

**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 + RADICCHIO**

apple + dijon vinaigrette, tarragon, gorgonzola dolce, apple, 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****LASAGNA**

4-cheese, grilled eggplant, marinara 27

**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**

19 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