

Antipasti · Zuppa

ANTIPASTI MISTI	<i>Salame · Mortadella · Peppers · Olives · Provolone · Grilled Garlic Toast</i>	
	<i>Small 16 Large 20</i>	
ZUPPA del GIORNO		A.Q.
BRUSCHETTA del GIORNO		A.Q.
CARPACCIO	<i>Thinly Sliced Filet of Beef · Capers · Arugula · Parmigiano · Breadstick</i>	17
OLIVE FRITTE	<i>Fried Spanish Olives · Marcona Almonds</i>	12
FRITTO MISTO	<i>Calamari · Rock Shrimp · Fennel · Onions · Green Beans · Spicy Aioli</i>	16

Insalate

TRICOLORE	<i>Arugula · Endive · Radicchio · Lemon · Tuscan Olive Oil · Shaved Reggiano</i>	9
CAESAR SALAD	<i>Parmesan Tuile</i>	11
FAGIOLINI VERDE con BIETOLE	<i>Roasted Beets · Green Beans · Fennel · Avocado · Roquefort Vinaigrette</i>	12
TESTAROSSA SALAD	<i>Warm Red Cabbage · Apples · Bacon · Shropshire Blue Cheese · Apple Cider Vinaigrette</i>	12

Pizze

PIZZA del GIORNO		A.Q.
MARGHERITA	<i>Tomato · Basil · Mozzarella Fior di Latte</i>	15
QUATTRO FORMAGGI	<i>Prosciutto di San Daniele</i>	18
“HOT” ITALIAN SAUSAGE	<i>Roasted Peppers · Olives · Oregano · Tavoliere</i>	16
BAMBINI	<i>Tomato · Mozzarella · Fries · No “Green Stuff”</i>	15
BIANCA	<i>Lemon Ricotta · Spinach · Roasted Cipollini Onions · Cherry Peppers</i>	15

Primi

RISOTTO del GIORNO		A.Q.
RIGATONI	<i>Tomato Braised Pork Ribs · Bellwether Ricotta</i>	22
ORECCHIETTE	<i>Clams · Cavolo Nero · Tomato · Garlic · Chilies · Pinot Grigio</i>	20
GARGANELLI con BOLOGNESE	<i>Classic Meat and Duck Ragu · Aged Provolone Cheese · Fried Sage</i>	18
LASAGNA con POLPETTINE	<i>Veal Meatballs · Tomato · Basil · Mozzarella di Bufala · Parmigiano</i>	19
FETTUCCINE alla LINA	<i>Porcini and Pork Sugo · Reggiano</i>	19
SILK HANDKERCHIEFS	<i>Gorgonzola Dolce Cream Sauce · Toasted Walnuts · Black Pepper</i>	18
RAVIOLI	<i>Bellwether Ricotta · Pesto · Lemon Cream or Tomato Sauce</i>	17
PASTA per BAMBINI	<i>Spaghetti, Macaroni or Whole Wheat with Tomato or Parmesan Cream Sauce</i>	8
BIS or TRIS	<i>Pasta tasting share by the whole table 2 Pastas for 22 – 3 for 26 (Per Person)</i>	

Secondi

PESCE del GIORNO	<i>Seasonal Contorni</i>	A.Q.
BRAISED LAMB SHANK	<i>Tuscan Bean Ragu · Roasted Tomatoes · Spinach · Mint Gremolata</i>	29
SEARED SALMON FILET	<i>Potato Puree · Tomato · Chive Butter Sauce</i>	28
GRILLED KUROBUTA PORK CHOP	<i>Roasted Marble Potatoes · Autumn Squash · Aged Balsamic</i>	34
POLLO	<i>Roasted Half Chicken · Chickpea and Chard Ragu</i>	23
BISTECCA	<i>14oz. Grilled Ribeye Steak · Gorgonzola Butter · Red Wine Jus</i>	39

Contorni 6 (each)

MARINATED OLIVES	BROCCOLINI	FRENCH FRIES
MASHED POTATOES	<i>Toasted Garlic · Grana</i>	SPINACH
BRUSSEL SPROUTS	CHICKPEA AND CHARD RAGU	<i>Toasted Garlic · Lemon</i>
<i>Caper Brown Butter · Grana</i>		TUSCAN BEANS

18% Gratuity added to parties of eight or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



La Luce Bar Burgers

La Burger

Housemade Pickles · Onion Rings

Caprese Burger

*Mozzarella di Bufala · Tomato · Pesto
Housemade Pickles · French Fries*

Wild Mushroom Burger

*Gorgonzola Cheese · Caramelized Onions
Housemade Pickles · Fat Fries*

All Burgers 16

