

Owner - Augusto Conte



Luce

DINNER

PRIMI

PER COMINCIARE

CALAMARI

flash fried, spicy marinara,
caper aioli sauce 14.95/18.95

FORMAGGI

Italian cheeses, marinated olives,
grilled bread 14.95/18.95

ANTIPASTI

ROMANA

classic Caesar with red endive, black pepper,
croutons, anchovy vinaigrette 9.95

BEET

heirloom beet salad, goat cheese,
toasted pine nuts, shallot vinaigrette 9.95

CASA

mixed greens, asiago crostini,
red wine vinaigrette 9.95

BEEF CARPACCIO*

baby arugula, shaved beef, truffle aioli,
and shaved parmesan 14.95

CAPRESE

imported bufala mozzarella, evoo, fresh
marinated tomatoes, balsamic reduction 13.95

SALUMI

cured sliced meat and
grilled bread 14.95/18.95

BRUSCHETTA

grilled baguette, sweet tomatoes,
garlic, oregano, evoo 11.95/16.95

POLIPO

grilled octopus, Yukon potatoes,
olives, pine nuts, evoo 15.95

ASPARAGI & PROSCIUTTO

fresh asparagus baked with parmesan
cheese and sliced aged prosciutto 14.95

BURRATA POMODORO

whole creamy mozzarella, tomatoes,
and country bread 14.95

PARMIGIANA

oven baked eggplant, fresh mozzarella,
tomato sauce, grana padano cheese 12.95

RISOTTO AL SALTO

rice cake with asiago parmesan fondu,
crispy prosciutto 13.95

CONTORNI

SIDES *all selections 7.95*

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

*items may contain raw ingredients and/or are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

PASTE

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

GNOCCHI SORRENTINA

house-made potato dumplings with tomato sauce, mozzarella and basil 21.95

RAVIOLI CAPRESE

house-made ricotta and mozzarella ravioli, tomato sauce 24.95

AGNOLOTTI PIEMONTESE

roasted veal, swiss chard, butter, sage, jus de veau sauce 26.95

RIGATONI BUTTERA

tubular pasta, Italian sausage, peas, tomato cream sauce 24.95

CAVATELLI POLPETTINE

hand-rolled pasta, house-made meatballs, tomato sauce, pecorino cheese 22.95

LINGUINE MARE

lobster, scallops, calamari, mussels, clams, shrimp and peperoncino over linguine 36.95

ORECCHIETTE PUGLIESI

broccoletti, pesto, spicy sausage and pecorino cheese 21.95

SPAGHETTI CARBONARA*

classic Roman dish with spaghetti, eggs, pancetta, black pepper, parmesan 21.95

LASAGNA EMILIANA

beef bolognese, béchamel sauce, parmesan au gratin 23.95

TAGLIATELLE BOLOGNESE

ragù bolognese, parmigiano-reggiano 23.95

BAVETTE CACIO E PEPE

pecorino cheese and black pepper 21.95

add chicken \$10 or shrimp \$13 | imported Italian gluten free pasta available +\$4

SECONDI

ENTREES

SALMONE LIVORNESE*

salmon filet, capers, black olives, white wine, marinara sauce with jasmine rice and sautéed spinach 30.95

PEPERONE RIPIENO

stuffed pepper, quinoa, vegetable risotto, roasted tomato coulis 26.95

OSSO BUCO ALLA MILANESE

slow-braised, milano style, with risotto 39.95

VITELLO

veal scaloppine prepared piccata style with capers, or marsala style with mushrooms, served with crispy potatoes and sautéed spinach 29.95

VEAL CHOP

stuffed with fontina cheese, sautéed spinach, potato puree, mushroom marsala 39.95

FILETTO DI MANZO*

prime filet mignon, black truffle demi, oven-roasted vegetables, potato puree 39.95

POLLO PARMA

lightly-breaded chicken breast, pan-fried, then baked with pomodoro sauce and fresh mozzarella, served with side of crispy potatoes or pasta 27.95

BRANZINO

oven-roasted, recipe changes daily, mkt \$

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