



Luce

DINNER

ANTIPASTI E INSALATE TO BE SHARED

FRITTO DI CALAMARI E ZUCCHINI

FLASH-FRIED CALAMARI AND ZUCCHINI
SERVED WITH SPICY MARINARA \$16.95

ANTIPASTO MISTO

CURED MEATS, CHEESES, MARINATED
OLIVES, GRILLED BRUSCHETTA \$16.95

LA BRUSCHETTA

CHERRY TOMATOES, BASIL, GARLIC AND
SHAVED PARMESAN \$9.95

INSALATA DI CESARE

ROMAINE LETTUCE, ASIAGO CROUTONS,
SHAVED PARMESAN \$9.95

INSALATA LUCE

MIXED GREENS, TOMATO, CUCUMBER,
CARROTS, PARMESAN, CROUTONS \$9.95

BURRATA CON PROSCIUTTO

DI PARMA

CREAMY MOZZARELLA, THINLY SLICED
SAN DANIELE PROSCIUTTO \$17.95

SPINACI E PERE

BABY SPINACH, SLICED POACHED PEAR,
CARAMELIZED WALNUTS, PECORINO CHEESE,
HONEY BALSAMIC DRESSING \$12.95

PEPATA DI COZZE E VONGOLE

STEAMED CLAMS AND MUSSELS IN A LIGHT
SPICE TOMATO SAUCE \$14.95

CARPACCIO*

ARUGULA, BEEF TENDERLOIN, WHITE TRUFFLE
VINAIGRETTE, SHAVED PARMESAN \$15.95

CONTORNI \$7.95

SPAGHETTI

GARLIC AND EVOO
OR POMODORO

CAULIFLOWER

AU GRATIN

BRUSSEL SPROUTS

SAUTÉED WITH CRISPY
PANCETTA

ASPARAGI

GRILLED ASPARAGUS

ARUGULA

WITH SHAVED PARMESAN
AND LEMON VINAIGRETTE

CRISPY POTATOES

\$25 CORKAGE FEE PER BOTTLE. LIMIT 2 BOTTLES PER TABLE

PRIMI PIATTI

TAGLIATELLE BOLOGNESE

TRADITIONAL BEEF RAGOUT IN TOMATO SAUCE WITH PARMIGIANO CHEESE \$21.95

RIGATONI BUTTERA

TUBULAR PASTA, ITALIAN SAUSAGE, SWEET PEAS IN A TOMATO CREAM SAUCE \$22.95

SPAGHETTI ALLA CARBONARA*

PASTA WITH EGG YOLK, CACIO CHEESE, GUANCIALE, SMOKED PANCETTA AND BLACK PEPPER \$21.95

GNOCCHI ALLA SORRENTINA

HOUSE-MADE POTATO DUMPLINGS WITH TOMATO SAUCE, MOZZARELLA, BASIL \$19.95

PENNE ALLA NORMA

EGGPLANT, MOZZARELLA CHEESE, TOMATO SAUCE, BASIL \$19.95

LINGUINE CA DEL MARE

SHRIMP, CALAMARI, CLAMS AND MUSSELS OVER PASTA SERVED WITH CHOICE OF WHITE OR RED SAUCE \$25.95 **ADD LOBSTER +\$14.95**

RAVIOLI CAPRESE

HOUSE-MADE CHEESE RAVIOLI, TOMATO SAUCE, GRANA PADANO CHEESE \$20.95

BUCATINI AMATRICIANA

HOLLOW SPAGHETTI ROMAN STYLE WITH GUANCIALE, TOMATO SAUCE AND PECORINO CHEESE \$21.95

LASAGNA

BEEF BOLOGNESE, BÉCHAMEL SAUCE, PARMESAN AU GRATIN \$22.95

ADD CHICKEN \$8.95 OR SHRIMP \$11.95

IMPORTED ITALIAN GLUTEN-FREE PASTA AVAILABLE

LA CENA

SALMONE MEDITERRA*

GRILLED OR SAUTÉED SALMON, LEMON CAPER BUTTER SAUCE, SPINACH AND ASPARAGUS \$25.95

FILET MIGNON*

CENTER CUT WITH BLACK TRUFFLE DEMI SAUCE, SERVED WITH ASPARAGUS AND FINGERLING POTATOES \$35.95

OSSO BUCO MILANESE

SLOW BRAISED VEAL SHANK SERVED WITH CHOICE OF SIDE \$36.95

POLLO A PIACERE

PICCATA, MARSALA OR PARMESAN. SERVED WITH SIDE OF PASTA OR SEASONAL VEGETABLES \$23.95

SCALOPPINE DI VITELLO A PIACERE

PICATTA, MARSALA OR PARMESAN. SERVED WITH SEASONAL VEGETABLES AND MASHED POTATOES \$27.95

PESCE DEL GIORNO

FRESH CATCH MARKET PRICE

\$25 CHARGE FOR CUSTOMER-PROVIDED DESSERTS

*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.