

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, fall squash, spiced pepitas 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

CLAM + PANCETTA

garlic crema, mixed herbs, mozzarella 24

CHICKEN PESTO

red onion, basil, walnut, mozzarella 21

MUSHROOM + FALL SQUASH

taleggio, thyme, garlic, mozzarella 23

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