

Nº1

FRIED OYSTERS

half dozen, shaved fennel, saffron aioli, arugula 16

CECI FRITTI

fried chickpea fritter, herb + pecorino aioli 12

BAGNA CÀUDA

piemontese garlic + anchovy dip, spring vegetables, Hi-Rise cornbread 13

LUCE ARTICHOKE

fried babys, grilled globes, lemon aioli, herbs 12

KALE + PEA GREEN SALAD

tahini vinaigrette, radish, basil, pecorino 14

GRILLED ASPARAGUS SALAD

little gem, pistachios, roasted ricotta salata 14

PIZZA

ROASTED PEPPER + GORGONZOLA

caramelized onion, rosemary 18

QUATTRO FORMAGGI

eggplant, garlic, herbs 18

PROSCIUTTO + FENNEL

green olives, 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 pork, charred 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

19 APRIL 2019



FROM THE GRILL

GRILLED BABY OCTOPUS

sauce romesco, kale, fried shallot 18

FAVA CROSTINI

ricotta + pecorino 7

GREEN BEANS

burrata, toasted almonds 11

OVEN-ROASTED MEATBALL SICILIANO

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

ITALIAN SAUSAGE

spring pea panzanella, artichokes 22

GRILLED SWORDFISH

polenta, sundried tomato, roasted red pepper
+ artichoke 27

GRILLED PRIME NY STRIP

cauliflower-mushroom-salami gratinato

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