

Nº1

LUCE

20 MARCH 2019



SUNDRIED TOMATO ARANCINI

pistachio salsa, white anchovy 11

CECI FRITTI

fried chickpea fritter, herb + pecorino aioli 12

ROSEMARY FOCACCIA

canellini bean puree, calabrian chili dressing 13

LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

KALE + WHIPPED RICOTTA

orange, almond, pickled radish, mint 14

GRILLED RADICCHIO SALAD

eggplant vinaigrette, crispy prosciutto, ricotta salata 14

STUFFED ESCAROLE

mushrooms, capers + olives, breadcrumbs 14

PIZZA

ROMAN STYLE POTATO

caramelized onion, rosemary, mozzarella 18

HAM + NATIVE PEA GREENS

artichokes, tomato sauce, pepperoncini 18

SHRIMP SCAMPI

lemon, garlic, white wine, chili flake 18

CALZONE

salami, ricotta, basil 18

PASTA

TORTELLONI

beetroot + ricotta filling, walnuts, gorgonzola, pea greens 18/27

SAFFRON CAVATELLI

mussels, chicken polpetti, escarole 19/28

FETTUCCHINE BOSCAIOLA

pancetta, mushrooms, olives, pepperoncini 19/28

TAGLIATELLE

beef + pork bolognese, parmigiano 19/28

RICOTTA GNOCCHI

braised lamb, tomato+onion sugo, anchovy crumb 20/28

RISOTTO

mixed mushrooms, radicchio, parmigiano, aged balsamico 17/26

FROM THE GRILL

GRILLED WIANNO OYSTERS

prosciutto compound butter 6ea for 18

CROSTINI

Hi-Rise baguette, sardines, cultured butter, radishes, sauce salmoriglio 11

BROCCOLINI

bagna cauda, breadcrumbs 9

OVEN-ROASTED MEATBALL SICILIANO

pine nuts + golden raisins, marinara sauce, Hi-Rise semolina bread 16

ITALIAN SAUSAGE

grilled savoy cabbage, apple mostarda, oregano 22

GRILLED SCOTTISH SALMON

cannelini beans, tomato, sage, caramelized onion + fennel 27

GRILLED PRIME NY STRIP

fingerling potatoes, horseradish crema
6oz for 29
12oz for 45

CENA PER TUTTI

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

\$55 per person
\$25 wine pairing

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