

N°1

CALAMARI FRITTO

zucchini, pickled peppers, lemon+caper aioli* 16

LUCE ARTICHOKE

fried baby artichokes, lemon aioli*, herbs 12

LUCE CROSTINI

Hi-Rise baguette, arugula + walnut pesto, tomato, ricotta salata 12

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, grana padano 16

PIZZA

ROSSO

tomato, garlic, red onion, oregano 16

MUSHROOM + GORGONZOLA

thyme, mozzarella, aged balsamic 24

LEEK + BACON

ricotta, mozzarella, parsley 23

ROMAN POTATO

caramelized onion, quattro formaggi, rosemary 21

LUCE CHEESE PIZZA 17

add pepperoni +3

add italian sausage +3

add bacon +3

add anchovy +5

add broccoli rabe +2

add mushroom +2

add red bell pepper +2

PASTA

LINGUINE

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

TAGLIATELLE

beef + pork bolognese, grana padano 21/29

RICOTTA GNOCCHI

braised lamb, grilled cipollini, tomato, pecorino 19/28

RISOTTO

swiss chard, aged balsamic, grana padano 19/28

LUCE

15 FEBRUARY 2020



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

BERKSHIRE PORK CHOP*

braised endive, fig agrodolce 28

TURKEY MILANESE

gem lettuce + radicchio, parsley, lemon 24

SIRLOIN STEAK TIP*

grilled cipollini, french fries, arugula 30

SIDES

**HEIRLOOM CHICKPEAS
+ RED SWISS CHARD**

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

BROCCOLI RABE

whipped ricotta, confit garlic 8

FRENCH FRIES

garlic 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