Beverage

ITEM	PRICE
Jarritos Lime	\$3.00
Jarritos Mandarin	\$3.00
Jarritos Fruit Punch	\$3.00
Sprecher's Root Beer	\$5.00
Sprecher's Cream Soda	\$5.00