

---

N°1

# LUCE

15 JANUARY 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

## CELERY + TUNA CONSERVA

cannellini beans, shaved fennel, lemon vinaigrette 15

## CHICORY SALAD

apples, candied walnuts, gorgonzola dolce, balsamico 14

## CHILLED LOBSTER SALAD

preserved lemon salmoriglio, beet+watercress, HR cracker 18

---

## PIZZA

### MUSHROOM

teleggio, oregano, thyme, tomato sauce 18

### FRIED CALAMARI

pickled peppers, watercress, tomato sauce 18

### PANCETTA

marinated artichokes, rosemary, ricotta, tomato sauce 18

---

## PASTA

### ORECCHIETTE

cacio e pepe, broccoli rabe, pecorino 18/27

### LEMON LINGUINE

littleneck clams, roasted fennel, calabrian chili 19/28

### TAGLIATELLE

duck bolognese, parmigiano 19/28

### RICOTTA GNOCCHI

braised lamb, tomato+onion sugo, anchovy crumb 21/29

### SPELT FARFALLE

italian sausage, braised apple, rosemary+sage 21/29

### RISOTTO

leeks+pancetta, mushroom stock, aged balsamico 19/28

## CENA PER TUTTI

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

\$65 per person  
\$35 wine pairing

## FOR THE TABLE

### GRILLED HEAD-ON SHRIMP

calabrian chili aioli 5ea for 17

### OVEN-ROASTED MEATBALLS SICILIANO

pine nuts + golden raisins, marinara  
sauce, Hi-Rise semolina bread 18

### WHOLE GRILLED SEA BASS

yellow-eyed beans, basil salsa verde,  
cipollini onions 32

### GRILLED PRIME NY STRIP

grilled little gem lettuce, fried artichokes,  
anchovy dressing, parm 6oz for 29  
12oz for 45

### ROASTED CAULIFLOWER

yogurt sauce, parsley 9

### BRUSSEL SPROUTS

almond pesto, bread crumbs 10

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