

Nº1

# LUCE

16 FEBRUARY 2019



## FAVA BEAN PUREE

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

## WHIPPED FETA + SHAVED BOTTARGA

Hi-Rise seeded crackers, parsley, citrus zest 13

## 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

### APPLE-LEEK

ricotta, chili-roasted honeycrisps, arugula, 18

### PORCHETTA

roasted pork, artichokes, rosemary, basil, garlic 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

### SPELT CASSONCELLI

talleggio + ricotta filling, celeriac, brussels, apple 18/27

### 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 FLYINGPOINT OYSTERS

beet + caper salsa 6ea for 18

### GRILLED SCOTTISH SALMON

fennel, cauliflower, swiss chard, tomato sauce 25

### OVEN-ROASTED MEATBALL SICILIANO

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

### PROSCIUTTO SAUSAGE

crispy polenta, pickled mushroom + celery, fried sage 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