
Nº1

LUCE

22 JANUARY 2019



FAVA BEAN PUREE

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

ANTIPASTI MISTI

marinated olives, salami, prosciutto, arugula+parmigiano 14

LUCE ARTICHOKEs

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

FRIED CALAMARI

winter citrus, watercress, calabrian chili 16

PIZZA

MUSHROOM

talleggio, oregano, thyme, tomato sauce 18

CARBONARA

pancetta, pecorino, black pepper, cured egg yolk 18

PESTO CHICKEN

marinated artichokes, red onion, almond 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

grapefruit, radicchio, aged balsamico 19/28

CENA PER TUTTI

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

\$55 per person
\$25 wine pairing

FOR THE TABLE

GRILLED HEAD-ON SHRIMP

calabrian chili aioli 5ea for 17

OVEN-ROASTED MEATBALL SICILIANO

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

GRILLED MACKEREL

shaved brussels, rock shrimp, hazelnuts 28

GRILLED PRIME NY STRIP

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

BROCCOLI RABE

yogurt sauce, parsley 9

BUTTERNUT SQUASH CAPONATA

almonds, dried cherries 9

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