

N°1

**FRITTO MISTO**

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

**BEET + CHICKPEA FRITTERS**

whipped feta, pickled green tomato, chili oil, chives 13

**LUCE ARTICHOKE**

fried baby, grilled globes, lemon aioli\*, herbs 12

**LOCAL BURRATA**

Hi-Rise baguette, sugar pumpkin, delicata, radicchio, aged balsamic 14

**WARD'S BERRY FARM TOMATO SALAD**

corn, ricotta salata, hazelnuts, herb 16

**BEET + STRAWBERRY SALAD**

feta, walnut, mint, aged balsamic 16

**LITTLE GEM**

peaches, tarragon, lemon + parmigian vinaigrette, parmigian crisp 13

**PIZZA**

**LOBSTER + CORN**

leek, mozzarella, chili flake 26

**CHICKEN PESTO**

red onion, basil, walnut, mozzarella 21

**MUSHROOM + FALL SQUASH**

taleggio, thyme, garlic, mozzarella 21

**PASTA**

**FUSILI**

eggplant, anchovy, caper, ligurian olive, herbs 18/27

**WHOLE WHEAT CAVATELLI**

chicken polpetti, broccoli rabe, pecorino, chives 21/29

**TAGLIATELLE**

beef + pork bolognese, parmigian 19/28

**LINGUINE**

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

**RISOTTO**

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

**GRILL**

**HALF CHICKEN**

mustard greens, cannellini bean, salsa verde 28

**SIRLOIN STEAK TIP\***

anchovy aioli\*, fried green tomato, watercress 30

# LUCE

SEPTEMBER 2019



## CENA PER TUTTI

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

\$55 per person  
\$25 wine pairing

## SIDES

**NATIVE GREEN BEANS**

garlic, preserved lemon, calabrian chili, olive 12

**FRENCH FRIES**

truffle 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