

N°1

# LUCE

8 FEBRUARY 2019



## FAVA BEAN PUREE

spicy greens, olive oil, Hi-Rise rye bread 11

## ANTIPASTI MISTI

marinated olives, salami, prosciutto, arugula+parmigiano 14

## LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

## LITTLE GEM SALAD

artichokes, radish, mixed herbs 14

## CHICORY SALAD

apples, candied walnuts, gorgonzola dolce, balsamico 14

## YELLOWFIN TUNA CRUDO

pistachio salsa, taggiasca olive, watercress 16

## PIZZA

### BROCCOLI RABE

pecorino, black pepper, cured egg yolk 18

### PANCETTA

cipollini agrodolce, fontina fonduta, basil 18

### PEPPERONI + MUSHROOM

mixed mushrooms, oregano + thyme, tomato sauce 18

## PASTA

### CHESTNUT SPAGHETTI

alla chitarra, local burrata, rosemary 19/28

### FETTUCCINE

calamari, italian sausage, yellow-eyed beans, swiss chard 19/28

### TAGLIATELLE

beef + pork bolognese, parmigiano 19/28

### TORTELLINI

fontina fonduta, beets, pistachio, lobster 21/28

### RICOTTA GNOCCHI

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

### RISOTTO ALLA MILANESE

saffron, orange zest, bone marrow 17/26

## FROM THE GRILL

### GRILLED HEAD-ON SHRIMP

calabrian chili aioli 5ea for 17

### GRILLED MOONDANCER OYSTERS

porcini oil, preserved lemon 6ea for 18

### OVEN-ROASTED MEATBALL SICILIANO

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

### COTECHINO SAUSAGE

cannellini bean puree, broccoli rabe, salsa verde 22

### GRILLED PRIME NY STRIP

fingerling potatoes, horseradish crema

6oz for 29

12oz for 45

### BRUSSELS SPROUTS

apple caramelo sauce 9

### BUTTERNUT SQUASH CAPONATA

almonds, dried cherries 9

## 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