

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

##### SALUMI

cured sliced meat and  
grilled bread 13.95/17.95

##### BRUSCHETTA

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

#### 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

##### SOUP OF THE DAY

please ask your server for details 8.95

##### BEEF CARPACCIO\*

baby arugula, truffle aioli, parmesan 13.95

##### POLPETTE CON POLENTA

beef and veal meatball in a  
tomato sauce with polenta 10.95

##### 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

##### BURRATA POMODORO

whole creamy mozzarella, summer  
tomatoes and country bread 13.95

### CONTORNI

#### SIDES all selections 6.95

##### CRISPY POTATOES

##### SPAGHETTI

garlic and evoo or pomodoro

##### BRUSSEL SPROUTS

sautéed with crispy pancetta

##### ASPARAGI

grilled asparagus

##### ARUGULA

arugula, shaved parmesan  
cheese, lemon vinaigrette

##### CAULIFLOWER AU GRATIN

\$25 corkage fee, per bottle. Limit 2 bottles per table.

## PASTE

### PASTE FATTE IN CASA *fresh pasta made daily in house*

#### GNOCCHI

housemade potato dumplings with tomato sauce, mozzarella and basil 21.95

#### RAVIOLI

housemade ricotta and mozzarella ravioli, tomato sauce 22.95

#### AGNOLOTTI

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

#### BUTTERA

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

#### LASAGNA

beef bolognese, béchamel sauce, parmesan au gratin 21.95

#### TAGLIATELLE

ragù bolognese, parmigiano-reggiano 21.95

#### PENNE CON ASPARAGI

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

#### MARE

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

#### GARGANELLI

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

#### 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

#### CARBONARA\*

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

*imported Italian gluten free pasta available +\$2*

## SECONDI

### ENTREES

#### SALMONE\*

pan seared salmon served with a spring vegetable ratatouille 28.95

#### PEPERONE

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

#### 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

#### FILETTO\*

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

#### 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

#### 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

\*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.