

KITCHEN

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.

SMALL PLATES

SCOPA (v) a snack bowl of salami, cheese, artichokes, olives, peppers, pickled vegetables, grissini.....	8
*FRITTO MISTO crispy fried squid, shrimp and lemons, squid ink aioli, lemon.....	13
FETT'UNTA grilled housemade rustic bread, wild nettle-asiago pesto, EVOO, flake salt.....	7
*BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
ROASTED ARTICHOKE CROSTINO chopped artichokes, housemade ricotta, truffle, arugula, parmigiano.....	10
PROSCIUTTO di PARMA thinly-sliced, air-dried Italian ham from Parma, Italy, cured olives, grissini.....	13
OCTOPUS SPIEDINI wood-grilled skewer, new potatoes, garlic scapes, roasted purplette onions, mint salsa verde.....	12
HANDMADE BURRATA <i>classico</i> : creamy mozzarella, focaccia, greens, EVOO...add prosciutto \$2.....	8
<i>Stagionale</i> :(v) marinated lancaster sweet cherries, basil, smoked prosciutto, focaccia, EVOO.....	12
*SCAMORZA melted house-smoked mozzarella, black truffle honey, chives, grilled bread, EVOO	10
WOOD-GRILLED PORK BELLY lancaster sweet cherries, shaved fennel, sugar snap peas.....	9
WARM MARINATED OLIVES castelvetrano, taggiasca & picholine olives, toasted garlic, orange, bay leaf.....	9
CHICKEN LIVER BRUSCHETTI grilled rustic bread, liver mousse, fresh & preserved rhubarb, sorrel.....	8
*MUSSELS 'AQUA PAZZA' sauteed mussels, toasted garlic, white wine, shrimp stock, tomato, grilled bread.....	12
WOOD-GRILLED BEEF TONGUE green garlic crema, shaved asparagus, spring radish, pickled ramps.....	9

VEGETABLES & SALADS

ZUCCHINI 'alla Romagna' roasted zucchini, smoked tomato, basil, asiago cheese, crispy breadcrumbs, EVOO....	11
BEETS (v) roasted lancaster beets, basil pesto, toasted pistachios, ricotta salata.....	8
CRISPY BONE MARROW POTATOES (v) yukon potatoes, bone marrow, fried rosemary, roasted garlic.....	8
WOOD-ROASTED CAULIFLOWER (v) calabrian chili & pistachio pesto, breadcrumbs.....	11
LUCA CHOPPED SALAD(v) salame, aged pecorino, chicory greens, pepperoncini, lemon-oregano vin.....	10
LITTLE GEM LETTUCES creamy lemon-garlic-anchovy dressing, focaccia croutons, parmigiano	11
MISTICANZA SALAD ever-changing lettuces, greens, herbs and shaved vegetables, white balsamic vinaigrette....	8

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

'PROSCIUTTO & PEAS' RISOTTO prosciutto soffrito, spring peas, preserved lemon, mascarpone.....	15
SQUID INK RIGATONI black pasta, sauteed shrimp, toasted garlic, chili, lemon, peas, crispy breadcrumbs.....	18
MALFADINE ruffled pasta, pesto genovese, housemade ricotta, lemon zest, pine nuts, extra virgin olive oil.....	17
TAGLIATELLE BOLOGNESE egg pasta, classico ragù bolognese, grana padana cheese.....	16
RICOTTA & NETTLE RAVIOLI green pasta dough, ricotta, brown butter, 24 month parmigiano reggiano.....	16
GNOCCHI 'a la imprunetta'(v) potato gnocchi, toasted garlic, pork sausage, wild ramp & mustard green sauce.....	15

*LIMITED TAKE-OUT AVAILABILITY ON ENTREE PLATES

ENTREE PLATES

WOOD-GRILLED BRONZINO fennel, summer beans, olive, greens, grilled meyer lemon.....	32
WOOD-ROASTED BEEF bone marrow potatoes, roasted purplette onions, cherry tomatoes, beef jus.....	M
WOOD-ROASTED CHICKEN summer beans and squash, bitter greens, ramp-buttermilk dressing.....	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.....	15
SORRENTO talleggio crema, buffalo mozzarella, shaved lemon, basil, shaved garlic, grana padana.....	16
SAN REMO crema, roasted summer squash, caputo mozzarella, squash blossoms, basil pesto.....	17
PICCANTE (v) crushed tomato, hot sopressata, caputo 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, caputo mozzarella, garlic, mustard seeds, chives.....	15
PISELLI (v) roasted garlic crema, green garlic soffrito, guanciale, spring peas, caputo mozzarella, chili oil.....	16
SALSICCIA (v) spicy tomato sauce, pork sausage, calabrian chili, oregano, red onion, garlic, caputo mozzarella.....	16
PALERMO crushed tomato, olives, smoked mussels, capers, buffalo mozzarella, oregano, chili, garlic.....	18

LUCA has adopted the 'Living Wage' initiative 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.

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

*Any dishes marked with (v) indicates they **CAN BE** made vegetarian if they are not already

*Please ask for our Gluten Free Menu