

CHAMPAGNE & FRENCH FRIES IS BACK!! GLASS OF CHAMPAGNE AND A PINT OF FRIES
\$22

N°1

FRITTO MISTO

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

ZUCCHINI + CHICKPEA FRITTERS

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

LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

BURRATA + CHERRY TOMATO

grilled Hi-Rise baguette, basil, 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

CHERRY TOMATO + FRESH MOZZARELLA

summer squash, basil, oregano 21

PASTA

FUSILI

heirloom cherry tomato, anchovy, caper, ligurian olive, herbs 18/27

WHOLE WHEAT CAVATELLI

braised rabbit, broccoli rabe, pecorino, chives 21/29

TAGLIATELLE

beef + pork bolognese, parmigian 19/28

LINGUINE

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

RISOTTO

Massachusetts sweet corn, lobster, pancetta, leek 25/34

GRILL

HALF CHICKEN

kale + swiss chard, cannellini bean, salsa verde 28

WILD STRIPED BASS

cornbread + tomato panzanella, corn, basil 32

8 OZ SIRLOIN STEAK

fried green tomato, anchovy aioli, arugula 30

LUCE

24 AUGUST 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

ROASTED FINGERLING POTATOES

garlic, rosemary, parsley 10

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