

Owner - Augusto Conte



Luce

DINNER

PRIMI

PER COMINCIARE

CALAMARI

flash fried, spicy marinara,
caper aioli sauce 13.95/17.95

FORMAGGI

italian cheeses, marinated olives,
grilled bread 13.95/17.95

ANTIPASTI

ROMANA

classic caesar with red endive, black pepper,
croutons, anchovy vinaigrette 8.95

BEET

heirloom beet salad, goat cheese, toasted
pinenuts, shallot vinaigrette 8.95

CASA

mixed greens, asiago crostini, red wine
vinaigrette 8.95

ZUPPA DI COZZE

sautéed p.e.i. mussels, red or white broth, garlic,
parsley, crostini 10.95

BURRATA POMODORO

whole creamy mozzarella served with summer
tomatoes and country bread 13.95

POLPETTE CON POLENTA

beef and veal meatball in a tomato sauce
with polenta 10.95

SALUMI

cured sliced meat, grilled bread 13.95/17.95

BRUSCHETTA

grilled baguette, sweet tomatoes, garlic,
oregano, evoo 10.95/15.95

BEEF CARPACCIO*

baby arugula, truffle aioli, shaved parmesan
13.95

CAPRESE

imported bufala mozzarella, evoo, fresh
marinated tomatoes, balsamic reduction 12.95

POLIPO

grilled octopus, yukon potatoes, olives,
pine nuts, evoo 14.95

ASPARAGI & PROSCIUTTO

fresh asparagus baked with parmesan cheese
and sliced aged prosciutto 13.95

SOUP OF THE DAY

please ask your server for details 8.95

*items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PASTE

PASTE FATTE IN CASA fresh pasta made daily in house

GNOCCHI

potato dumplings with tomato sauce, mozzarella and basil 21.95

GARGANELLI

hand rolled penne pasta, porcini mushrooms, veal tips, tossed in a light parmesan sauce 26.95

RAVIOLI

our fresh made ricotta and mozzarella ravioli, tomato sauce 22.95

AGNOLOTTI

roasted veal, swiss chard, butter, sage, jus de veau sauce 24.95

TAGLIATELLE

ragu bolognese, parmigiano-reggiano 21.95

BUTTERA

tubular pasta, italian sausage, peas, tomato cream sauce 22.95

PENNE CON ASPARAGI

prosciutto di parma, asparagus, cacio cream and parmesan cheese sauce 23.95

LINGUINE

imported italian pasta, sautéed fresh clams in a red or white wine sauce 25.95

SPAGHETTINI

imported squid ink spaghetti, louisiana shrimp, sundried tomato lemon sauce, fresh basil 29.95

TAGLIOLINI AL PESTO

fresh tagliolini pasta, basil pesto, green beans and diced potatoes 21.95

LASAGNA

beef bolognese, béchamel sauce, parmesan au gratin 21.95

IMPORTED ITALIAN GLUTEN FREE PASTA
AVAILABLE UPON REQUEST

SECONDI

ENTREES

SALMONE*

pan seared salmon served with a spring vegetable ratatouille 28.95

MARE

lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguini 34.95

PEPERONE

stuffed pepper, quinoa, vegetable risotto, roasted tomato coulis 24.95

CARBONARA*

classic roman dish with spaghetti, eggs, pancetta, black pepper, parmesan 22.95

POLLO PARMA

lightly breaded chicken breast, pan fried, then baked with pomodoro sauce and fresh mozzarella, served with side of crispy potatoes or pasta 25.95

VEAL CHOP*

stuffed with spinach and fontina cheese, veal jus, sage served with oven roasted vegetables 38.95

VEAL PICCATA

classic veal piccata served with crispy potatoes and sautéed spinach 29.95

FILETTO*

sautéed petit filet tournedos, black truffle demi, grilled asparagus, crispy potatoes 37.95

OSSO BUCO

slow braised, milano style, risotto 37.95

COSTOLETTE D'AGNELLO*

pan roasted rack of lamb served with fingerling potatoes and Roman style artichoke 38.95

BRANZINO

oven roasted, recipe changes daily, market price

CONTORNI all sides 6.95

ARUGULA

arugula, shaved parmesan, lemon vinaigrette

CRISPY POTATOES

SPAGHETTI

garlic and evoo or pomodoro

BRUSSEL SPROUTS

sautéed with crispy pancetta

CAULIFLOWER AU GRATIN

ASPARAGI

grilled asparagus