

N°1

FRITTO MISTO

calamari, 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

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

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

PIZZA

CLAM + PANCETTA

garlic crema, mixed herbs, mozzarella 24

ITALIAN SAUSAGE + BROCCOLI RABE

pickled peppers, oregano, 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

GRILL

HALF CHICKEN

mustard greens, cannellini bean, salsa verde 28

SIRLOIN STEAK TIP*

braised fingerling potato, broccoli rabe 30

LUCE

16 OCTOBER 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

BUTTERNUT SQUASH + BRUSSELS

golden raisin agrodolce, almond, parsley 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