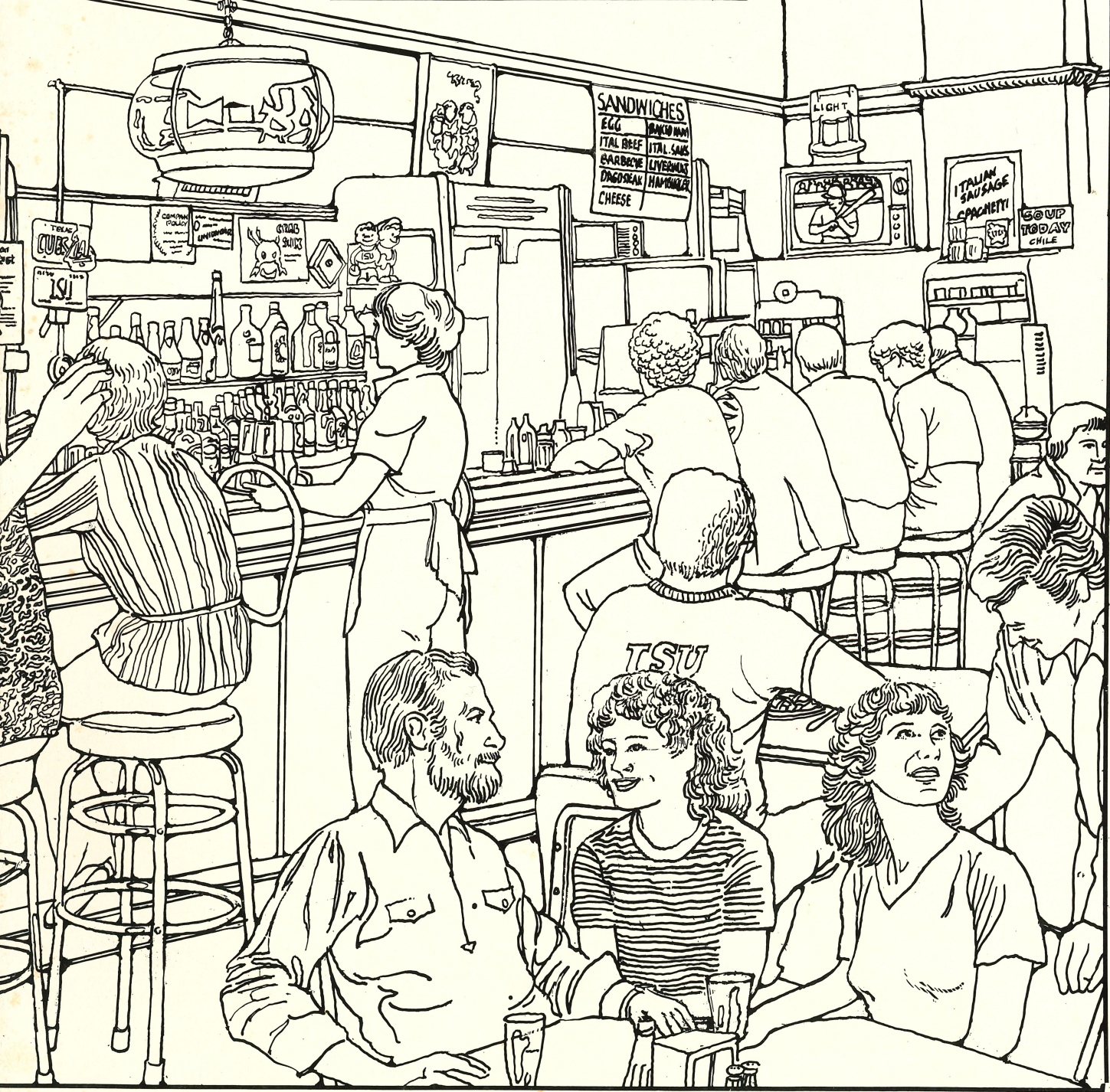
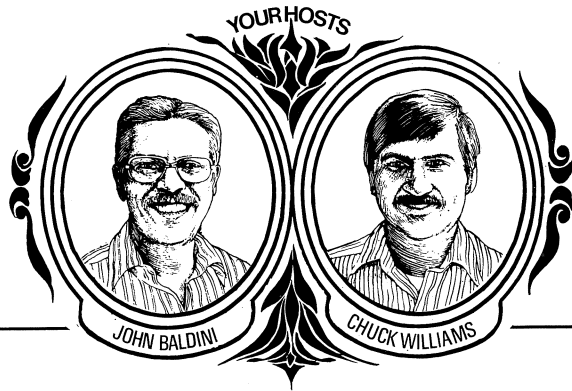


# *Luca Grill*

## RESTAURANT





# Baldini's Lucca Grill

## Choice Porterhouse

Salad  
 American or French Fries  
 Italian Bread and Butter      **\$9.75**

## Choice T-Bone

Salad  
 American or French Fries  
 Italian Bread and Butter      **\$8.75**

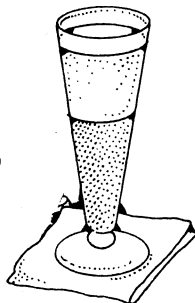
## Club Steak Special

Salad  
 American or French Fries  
 Italian Bread and Butter      **\$8.10**

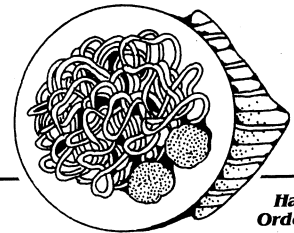
## Sirloin Steak

Salad  
 American or French Fries  
 Italian Bread and Butter      **\$8.10**

**We feature  
 Schlitz,  
 Stroh Light  
 and Michelob  
 on draft.**



## Italian Dishes



*Half Order*

Spaghetti with meat or  
 Tomato Sauce ..... 3.35 2.70  
 Spaghetti, Meat Balls ..... 4.25 3.60  
 Spaghetti, Mushrooms ..... 4.25 3.60  
 Spaghetti and Ravioli ..... 4.60 3.85  
 Half Order Ravioli ..... 4.00

Homemade RAVIOLI with  
 our Famous Italian Salad      **\$5.55**

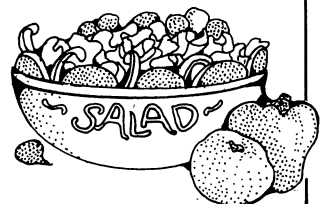
EXTRA Meat Sauce ..... .75

## Salads

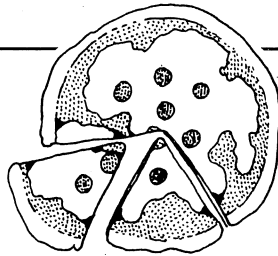
Baldini Combination ..... 1.00  
 Peach & Cottage Cheese ..... 1.30  
 Cottage Cheese ..... 1.10  
 Peach ..... .95  
 Blue Cheese (Extra) ..... .75

Dressings include:  
 Italian, Vinegar & Oil,  
 Creamy Blue Cheese,  
 French, 1000 Island

Garlic Bread ..... .65  
 Extra Bread ..... .35



## Baldini's Pizza



Pizza with cheese .....	4.60	5.75
With Italian Sausage .....	6.00	7.25
With Anchovies .....	6.80	7.85
With Mushrooms .....	6.00	7.25
With Italian Peppers .....	5.30	6.40
With Onion .....	4.75	5.85
With Pepperoni .....	6.00	7.25
With Ham .....	6.25	7.35
With Bacon .....	6.00	7.25
With Fresh Peppers .....	4.75	5.90
Pizza a la Baldini .....	8.00	9.30
Additional Items .....	1.00	
Extra Cheese .....	1.30	
Carry Out .....	.30 extra	

## Chicken

### ONE-HALF FRIED CHICKEN DINNER

Served with Lettuce Salad  
French Fries, Bread and Butter

**\$5.20**

## Chicken Plate

Chicken is  
Cooked to Order.  
Please Allow 20  
Minutes.

Three Pieces of Chicken Salad, French Fries Bread and Butter	<b>\$4.75</b> All White \$1 Extra
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## Appetizers

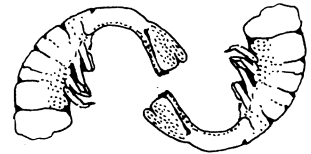
Antipasto, Large .....	5.00
Celery and Olives .....	1.50
Green Olives .....	1.30
Anchovies .....	2.35

## Bottled

Cabernet Sauvignon, Zinfandel,  
Lambrusco, Chardonnay,  
Emerald Dry, Rose,  
Pink Champagne,



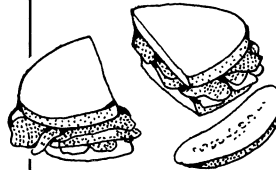
## Sea Food



Individual Fried Catfish .....	7.00
Frozen Fan Tail Shrimp .....	7.00

Above Served with Golden French Fries,  
Salad, Bread and Butter

Sea Food Cooked to Order  
20 Minutes



## Sandwiches

Steak on Italian Bread .....	2.25
Hot Italian Beef on Italian Bread ..	2.25
Bar-B-Q .....	2.00
Baked Ham .....	2.00
Salami .....	1.50
Cheeseburger .....	1.40
Hamburger .....	1.30
Liverwurst .....	1.20
Toasted Cheese .....	1.00

Sandwich on Italian Bread .15 extra

Baked Potato (Fri. & Sat. Only) ....	.90
Cottage Fries .....	.95
American Fries .....	.90
French Fries .....	.85
Grilled Onions .....	.30
Italian Peppers .....	.30

## Drinks

Manhattan .....	1.70
Martini .....	1.70
Old Fashioned .....	1.70
Tom Collins .....	1.40
Screwdriver .....	1.25
Scotches .....	1.70
Dago Red Wine .....	1.10
Taylor's Wines - Port, Sauterne, Sherry, Chablis, Rhine, Pink, Red.	1.20
Lambrusco .....	1.20
Heineken's Imported Beer .....	1.50
Michelob .....	1.35
Canadian Whiskey .....	1.70
Chianti (Bottle Only) .. pt. 3.75 qt.	6.25

## Wine:

Lake Country Red, Chianti,  
Riesling, Lake Country White,  
Dry Champagne,  
Sparkling Burgundy.

# The Washington Post

## Definitely Old-Timey Bar Thrives in the Plastic Era

BLOOMINGTON, Ill. — It is not in the nature of small towns to make claims, grandiose or otherwise, about the quality of their drinking establishments, and so it is with Bloomington.

One is more likely to hear that the late Adlai E. Stevenson called this home, that Lincoln's "lost speech" was delivered here, that there are two universities, here that McLean Stevenson, the actor, and George Lincoln Rockwell, the Nazi, were born here, that Beer Nuts were created here, that State Farm Insurance started here and stayed.

All of which is true, but rather too bad, for it ignores one of the most congenial bars ever founded, which has operated here at the corner of Market and East for 44 years.

The temperance crowd might blanch, but like similar places in scores of towns, the Lucca Grill is an unheralded asset that probably says more about mid-American neighborli-

ness and bonhomie than a bushel of Chamber of Commerce brochures.

### Letter From Illinois

ness and bonhomie than a bushel of Chamber of Commerce brochures.

A bar, after all isn't much more than a reflection of its patrons and proprietors. The Lucca is a sort of community family room. Half of its charm is the clientele; the other half, its owners, C.F. (Tot) Baldini and his brother, John.

In an era of plastic and cushions, the Lucca is decidedly old-timey, with austere furniture and a vast mahogany bar, sports pennants and political mementos.

Lawyers and bricklayers rub elbows at the bar, talking sports or politics, oblivious to the social strictures that keep them apart outside. Rarely does a drunk stagger out of the place. In its long history, the Lucca has had only a couple of fistfights.

Barbershop singers regularly convene for music at the Lucca after their rehearsals. Entire families show up, either to dine in the second-floor restaurant or to have beer with their pizza. The Baldinis unflinchingly serve spumoni ice cream at the bar.

And the pizza! The Baldinis had a debate before they introduced pizza to central Illinois in 1953. Tot, as wrong about this as he is about the Chicago

Cubs, said pizza was a fad that would pass.

They bought an oven anyway and proceeded to confection pizzas that have few equals anywhere. As far as is known, Calvin Trillin never stopped here for pizza, which is his loss. Ditto Craig Claiborne and the spaghetti.

Patrons of the Lucca are a little hang-dog these days. In a few months, Tot, 61, is going to hang up his apron and retire. John, 63, plans to quit in two years, then turn it over to his son-in-law.

The grill was started in 1936 by Fred and John Baldini, immigrant brothers who named the place after their hometown in northern Italy. Fred's sons, Tot and John, carried on in the family tradition.

When the Lucca celebrated its 40th anniversary in 1976, a committee of talented and devoted customers produced a booklet to commemorate the event.

Bill (Ace) Adams, an avuncular beer-drinker who used to write and edit stories at The Daily Pantagraph, the local paper, wrote that the Lucca, very simply, is "the world's greatest bar," a claim for which there is neither proof nor contradiction.

An anniversary history of a bar is unusual enough to be an event in itself. Adams' research turned out a gem of Americana, with stories about great debates, celebrated visitors and student-customers who survived to become successful citizens.

"I've often wondered if it would be the same if somebody bought the place. I don't think it would and that's because Tot and John give it its special flavor," Adams said.

John Baldini has been McLean County Democratic chairman for many years in a county that rarely elects Democrats. He will ignore business to talk politics.

Tot Baldini begins snapping when John ignores the customers. Or he'll say something like, "Well, I see you didn't wash any glasses again today" when he comes on duty.

The Lucca is this kind of place: Ace Adams once thirsted for a brew, but couldn't break into John's conversation with a small-time politician. Adams left, went down the street to a pay phone, called for John and ordered a draft beer.

By the time he got back, the beer was waiting.

—Ward Sinclair



- "A delightful old-time saloon." New York Times—7/6/65
- "Bloomington: Home of the world's greatest bar." Chicago Sun-Times—8/2/80
- "World's best bar frequented by famous, lowly alike." Houston Chronicle—8/4/80
- "The Lucca Grill: An unheralded asset." Albuquerque News—8/19/80
- "Bloomington bar is folksy." Syracuse, N.Y.—9/14/80
- "World's greatest bar: Austere but congenial." Arizona Republic—8/3/80
- "Town honors bar." Las Vegas Review-Journal—8/28/80