

N°1

FRIED OYSTERS

half dozen, shaved fennel, saffron aioli, arugula 16

CECI FRITTI

fried chickpea fritter, herb + pecorino aioli 12

LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

MARYLAND SOFTSHELL CRAB SANDWICH

pancetta, gem lettuce + tomato, basil aioli 16

FARRO SALAD

sumac+feta yogurt sauce, grilled zucchini, pole beans, mint 13

KALE + PEA GREEN SALAD

tahini vinaigrette, radish, basil, pecorino 14

GRILLED ASPARAGUS SALAD

little gem lettuce, spinach, pistachio, ricotta salata 14

PIZZA

MUSHROOM + TALEGGIO

tomato sauce, mozzarella, thyme 18

ZUCCHINI + RICOTTA

calabrian chili, lemon zest, herbs 18

PROSCIUTTO + BROCCOLI RABE

sundried tomato, chili flake, parsley 18

PASTA

DANDELION GREEN FARFALLE

spiced pine nut, ricotta, native ramp 18/27

ORECCHIETTE

braised rabbit, hen of the woods mushroom, cauliflower soffrito 20/28

RICOTTA GNOCCHI

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

TAGLIATELLE

beef + pork bolognese, parmigiano 19/28

BIGOLI

cubanelle + hungarian wax pepper, garlic, shrimp 19/28

RISOTTO

grilled scallop, shaved asparagus, lemon 19/28

LUCE

15 MAY 2019



FROM THE GRILL

GRILLED BABY OCTOPUS

sauce romesco, mustard greens, fried shallot 18

EGGPLANT CROSTINI

Hi-Rise baguette, ricotta, aged balsamic, oregano 11

GREEN BEANS

burrata, toasted almonds 11

OVEN-ROASTED MEATBALL SICILIANO

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

GRILLED 1/2 CHICKEN

cranberry bean panzanella, olive, artichoke 26

GRILLED SWORDFISH

polenta, sundried tomato, roasted red pepper + artichoke 27

GRILLED PRIME NY STRIP

romanesco cauliflower, grilled red onion, caper
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