

# Club Lucky

TRADITIONAL *Italian* FOOD

*Family Style Service*

COCKTAIL LOUNGE



Thank you for considering Club Lucky for your special event. Enclosed you will find some samples of our Family Style menus or our management staff can help you choose from our extensive main menu.

There are many options available to suit your palate as well as your budget. We suggest a meal consisting of an Appetizer, Salad, Pasta Entrée, House Specialty Entree and Dessert. However we will make every effort to honor any request you may have or customize a menu for your special event.

Club Lucky is Bucktown/Wicker Park's most popular restaurant specializing in Traditional Italian food served family style. The design is that of a 1940's supper club, a unique cocktail lounge, two outdoor patios, and a private dining room on the verge of the 1950's. From the antique martini shaker collection to the oversized tables and booths and the warm lighting you and your guests will feel right at home.

The atmosphere is casual, portions are generous and the prices are reasonable.

We can accommodate parties up to 35-55 in our private room (The Club Room), up to 140-250 in our main dining room, and up to 70 in our unique cocktail lounge. If you are planning your next event at your home or business office, let us cater your special occasion with party sized pans that can accommodate any amount of guests.

If you are planning a lunch or dinner event in the Chicago area, Club Lucky is the perfect place. Our easy access off the Kennedy Expressway (only 5 blocks west on North Ave.) is just minutes from the Loop & Downtown Hotels.

Please do not hesitate to contact us at (773) 227-2300 or

Email us at [office@clubluckychicago.com](mailto:office@clubluckychicago.com) with any questions. We look forward to helping you in creating that unique party for you and your guests.

◆◆◆ *Good Food & Fun!* ◆◆◆

Sincerely,

Jim Higgins - Owner

Thomas Kleiner - Executive General Manager

1824 WEST WABANSIA CHICAGO, ILLINOIS 60622 TEL. 773.227.2300 FAX. 773.227.2236

◆ WEBSITE: [www.clubluckychicago.com](http://www.clubluckychicago.com) ◆

## Classic

### CHOOSE:

- 1- Appetizer
- 1- Salad
- 1- Pasta Entrée,
- 1- House Specialty Entrée
- 1- Dessert

29.95 per person

17.95 ages 5-11



## Chef's Choice

### CHOOSE:

- 2- Appetizers
- 2- Salads
- 2- Pasta Entrées
- 1- House Specialty Entrée
- 1- Dessert

38.95 per person

21.95 ages 5-11

## Starters

Our Famous Freshly Baked Homemade Italian Bread Served With Whipped Butter

### Appetizers First Course

- Bruschetta
- Calabrese Calamari
- Roasted Eggplant
- Crespelli
- Fried Ravioli
- Fried Calamari
- Pizza Bread
- Sausage & Peppers
- Fish Salad
- Risotto Florentine

- Grilled Calamari
- Buffalo Mozzarella Friti
- Vegetarian Antipasti (5 items)
- Stuffed or Marinated Artichoke
- Meat & Cheese Antipasti Board +\$1.50

### Second Course Salads

- Club Lucky
- Melrose Pepper
- Caesar
- String Bean
- Lettuce & Tomato
- Caprese

### Pasta Entrees Third Course

- Rigatoni Mushrooms
- Linguine Aglio e Olio
- Fettuccine Alfredo
- Spaghetti Marinara w/ Sausage
- Spaghetti Marinara w/ Meatballs
- Rigatoni with Veal Meatballs
- Linguine Primavera
- 8 Finger Cavatelli

- Penne Arrabiata
- Linguine Aglio e Olio w/ Broccoli
- Capellini Siciliana
- Penne Marinara
- Gemelli w/ Crumbled Sausage
- Rigatoni w/ Three Cheese
- Pasta Squares
- Lasagna +\$2

- Cheese Ravioli +\$2
- Chicken Tortellini +\$2
- Veal Mezzaluna Ravioli +\$3
- Seafood Fettuccine +\$3
- Fettuccine De Campo +\$2
- Linguine w/ Clams (red or white) +\$2
- Fettuccine Alfredo w/. Chicken +\$2
- Linguine Aglio e Olio w/ Broccoli & Shrimp+\$3

◆ Whole Wheat Penne Pasta Available for Substitution at No Charge.

◆ Gluten Free Spaghettini Available + \$1Per Person

### House Specialty Entrees

- Chicken Vesuvio with Roasted Potatoes
- Chicken Oreganato with Roasted Potatoes
- Chicken Parmesan or Francese
- Chicken Marsala or Picatta
- Tilapia Vesuvio or Oreganato
- Giambotta (Sausage & Peppers w/ Roasted Potatoes)

- Eggplant Parmesan +\$2
- Baby Back Ribs (BBQ or Calabrese) +\$3
- Veal Francese, Marsala, or Picatta +\$ 4.5
- Filet Oreganato + \$6
- Salmon Vesuvio or Oreganato + \$6.5

### Sides

◆ Choose any Vegetable side for an additional \$2.00 or a Meat Side for \$2.50 ◆

- Sautéed Spinach
- Roasted Peppers in Olive Oil
- Italian Potato Salad

- Steamed Broccoli
- Roasted Garlic
- Roasted Vesuvio Potatoes

- Italian Sausage
- Meat Balls
- Veal Meat Balls

### Desserts Fourth Course

◆ Choose one or substitute Our Signature Special Dessert Assortment Tray consisting of Cheesecake, Tiramisu, Cannoli, Chocolate Cake, & 4 Types of Homemade Cookies +\$2.50 ◆

- Homemade Italian Cookies & Cannoli Tray\*
- Amaretto Ricotta Cheesecake
- Apple Pie
- Spumoni\*

- Lemon Italian Ice
- Buttermilk Chocolate Layer Cake
- Homemade Ice Cream
- Profiteroles +1pp

- Cannoli\*
- Ginger Carrot Cake
- Tiramisu

### Beverages

Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee, Iced Tea, and Hot Tea

08/14

◆ Above Prices Does Not Include Tax or Gratuity ◆

\* Dish Contains Nuts

◆ Prices Are Subject To Change ◆

◆ Notice - Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness. ◆

## Classic

### CHOOSE:

- 1- Salad
- 1- Pasta Entrée  
*(Choose one or select two Pastas and no Entrees)*
- 1- House Specialty Entrée
- 1- Dessert

22.95 per person  
15.95 ages 5-11



## Chef's Choice

### CHOOSE:

- 1- Appetizers
- 2- Salads
- 2- Pasta Entrées
- 1- House Specialty Entrée
- 1- Dessert

32.95 per person  
19.95 ages 5-11

AVAILABLE UNTIL 3:00 PM DAILY

MENU SUBSTITUTIONS OR CUSTOMIZED LUNCHEON MENUS AVAILABLE UPON REQUEST TO MEET ANY BUDGET

## Starters

Our Famous Freshly Baked Homemade Italian Bread Served With Whipped Butter

## Appetizers First Course

- |                    |                    |
|--------------------|--------------------|
| Bruschetta         | Fried Calamari     |
| Calabrese Calamari | Pizza Bread        |
| Roasted Eggplant   | Sausage & Peppers  |
| Crespelli          | Fish Salad         |
| Fried Ravioli      | Risotto Florentine |

- Grilled Calamari
- Buffalo Mozzarella Friti
- Vegetarian Antipasti (5 items)
- Stuffed or Marinated Artichoke
- Meat & Cheese Antipasti Board +\$1.50

## Second Course Salads

- Club Lucky
- Melrose Pepper
- Caesar
- String Bean
- Lettuce & Tomato
- Caprese

## Pasta Entrees Third Course

- Rigatoni Mushrooms
- Linguine Aglio e Olio
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- 8 Finger Cavatelli

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- Capellini Siciliana
- Penne Marinara
- Gemelli w/ Crumbled Sausage
- Rigatoni w/ Three Cheese
- Pasta Squares
- Lasagna +\$2

- Cheese Ravioli +\$2
- Chicken Tortellini + \$2
- Veal Mezzaluna Ravioli +\$3
- Seafood Fettuccine +\$3
- Fettuccine De Campo +\$2
- Linguine w/ Clams (red or white) +\$2
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- Chicken Parmesan or Francese
- Chicken Marsala or Picatta
- Tilapia Vesuvio or Oreganato
- Giambotta (Sausage & Peppers w/ Roasted Potatoes)

- Eggplant Parmesan +\$2
- Baby Back Ribs (BBQ or Calabrese) +\$3
- Veal Francese, Marsala, or Picatta +\$ 4.5
- Filet Oreganato + \$6
- Salmon Vesuvio or Oreganato + \$6.5

## Sides

- Sautéed Spinach
- Roasted Peppers in Olive Oil
- Italian Potato Salad

- Steamed Broccoli
- Roasted Garlic
- Roasted Vesuvio Potatoes

- Italian Sausage
- Meat Balls
- Veal Meat Balls

## Desserts Fourth Course

◆ Choose one or substitute Our Signature Special Dessert Assortment Tray consisting of Cheesecake, Tiramisu, Cannoli, Chocolate Cake, & 4 Types of Homemade Cookies +\$2.50 ◆

- Homemade Italian Cookies & Cannoli Tray\*
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- Apple Pie
- Spumoni\*

- Lemon Italian Ice
- Buttermilk Chocolate Layer Cake
- Homemade Ice Cream
- Profiteroles +1pp

- Cannoli\*
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- Tiramisu

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08/14

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# Club Lucky

## BAR OPTIONS & WINE LIST

CHOOSE YOUR PARTY'S BAR PACKAGE(S):

### Host Bar

All Beverages charged on a per consumption basis.

|                            |               |
|----------------------------|---------------|
| Well Spirits .....         | 7.00          |
| Premium Spirits .....      | 7.75          |
| Top Shelf Spirits .....    | 8.75          |
| Wines by the glass .....   | 7.75 to 10.00 |
| Bottled Waters .....       | 3.25          |
| Bottled Domestic Beer..... | 4.50          |
| Bottled Imported Beer..... | 5.00 to 5.50  |

### Premium Package

Premium Liquors, Imported and Domestic Bottled Beers, House Wines, Sodas, Juices, & Bottled Waters

|                   |            |
|-------------------|------------|
| Two Hours .....   | \$27.00 pp |
| Three Hours ..... | \$30.00 pp |

◆ Premium Bar Package does not include martinis, single malts, special bourbons, ports, cognac, grappa, or top shelf alcohol (unless prior approval received from Host). Available only on a consumption basis and added to bill. ◆

### Martini Package

◆ Add our famous Killer Martini List to the Premium Bar Package for an additional \$3.50/person ◆

### Beer & Wine Package

Imported and Domestic Bottled Beers, House Wines, Sodas, Juices, Bottled Waters

|                   |            |
|-------------------|------------|
| Two Hours .....   | \$21.00 pp |
| Three Hours ..... | \$24.00 pp |
| Four Hours .....  | \$26.00 pp |

### Upgraded Wine Package

◆ Upgrade any Bar Package to include our Premium Multi-Varietal Wine Selection for an additional \$3.00 pp ◆

### Champagne Toast

◆ \$4.00/person ◆

### Wine List

◆ Please see our Wine List for Wine by the Glass, Bottle and Carafe Pricing ◆

### Cash Bar

◆ \$50 Bartender Service Fee to apply for Cash Bars

◆ Cash Bar Prices Available Upon Request

◆ Above prices are approximations. Actual prices are subject to specific alcohol content. ◆

08/14

◆ Above Prices Does Not Include Tax or Gratuity ◆

◆ Prices Are Subject To Change ◆

◆ Club Lucky will not serve any person more alcohol than the law allows. There may be occasions that beverage service to a guest may be discontinued ◆





## ◆ GENERAL BANQUET INFORMATION ◆

### GUARANTEE

A final confirmation or guaranteed number of guests is required by 1:00PM, three business days prior to the function. The guaranteed number of guests is considered final, not available for reduction and charges will be made accordingly. All charges will be based upon the guaranteed minimums or the actual number of guest whichever is greater. Gift Certificates may not be purchased to reach minimums

### SUGGESTED GRATUITY

For your convenience, a suggested 18% gratuity will be applied to your final total, but it is not mandatory. It is restaurant policy guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.

### DEPOSITS & FINAL PAYMENTS

A Modest deposit of the estimated function cost is due at the time of reservation payable by credit card or check. The final payment is due upon presentation of bill at the end of the event. Personal or company checks will not be accepted for final payment.

### CANCELLATIONS

Deposits are refundable up to 60 days prior to function. If a cancellation occurs within these 60 days, the deposits will be forfeited. If Club Lucky is able to rebook the space, all or a portion of the deposit may be refunded.

### CLUB ROOM MINIMUMS

Club Lucky does not automatically levy a "room charge or sales minimum," instead; we have established a minimum final guest count of 29 adults. If the 29 adult guest minimum is not met on Friday & Saturday evenings, Club Lucky reserves the right to seat other guests in the Club Room, relocate your event within the restaurant, or charge an additional room charge of \$38.95 per person. Sunday through Thursday minimums differ depending on start time and day of event

### MISCELLANEOUS CHARGES

We ask that guests get management approval before bringing in any outside food and/or beverage. If you choose to bring in your own special event cake, a \$1.00 per person cake cutting fee will apply and for wine there is a \$20.00 (750ml) or \$40.00 (Magnum) per bottle corkage fee.

### VALET & STREET PARKING

Valet parking is available at standard rates on a per car basis during evening business hours. If valet service is required during other hours a \$75.00 per valet attendant service charge plus standard rate per car will apply. Please also note that much of the immediate area does not have Permit Parking so your guests are welcome to use street parking.

### CUSTOMIZED MENU CARDS

Our sales staff can present your menu and a personalized message on a customized menu card at each place setting for \$1.00 per card

### ADDITIONAL INFORMATION

[www.clubluckychicago.com](http://www.clubluckychicago.com)

Visit our website to find out about special events, promotional parties, join our mailing list, or receive more information about our restaurant. Contact our sales staff via email at [office@clubluckychicago.com](mailto:office@clubluckychicago.com) or call 773.227.2300

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1824 WEST WABANSIA ◆ BUCKTOWN ◆ 773.227.2300 ◆ OPEN SEVEN DAYS

# Club Lucky

## MENU DESCRIPTIONS

*Our Chefs have provided a list of descriptions to facilitate your selections from our family style menu.*

### *Appetizers*

|                                  |   |
|----------------------------------|---|
| <b>Bruschetta:</b>               | Fresh Tomato, Basil Ricotta, Roasted Garlic and Olive Oil.  |
| <b>Fried Calamari:</b>           | Served with our own Spicy Cocktail Sauce and Fresh Lemon.   |
| <b>Grilled Calamari:</b>         | Served with a Lemon-Vegetable Vinaigrette.  |
| <b>Fried Calamari Calabrese:</b> | Fried and Sautéed in Calabrese Cherry Peppers, Roasted Garlic, White Wine & Herbs   |
| <b>Fish Salad:</b>               | Shrimp, Calamari and Scungilli with Olives, Celery and Lemon Oil Dressing.  |
| <b>Vegetarian Antipasti:</b>     | A selection of 5 regional and seasonal favorites.   |
| <b>Roasted Eggplant:</b>         | Served with our own Siciliana Sauce.  |
| <b>Risotto Florentine:</b>       | Fresh Spinach, Parmesan and Siciliana Sauce.  |
| <b>Crespelli:</b>                | Homemade Crepes Filled with Zucchini and Ricotta in Special Marinara.   |
| <b>Mozzarella Fritti:</b>        | Homemade Breaded Golden Fried Buffalo Mozzarella over Marinara with Fresh Basil   |
| <b>Fried Ravioli:</b>            | Handmade Ravioli Filled with Ricotta & Spinach served with Special Marinara   |
| <b>Sausage and Peppers:</b>      | Sweet and Spicy Italian Sausage With Marinated Peppers, Garlic & White Wine   |
| <b>Meat &amp; Cheese Board:</b>  | A Selection of Artisan Cheeses, Meats & Vegetables: Grana Padano, Fontinella, Prosciutto di Parma, Genoa Salami, Salami Calabrese, Mortadella w/ Pistachios, Roasted Bell Peppers, Mixed Olives, Artichoke Hearts and Ricotta Dolce Stuffed Mushrooms |

### *Salads*

|                              |   |
|------------------------------|---|
| <b>Club Lucky Salad:</b>     | Carrots, Celery, Tomato, Genoa Salami, Bermuda Onion, Fontinella Cheese, Sicilian Olives, Roasted Peppers, Pepperoncini, Romaine Lettuce & Italian Dressing |
| <b>Melrose Pepper Salad:</b> | Roasted Peppers, Tomato, Bermuda Onion, Fontinella Cheese, Sicilian Olives and Romaine Lettuce with Club Lucky Dressing.                                    |
| <b>Caesar Salad:</b>         | Romaine Lettuce, Homemade Croutons and Parmesan Cheese.   |
| <b>String Bean Salad:</b>    | Green Beans, Tomato, Bermuda Onion, Cucumber, Blue Cheese and Club Lucky Dressing   |
| <b>Caprese:</b>              | Mozzarella, Tomato, Black Pepper & Basil with Extra Virgin Olive Oil & Balsamic Syrup.  |

### *Pasta Entrees*

|                                      |  |
|--------------------------------------|--|
| <b>Rigatoni Mushrooms:</b>           | Fresh Sautéed Mushrooms and our own Marinara.  |
| <b>Penne Arrabbiata:</b>             | With a spicy Tomato Sauce and lots of fresh Basil.   |
| <b>Fettuccine Alfredo:</b>           | Traditional with Cream and Parmesan. (Also available with Grilled Chicken)                       |
| <b>Cappellini Siciliana:</b>         | With Eggplant, Sweet Peppers, Olives and Capers in a savory red sauce.                           |
| <b>Rigatoni with Veal Meatballs:</b> | Baked with Escarole, fresh Mozzarella Cheese and Marinara.                                       |
| <b>Rigatoni with Three Cheese:</b>   | With Ricotta, Parmesan, Romano and fresh Basil.  |
| <b>8 Finger Cavatelli:</b>           | Served with our Special Marinara Sauce.  |
| <b>Mezzaluna:</b>                    | Half Moon Ravioli filled with Veal in a light Tomato Rosemary Sauce.                             |
| <b>Seafood Fettuccine:</b>           | Bay Scallops and Rock Shrimp in a Light Tomato Basil Cream Sauce.                                |
| <b>Fettuccine De Campo:</b>          | Grilled Chicken, Asparagus, Roasted Tomato, Garlic and Olive Oil.                                |
| <b>Homemade Lasagna:</b>             | Noodles layered with Ricotta, Spinach, Mozzarella and Tomato Sauce.                              |
| <b>Chicken Tortellini:</b>           | Handmade Tortellini with Chicken Filling in a Light Tomato Basil Cream Sauce.                    |
| <b>Gemelli di Santa Lucia:</b>       | With Crumbled Italian Sausage, Onions, & Mushrooms in Tomato Cream Sauce                         |
| <b>Linguine Primavera</b>            | With Broccoli, Mushrooms, & Roasted Tomatoes in Garlic & Herb Extra Virgin Olive Oil or Marinara |

### *House Specialty Entrees*

|                                   |  |
|-----------------------------------|--|
| <b>Chicken Vesuvio:</b>           | Our Chicago Specialty with White Wine, Roasted Garlic, Peas, & Potato Wedges.                                    |
| <b>Baked Chicken Oregano:</b>     | With White Wine, Oregano, Italian Parsley, Fresh Lemon Juice, and Potato Wedges                                  |
| <b>Giambotta:</b>                 | Italian Sausage with Sautéed Onions, Mushrooms, red & green peppers & scallions.                                 |
| <b>Eggplant Parmigiana:</b>       | Layers of thinly sliced Eggplant baked with Provolone and Tomato Sauce.  |
| <b>Chicken Parmigiana:</b>        | Lightly Breaded and Baked with Mozzarella, Parmesan, and Marinara  |
| <b>Stuffed Peppers:</b>           | A Green, Red or Yellow Pepper stuffed w/ Ground Beef, Rice, Onion, Oregano, Chili, Parmesan Cheese and Marinara. |
| <b>Filet Oregano:</b>             | Beef Tenderloin broiled with Garlic, Tomato, Roasted Red Pepper and Scallions.                                   |
| <b>Baby Back Ribs BBQ:</b>        | Italian style with our spicy BBQ Sauce and Italian Potato Salad or Roasted Potatoes                              |
| <b>Baby Back Ribs Calabrese</b>   | Cherry Peppers, Roasted Garlic, White Wine & Fresh Herbs. Potato Salad or Potatoes                               |
| <b>Marsala (Veal or Chicken)</b>  | Veal Medallion or Boneless Breast of Chicken with Mushrooms, Spinach, and Marsala                                |
| <b>Francese (Veal or Chicken)</b> | Lightly breaded and sautéed with White Wine, Lemon, Mushrooms and Herb Butter.                                   |
| <b>Picatta (Veal or Chicken)</b>  | Veal Medallion or Boneless Breast of Chicken with White Wine, Capers, Tomatoes                                   |

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# Club Lucky

## COCKTAIL PARTY & BUFFET TABLE

### ◆◆◆ APPETIZERS & FINGER FOOD ◆◆◆

#### *Cold*

#### *Per Person*

|  |          |
|--|----------|
| ◆ ICED JUMBO SHRIMP – cocktail sauce (2 dozen minimum)   | 22.00/Dz |
| ◆ TOMATO-BASIL BRUSCHETTAS – ricotta, roasted garlic, olive oil  | 1.95     |
| ◆ MINI TOOTHPICKED ITALIAN SANDWICH - genoa salami, fontinella cheese, marinated eggplant, lettuce, tomato, Club Lucky dressing  | 2.75     |
| ◆ MINI EGGPLANT ROLLS – grilled eggplant stuffed with Ricotta Cheese   | 3.25     |
| ◆ ANTIPASTI - selection of 5 regional and seasonal vegetarian favorites  | 4.00     |
| ◆ STRING BEAN SALAD – green beans, tomato, Bermuda onion, cucumber, bleu cheese, and Club Lucky dressing   | 3.50     |
| ◆ CAPRESE - mozzarella, tomato, basil, olive oil, balsamic vinegar lettuce, tomato, Club Lucky dressing  | 3.50     |
| ◆ FISH SALAD – shrimp, calamari, scungilli with olives, celery, lemon oil dressing   | 4.00     |
| ◆ MARINATED ARTICHOKE - lemon, rosemary, garlic  | 4.00     |
| ◆ Meat & Cheese Board – A Selection of Artisan Cheeses, Meats & Vegetables: Grana Padano, Fontinella, Prosciutto di Parma, Genoa Salami, Salami Calabrese, Mortadella w/ Pistachios, Roasted Bell Peppers, Mixed Olives, Artichokes Hearts & Ricotta Dolce Stuffed Mushrooms | 4.25     |

#### *Hot*

|  |      |
|--|------|
| ◆ GIAMBOTTA ON SKEWERS – Italian sausage, onions, mushrooms, sweet peppers   | 3.75 |
| ◆ CHICKEN SKEWERS – chicken, onions, mushrooms, sweet peppers  | 3.50 |
| ◆ SHRIMP SKEWERS – shrimp, onions, mushrooms, sweet peppers  | 4.75 |
| ◆ MINI TOOTHPICKED VEAL MEATBALL SANDWICH - Italian herbs & spices, marinara sauce                                   | 2.75 |
| ◆ MINI TOOTHPICKED VEAL PARMIGIANA SANDWICH - mozzarella, marinara   | 3.25 |
| ◆ MINI TOOTHPICKED FILET STEAK SANDWICH - tender cooked to order, lettuce, tomato                                    | 3.50 |
| ◆ MINI TOOTHPICKED SAUSAGE SANDWICH - our own marinara   | 2.50 |
| ◆ MINI TOOTHPICKED CHICKEN SANDWICH - herbed mayonnaise, lettuce, tomato   | 2.50 |
| ◆ MINI TOOTHPICKED EGGPLANT PARMIGIANA SANDWICH  | 2.50 |
| ◆ MINI TOOTHPICKED VEAL MEATBALLS - Italian herbs & spices, marinara sauce   | 3.00 |
| ◆ BABY BACK RIBS – BBQ or Calabrese Style  | 4.00 |
| ◆ MINI CREPELLI ROLLS- crepes with ricotta, zucchini, special marinara   | 4.00 |
| ◆ SPINACH MEZZALUNA – spinach ravioli stuffed with ricotta in Alfredo Sauce  | 3.50 |
| ◆ VEAL MEZZALUNAS – ravioli filled with veal in a light tomato rosemary sauce  | 3.50 |
| ◆ CHICKEN TORTELLINI – handmade in a light tomato basil cream sauce  | 3.50 |
| ◆ FRIED RAVIOLI – handmade filled with ricotta & spinach in special marinara   | 4.00 |
| ◆ SPINACH RAVIOLI - handmade, rich red sauce   | 4.00 |
| ◆ CHEESE RAVIOLI - handmade, rich red sauce  | 4.00 |
| ◆ PENNE ARRABIATA – With a spicy Tomato Sauce and lots of fresh Basil  | 3.00 |
| ◆ GRILLED CALAMARI - lemon-vegetable vinaigrette   | 4.75 |
| ◆ FRIED CALAMARI - Served with our own Spicy Cocktail Sauce and Fresh Lemon  | 4.75 |
| ◆ FRIED CALAMARI CALABRÉSE - Fried and Sautéed in Calabrése Cherry Peppers, Roasted Garlic, White Wine & Fresh Herbs | 4.75 |
| ◆ BAKED CLAMS - garlic breadcrumbs, rich red sauce   | 4.00 |
| ◆ STEAMED CLAMS - red or white sauce   | 4.00 |
| ◆ MUSSELS MARINARA - our own tomato broth, fresh basil   | 3.75 |
| ◆ ARANCINI - rice balls with mozzarella cheese, special marinara   | 3.00 |
| ◆ RISOTTO - florentine or primavera  | 3.50 |
| ◆ BAKED ARTICHOKE - garlic breadcrumb stuffing   | 5.00 |
| ◆ PIZZA BREAD - marinara, romano, mozzarella, oregano  | 1.95 |
| ◆ MOZZARELLA FRITTI – Homemade Breaded Golden Fried Buffalo Mozzarella over Marinara w/ Fresh Basil                  | 2.75 |

### ◆ OTHER ITEMS AND CUSTOM MENUS AVAILABLE UPON REQUEST ◆

#### ◆ COCKTAIL PARTY BAR PACKAGES AVAILABLE ◆

◆ ABOVE PRICES DO NOT INCLUDE TAX AND GRATUITY ◆

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1824 WEST WABANSIA ◆ BUCKTOWN ◆ 773.227.2300 ◆ OPEN SEVEN DAYS

## MAP & DIRECTIONS

# Club Lucky

TRADITIONAL *Italian* FOOD ♦ COCKTAIL LOUNGE

EST. 1990

CONVENIENTLY LOCATED NEAR THE KENNEDY EXPRESSWAY AND NORTH AVENUE

### *Directions*

- ◆ Club Lucky is located at 1824 W. Wabansia (1 block north of North Ave. between Ashland Ave. and Damen Ave. in the Bucktown/Wicker Park neighborhood of Chicago).
- ◆ Easy access from the Kennedy Expressway (I 90/94 exit North Ave. west, go 5 blocks to Honore St. and turn right/north 1 block)
- ◆ Club Lucky is just minutes from downtown hotels, Magnificent Mile and the United Center.
- ◆ Club Lucky is located 1 block north (on Damen) and 3 blocks east (on Wabansia) of the CTA Blue Line station at Damen & North Ave.
- ◆ Club Lucky is located 5 blocks west (on Cortland) and 1 block South (on Honore) of the Metra UP-N line at Cortland and Ashland Ave.



*Private Parties*

*Delivery & Carryouts*

*Catering*

♦  
FOR MORE INFORMATION VISIT:  
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◆◆◆ *Good Food & Fun!* ◆◆◆