

N°1

LUCE

9 MARCH 2019



SUNDRIED TOMATO ARANCINI

pistachio salsa, white anchovy 11

SQUID INK FOCACCIA

canellini bean puree, calabrian chili dressing 13

LUCE ARTICHOKE

fried baby, grilled globes, lemon aioli, herbs 12

CHOPPED KALE SALAD

little gem, chickpeas, ligurian olives, anchovy vinaigrette 14

GRILLED RADICCHIO SALAD

eggplant vinaigrette, crispy prosciutto, ricotta salata 14

TORTA PASQUALINA

traditional spring torta, leeks, gorgonzola, eggs, green salad 14

STUFFED ESCAROLE

mushrooms, capers + olives, breadcrumbs 14

PIZZA

PROSCIUTTO

fresh mozzarella + ricotta, basil, sundried tomato 18

HAM + OCTOPUS

charred onion, tomato sauce, chili flake 18

SPICY CHICKEN

chicken breast, serrano pepper, pickled red onion 18

CALZONE

salami, ricotta, basil 18

PASTA

TORTELLONI

beetroot + ricotta filling, walnuts, gorgonzola 18/27

SAFFRON CAVATELLI

mussels, chicken polpetti, escarole 19/28

FETTUCCINE MARSALA

braised chicken leg, prosciutto, mushroom 19/28

TAGLIATELLE

beef + pork bolognese, parmigiano 19/28

RICOTTA GNOCCHI

braised lamb, tomato+onion sugo, anchovy crumb 20/28

RISOTTO

mixed mushrooms, radicchio, parmigiano, aged balsamico 17/26

FROM THE GRILL

GRILLED WIANNO OYSTERS

prosciutto compound butter 6ea for 18

CROSTINI

Hi-Rise baguette, sardines, cultured butter, radishes, sauce salmoriglio 11

BROCCOLINI

bagna cauda, breadcrumbs 9

OVEN-ROASTED MEATBALL SICILIANO

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

ITALIAN SAUSAGE

bulgur + broccoli rabe, eggplant caponata 22

GRILLED SCOTTISH SALMON

canellini beans, tomato, sage, caramelized onion + fennel 27

GRILLED PRIME NY STRIP

fingerling potatoes, horseradish crema

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