

## KITCHEN

Any items with \* are not available for take-out

### SMALL PLATES

SCOPA (v,gf) a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables, grissini.....	8
*FRITTO MISTO crispy fried squid, shrimp and lemons, squid ink aioli, parsley, lemon.....	13
FETT'UNTA (gf) wood-grilled rustic bread rubbed with fresh garlic, EVOO, flake salt.....	6
*BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
RABBIT CROQUETTA kumquat-chili agrodolce, tardivo radicchio, puntarelle, charred onion.....	10
WOOD-GRILLED BEEF TONGUE preserved mushrooms, charred onion, horseradish crema, salsa verde.....	9
SMOKED FISH CROSTINO (gf) house-smoked trout, spring onions, preserved lemon, grilled bread.....	9
PROSCIUTTO SAN DANIELE (gf) Italy's finest prosciutto, cured olives, grissini.....	13
HANDMADE BURRATA (gf) <i>classico</i> : creamy mozzarella, grilled bread, greens, EVOO...add prosciutto \$2.....	8
<i>Stagionale</i> :(v,gf) smoked tomato jam, castelvetro olives, mustard seeds, grilled bread, EVOO.....	11
*SCAMORZA (gf) melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO .....	10
ROMAN BREAKFAST (gf) Roman-style tripe, tomato ragu, fried farm egg, parmigiano, bruschetta, chili oil.....	9
OCTOPUS & PORK BELLY SPIEDINI wood-grilled skewer, shaved fennel, blood orange, frisee, radish.....	12
ARANCINI 'CARBONARA' crispy risotto balls, cured pork jowl, pecorino, black pepper .....	9
CHICKEN LIVER BRUSCHETTI grilled rustic bread, liver mousse, preserved cherries, crispy sage.....	8

### VEGETABLES & SALADS

GRILLED BROCCOLI RAAB garlic, anchovy, preserved lemon, crispy shallots.....	8
WOOD-GRILLED ARTICHOKE garlic & smoked paprika aioli, salsa verde.....	11
CHARRED SWEET POTATOES gorgonzola dolce, toasted pine nuts, arugula, vincotto.....	8
WOOD-ROASTED CAULIFLOWER (v,gf) calabrian chili & pistachio pesto, crispy breadcrumbs.....	11
BEETS (v) crispy chickpea cake, raw and roasted beets, celery, watercress, 'bruno sauce'.....	8
CRISPY BONE MARROW POTATOES (v) yukon potatoes, bone marrow, fried rosemary, roasted garlic.....	8
LUCA CHOPPED SALAD(v) salame, aged pecorino, chicory greens, pepperoncini, lemon-oregano vin.....	10
LITTLE GEM LETTUCES (gf) creamy lemon-garlic-anchovy dressing, crisp focaccia croutons, parmigiano.....	9
TUSCAN KALE SALAD marcona almonds, pink lady apples, aged pecorino, preserved lemon vinaigrette.....	9
PUNTARELLE SALAD apple, kohlrabi and bitter greens, garlic-chili-lemon vinaigrette.....	8

### PASTA-- fresh pastas are handmade in house, gluten-free pasta-add \$2.50, gluten-free gnocchi-add \$5.00

RISOTTO roasted winter squash, vermouth-duck ragu, crispy duck skin, brown butter, crispy sage.....	15
SQUID INK RIGATONI black pasta, sauteed shrimp, toasted garlic, chili, lemon, parsley, crispy breadcrumbs.....	18
*ROASTED HEN CANNELONI stuffed, rolled and baked pasta sheets, porcini mushroom, leeks, smoked mozz..	16
TAGLIATELLE BOLOGNESE egg pasta, classico ragù bolognese, grana padano cheese.....	16
BRAISED RABBIT RAVIOLINI braised-rabbit stuffed pasta, pistachio & truffle butter sauce.....	16
GNOCCHI 'a la NONNA' potato gnocchi, toasted garlic, basil, san marzano tomato, pecorino.....	15
LAMB CAVATELLI spelt cavatelli, smoked lamb ragu, black trumpet mushrooms, currant and pine nut relish.....	17

\*LIMITED TAKE-OUT AVAILABILITY ON ENTREE PLATES

### ENTREE PLATES

WOOD-GRILLED BRONZINO shaved fennel, preserved artichokes, castelvetro olive, grilled meyer lemon.....	32
WOOD-ROASTED BEEF bone marrow potatoes, coal-roasted onions, maitake mushrooms, arugula.....	M
HERITAGE PORK milk-braised pork, heirloom soft polenta, braised greens.....	26
WOOD-ROASTED CHICKEN (gf) winter vegetables panzanella salad, sherry-roasted shallot vinaigrette.....	21

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

MARGHERITA crushed san marzano tomato, buffalo mozzarella, basil, EVOO.....	14
FIGADELLO fig jam, taleggio crema, smoked prosciutto, shaved garlic, thyme, caputo mozzarella, grana.....	16
'PORCHETTA TONNATO' (v) taleggio crema, caputo mozzarella, garlic, pig head porchetta, caper-tuna sauce .....	15
CAVALO roasted garlic crema, marinated kale, caputo mozzarella, smoked cheddar, calabrian chili oil.....	15
PICCANTE (v) crushed tomato, hot sopressata, mozzarella, pecorino, shaved garlic, 'hot honey'.....	16
NORCIA (v) taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper.....	17
FUNGHI wood-roasted mushrooms, crema, thyme, fontina, mozzarella, garlic, mustard seeds, chives.....	15
VONGOLE (v) roasted garlic crema, chopped clams, thyme, shaved lemon, spring onions, parmigiano.....	16
SALSICCIA (v) spicy tomato sauce, pork sausage, calabrian chili, oregano, red onion, garlic, caputo mozzarella.....	16
PALERMO crushed tomato, olives, smoked mussels, caper, buffalo mozzarella, oregano, chili, garlic.....	17

LUCA has adopted the 'Living Wage' ideals to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 2% will be applied to all food purchases to be distributed directly to our Back of House employees. We thank you for your support in this initiative.

\*Any dishes marked with (v,gf) indicates they **CAN BE** made vegetarian or gluten-free upon request