

N°1

LUCE

12 NOVEMBER 2019



FRITTO MISTO

calamari, clam, squash, pickled peppers, lemon+caper aioli* 16

POTATO + FONTINA CROQUETTE

parsley + chive, calabrian chili aioli* 13

LUCE ARTICHOKE

fried baby artichokes, lemon aioli*, herbs 12

LOCAL BURRATA

Hi-Rise baguette, fall squash, spiced pepitas radicchio, aged balsamic 14

HEIRLOOM CARROT SALAD

sunflower seeds, cardamom vinaigrette, yogurt, mint, grapes 16

GREEN BEAN + FINGERLING POTATO SALAD

anchovy vinaigrette, capers, olives, hard boiled egg, herbs 16

WATERCRESS + ENDIVE

apple + dijon vinaigrette, tarragon, gorgonzola dolce, apple, hazelnut 13

PIZZA

PEPPERONI + MUSHROOM

marinara, mixed herbs, mozzarella 24

ITALIAN SAUSAGE + BROCCOLI RABE

pickled peppers, mixed herbs, mozzarella 21

MUSHROOM + FALL SQUASH

taleggio, thyme, garlic, mozzarella 23

PASTA

LINGUINE

clams + mussels, garlic, chili, lemon breadcrumb, bottarga 19/28

TAGLIATELLE

beef + pork bolognese, parmigiano 21/29

RICOTTA GNOCCHI

braised lamb, grilled cipollini, tomato, pecorino 19/28

FALL SQUASH TORTELLINI

blue hubbard + delicata squash, brussels sprouts, pepitas, balsamico 21/29

RISOTTO

mixed mushrooms, radicchio, taleggio, mascarpone, parsley 19/28

CENA PER TUTTI

A multi-course family-style meal of our current favorites. For the whole table only.

\$55 per person
\$25 wine pairing

GRILL

SIRLOIN STEAK TIP*

braised fingerling potato, broccoli rabe 30

BRAISED PORK SHANK

parsnip puree, tarragon, crab apple mostarda 30

HALF CHICKEN

kale, cannellini bean, pea greens, salsa verde 28

SIDES

BUTTERNUT SQUASH + BRUSSELS

golden raisin agrodolce, almond, parsley 12

FRENCH FRIES

garlic aioli*, ketchup - pint/bowl 7 / 12

Please notify your server if anyone in your party has a food allergy
*Consuming raw or undercooked foods increases your risk of food borne illness