

N°1

# LUCE

DECEMBER 2019



## FRITTO MISTO

calamari, clam, squash, pickled peppers, lemon+caper aioli\* 16

## POTATO + FONTINA CROQUETTE

parsley + chive, calabrian chili aioli\* 13

## LUCE ARTICHOKE

fried baby artichokes, lemon aioli\*, herbs 12

## LOCAL BURRATA

grilled Hi-Rise baguette, tomato confit, mixed herbs, aged balsamic 16

## HEIRLOOM CARROT SALAD

sunflower seeds, cardamom vinaigrette, yogurt, mint, grapes 16

## LITTLE GEM + DELICATA SQUASH SALAD

champagne vinaigrette, aleppo chili, ricotta salata 15

## WATERCRESS + ENDIVE

apple + dijon vinaigrette, tarragon, gorgonzola dolce, apple, hazelnut 14

## PIZZA

### PEPPERONI + MUSHROOM

marinara, mixed herbs, mozzarella 24

### CALABRIAN CHICKEN

pickled peppers, mozzarella, watercress 23

### ROMAN POTATO

caramelized onion, quattro formaggi, rosemary 21

## 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

## CENA PER TUTTI

A multi-course family-style meal of our current favorites. For the whole table only.

\$55 per person  
\$25 wine pairing

## GRILL

### SIRLOIN STEAK TIP\*

grilled cipollini, potato gratin, watercress 30

### BRAISED PORK SHANK

parsnip puree, tarragon, crab apple mostarda 30

### HALF CHICKEN

brussels sprout, butternut squash, almond, golden raisin agrodolce 28 ☞

## SIDES

### FINGERLING POTATO + BROCCOLI RABE 12

### 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