

N°1

FRIED OYSTERS

half dozen, shaved fennel, saffron aioli, arugula 16

CECI FRITTI

fried chickpea fritter, herb + pecorino aioli 12

ROSEMARY FOCACCIA

sundried tomato + whipped feta 13

LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

KALE SALAD

tahini vinaigrette, radish, mint, pecorino 14

GRILLED ASPARAGUS SALAD

little gem, pistachios, roasted ricotta salata 14

PIZZA

ROASTED PEPPER + GORGONZOLA

caramelized onion, rosemary 18

ASPARAGUS

ricotta, tomato sauce, oregano 18

SALAMI + TALEGGIO

dandelion green, calabrian chili 18

PASTA

DANDELION GREEN FARFALLE

spiced pine nut, ricotta, wild ramps 18/27

FETTUCCINE

anchovy, broccolini, caper + herb 18/27

RICOTTA GNOCCHI

spring peas, braised lamb, charred cipollini onion, pecorino 20/28

SAFFRON CAVATELLI

mussels, chicken polpetti, escarole 19/28

TAGLIATELLE

beef + pork bolognese, parmigiano 19/28

RISOTTO

grilled scallop, shaved asparagus, lemon 18/27

LUCE

12 APRIL 2019



FROM THE GRILL

GRILLED BABY OCTOPUS

sauce romesco, kale, fried shallot 18

CROSTINI

chickpea, swiss chard, calabrian chili 7

GREEN BEANS

bagna cauda, breadcrumbs 9

**OVEN-ROASTED MEATBALL
SICILIANO**

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

ITALIAN SAUSAGE

grilled savoy cabbage, cauliflower mostarda,
oregano 22

GRILLED SWORDFISH

polenta, sundried tomato, roasted red pepper
+ artichoke 27

GRILLED PRIME NY STRIP

hen of the woods mushroom, grilled onion,
gremolata

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