

KITCHEN

Any items with * are not available for take-out

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

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, lemon.....	13
FETT'UNTA (gf) wood-grilled rustic bread, wild nettle-asiago pesto, EVOO, flake salt.....	7
*BEEF CARPACCIO shaved raw natural beef, black truffle, smoked tomato jam, crispy sunchokes.....	13
WOOD-GRILLED BEEF TONGUE green garlic crema, shaved asparagus, spring radish, pickled ramps.....	9
ENGLISH PEA CROSTINO (gf) housemade ricotta, smashed peas, lemon, mint, grilled bread.....	10
PROSCIUTTO di PARMA (gf) thinly-sliced, air-dried Italian ham, cured olives, grissini.....	13
OCTOPUS & PORK BELLY SPIEDINI wood-grilled skewer, shaved rhubarb, fennel, snap peas, salsa verde.....	12
HANDMADE BURRATA (gf) <i>classico</i> : creamy mozzarella, focaccia, greens, EVOO...add prosciutto \$2.....	8
<i>Stagionale</i> :(v,gf) spring peas and their greens, mint, smoked prosciutto, focaccia, EVOO.....	12
*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
SPRING PEA SFORMATO savory pea and parmigiano custard, snap peas, pea tendrils, basil, EVOO	9
CHICKEN LIVER BRUSCHETTI (gf) grilled rustic bread, liver mousse, fresh & preserved rhubarb, sorrel.....	8

VEGETABLES & SALADS

WOOD-GRILLED ASPARAGUS roasted lemon and ramp zabaglione, crispy pork skin pangrattato.....	11
WOOD-ROASTED CAULIFLOWER (v,gf) calabrian chili & pistachio pesto, crispy breadcrumbs.....	11
BEETS (v) crispy chickpea cake, raw and roasted beets, coriander, watercress, herbed wild ramp dressing.....	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
PEAS & PECORINO spring peas, torn mint, aged pecorino, pea tendrils, red onion, white balsamic vinegar.....	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
WILD RAMP SPAGHETTI butter-braised wild ramps, pecorino, bread crumbs, cured egg yolk.....	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' potato gnocchi, toasted garlic, pork sausage, ramp & mustard green sauce.....	15

*LIMITED TAKE-OUT AVAILABILITY ON ENTREE PLATES

ENTREE PLATES

WOOD-GRILLED BRONZINO fennel, dandelion, artichokes, asparagus, green olive, grilled meyer lemon.....	32
WOOD-ROASTED BEEF bone marrow potatoes, spring onions, maitake mushrooms, spinach.....	M
WOOD-ROASTED CHICKEN (gf) spring vegetable 'panzanella' salad, 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.....	14
RAMPZILLA tallegio crema, braised wild ramps, caputo mozzarella, ramp top pesto, tomme cheese.....	16
FABRI roasted garlic crema, shredded lamb, caputo mozzarella, mint, mustard greens, calabrian chili.....	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.....	17