
N°1

LUCE

17 JANUARY 2020



FRITTO MISTO

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

LUCE ARTICHOKE

fried baby artichokes, lemon aioli*, herbs 12

LOCAL BURRATA

grilled Hi-Rise baguette, roasted tomato, arugula, aged balsamic 16

RAINBOW CARROT SALAD

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

LITTLE GEM LETTUCE

yogurt vinaigrette, honey crisp apple, celery, golden raisin, walnut 15

KALE CAESAR SALAD*

tuscan kale, anchovy, Hi-Rise croutons, parmigiano 16

PIZZA

ROSSO

tomato, garlic, red onion, oregano 16

ITALIAN SAUSAGE + BROCCOLI RABE

mushroom, tomato, mozzarella 24

CALABRIAN CHICKEN

pickled peppers, tomato, mozzarella 23

ROMAN POTATO

caramelized onion, quattro formaggi, rosemary 21

LUCE CHEESE PIZZA 17

add pepperoni 20

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

RISOTTO

spinach, mushroom duxelle, gorgonzola 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

FAROE ISLAND SALMON*

celery root, leek, shallot vinaigrette 29

TURKEY MILANESE

radicchio, parsley, lemon 24

SIRLOIN STEAK TIP*

grilled cipollini, potato pave, arugala 30

MAINE FAMILY FARMS PORK CHOP*

fig agrodolce, braised red cabbage 29

HALF CHICKEN

grilled breast, confit leg, cacciatore 26

SIDES

WINE BRAISED RED CABBAGE

hazelnuts, apple 8

HEIRLOOM CHICKPEAS

+ RED SWISS CHARD

onion, tomato, garlic, grilled Hi-Rise baguette 7

GRILLED BROCCOLI RABE

whipped ricotta, confit garlic 8

FRENCH FRIES

calabrian chili 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