

EAT

Any items with * are not available for take-out

*We care about your well being so please mention any dietary preferences, restrictions or allergies to your server as all ingredients are not listed in dish descriptions.
*Any dishes marked with (v,gf) indicates they CAN BE made vegetarian or gluten-free upon request

ANTIPASTI

SCOPA (v,gf) a snack bowl of salame, caciocavallo cheese, pickled vegetables, olives, grissini.....	8
WOOD-GRILLED BEEF TONGUE wilted escarole, horseradish crema, shaved radish.....	9
CRISPY POLENTA (v) crispy heirloom polenta, ragu of pancetta, snails, peas, chives	9
HANDMADE BURRATA (gf) <i>classico</i> : creamy mozzarella, grilled bread, greens, EVOO.....	8
Stagionale:(v,gf) spring peas, pea tendrils, smoked prosciutto, mint, grilled bread, EVOO.....	12
*BEEF CARPACCIO raw natural beef, pickled ramps, green garlic & black truffle aioli, sunchokes.....	13
*SQUASH BLOSSOMS crispy blossoms stuffed with herbed goat cheese, basil pesto	11
SALT COD CROSTINO (gf) wood-fire crostino, arugula, preserved lemon, mint, parsley, EVOO.....	9
*SCAMORZA (gf) melted house smoked mozzarella, black truffle honey, chives, grilled bread, EVOO.....	10
PROSCIUTTO SAN DANIELE (gf) Italy's finest prosciutto, cured olives, grissini.....	13
FETTUNTA (gf) house made rustic bread, grilled, rubbed with garlic, EVOO.....	5
*FRITTO MISTO crispy fried squid, shrimp and lemons, squid ink aioli, parsley.....	13
*TUNA CRUDO (gf) sushi-grade tuna, Sicilian flavors: basil, caper, garlic, orange, herbs, flatbreads.....	14

VEGETABLES & SALADS

WOOD-GRILLED ARTICHOKEs garlic & smoked paprika aioli, salsa verde.....	11
WOOD-ROASTED CAULIFLOWER (v,gf) calabrian chili & pistachio pesto, crispy breadcrumbs.....	11
ROMAN-STYLE ESCAROLE SALAD simply dressed greens with lemon, chili, anchovy, garlic.....	8
LUCA CHOPPED SALAD (v) oregano vinn., salame, caciocavallo cheese, romaine, radicchio, peppers.....	10
WOOD-ROASTED SHOSHITO PEPPERS (gf) preserved lemon aioli, crispy breadcrumbs.....	7
LITTLE GEM LETTUCES (gf) creamy garlic-lemon-anchovy dressing, focaccia croutons, parmigiano.....	9
ZUCCHINI TWO-WAYS salsa Romana-grilled baby zucchini - shaved and marinated ribbons.....	8

PASTA-- all pastas are handmade in house, gluten-free pasta available-additional \$2.50

*SHELLFISH FREGOLA SARDO clams, mussels, squid, shellfish-tomato broth, fennel soffrito	17
SUMMER SQUASH RISOTTO preserved lemon, grana padana, spring onions, EVOO.....	15
TAGLIATELLE BOLOGNESE egg pasta, classic ragu bolognese, grana padana.....	17
'CACIO E PEPE' lumache pasta, green garlic soffrito, pecorino, black pepper.....	16
*GNOCCHI potato gnocchi, basil pesto, house-made ricotta, pine nuts.....	15

PIZZA--all pizzas are baked between 750-800F in our handmade Neapolitan wood-burning oven

MARGHERITA crushed tomato, buffalo mozzarella, basil, EVOO.....	14
SORRENTO crema, basil, shaved garlic, buffalo mozzarella, shaved lemons & spring onions.....	15
PICCANTE (v) crushed tomato, hot soppressata, mozzarella, pecorino, shaved garlic, hot honey.....	16
NORCIA (v) tallegio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
FUNGHI wood-roasted mushrooms, thyme, fontina, mozzarella, garlic, mustard seeds, chives.....	15
PALERMO crushed tomato, olives, smoked mussels, buffalo mozzarella, oregano, chili, garlic.....	17
SALSICCIA (v) tomato, house made pork sausage, calabrian chili, oregano, red onion, garlic.....	16
SAN REMO basil pesto besciamella, squash, mozzarella, squash blossoms, fresh ricotta, grana padana.....	15
ENZO (v) crema, mozzarella, shaved garlic, pancetta, pepperoncini, smoked cheddar.....	16

*LIMITED TAKE-OUT AVAILABILITY ON LARGE PLATES

LARGE PLATES--rotating selections of sustainably sourced meat and seafood

WOOD-ROASTED BEEF (gf) spring vegetable & torn crouton 'panzanella', beef jus, salsa verde.....	M
HERITAGE PORK roasted early summer squashes, charred sweet onions, grilled escarole	M
WOOD-GRILLED SEAFOOD marinated spring vegetables, mustard seeds, salsa verde.....	M

SIDES

CRISPY BONE MARROW POTATOES.....	7
GRILLED BREAD (gf)	1.5
GRILLED ESCAROLE.....	6

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness