



ANTIPASTI

Calamari Fritti Semolina Fried Calamari, Fried Basil, Radicchio, Pepperoncinis, Roasted Tomato Basil sauce, Lemoncello Aioli	8.95
Peppered Buffalo Carpaccio Flash Seared Buffalo, Arugula, Gorgonzola Cheese, Extra Virgin Olive Oil & Caper Berries	10.50
Sea Salt Flatbread Served with Roasted Garlic, Cambanzola Cheese	7.25
Mussels Prince Edward Island Mussels, Tomato Lobster Brodo, Garlic & Lemon	12.95
Spinach & Artichoke Dip Roasted Peppers, Asparagus, Garlic & Herb Crostini	8.75
Caprese Vine Ripe Tomatoes, Hand Made Mozzarella, Pistachio Pesto, Extra Virgin Olive Oil, Balsamic Reduction	8.50
Marinated Tuna Cubed "Sashimi" Tuna, Basil, Garlic, Lemon Zest, Calabrese Peppers & Extra Virgin Olive Oil	10.50

ZUPPA

Cream of Tomato Basil, Fried Basil & Crème Fraiche	5.75
Del Giorno	5.75

INSALATA

Luca Salad Organic Mixed Greens, Baby Tomatoes, Red Onion, Cucumber, Pecorino Romano & Champagne Caper Berry Sauce	6.95
Caesar Salad Hearts of Romaine, Pecorino Romano, Herbed Croutons Marinated White Anchovy & Classic Caesar Dressing	8.95
Boston Bibb Bluebonnet Farms Hydroponic Bibb, Glazed Walnuts, Pickled Texas Sweet Onions, Goat Cheese & Preserved Lemon Vinaigrette	8.50
Arugula Salad Bluebonnet Farms Arugula, Radicchio, Cabrales Blue Cheese, Candied Pistachios, Pecorino Romano & Balsamic Vinaigrette	8.50
Baby Spinach Salad Baby Spinach, Granny Smith Apples, Glazed Walnuts, Crisp Pancetta, Red Onion, Shaved Pecorino Romano Cheese & Cider Vinaigrette	7.75
Add Chicken, Salmon or Shrimp at additional charge	

PIZZA

Margherita Tomato Sauce, Mozzarella, Vine Ripe Tomatoes & Fresh Basil	12.25
Salsiccia Sweet Fennel Sausage, Grilled Onions, Mushrooms & Mozzarella	12.75
Prosciutto White Pizza, Roasted Garlic Oil, Arugula, Shaved Prosciutto di Parma & Calabrian Fig Molasses	13.75
Egg Pizza Sunny Side Egg Pizza, Mozzarella, Sopracitti, 3 Eggs & Parmigiano Reggiano	13.50

PASTA

Farfalle Alfredo Farfalle Pasta, Grilled Chicken, Sun Dried Tomatoes In Parmesan Cream	14.95
Capellini Spicy Garlic Shrimp, Baby Tomatoes, Lemon Pinot Grigio & Breadcrumbs	16.95
Linguini Putanesca Garlic, Anchovies, Baby Basil, Black Olives, Oregano, Crushed Red Pepper, Capers, Calabrese Peppers & Extra Virgin Olive Oil	13.95
Yukon Gold Gnocchi House made Gnocchi, Summer Peas, Roasted Peppers, Sweet Corn, Parmegiano Reggiano & Lemon Scallion sauce	15.95
Penne Sweet Fennel Sausage, Oven Roasted Tomatoes, Garlic, Basil & Goat Chesse	15.95
Braised Short Rib Ravioli House made Ravioli filled with Slow Roasted Short Rib Ragout in Suga Rosa	15.95

SECONDI

Chicken Buddy's Natural Chicken Breast "Al Mattone" Citronette, Snow Pea & Asparagus Spring Hash	17.50
Grilled Salmon Grilled Salmon, Braised Napa Cabbage & Spinach, & Tomato Lobster Brodo	18.95
Sea Bass Grilled Striped Sea Bass, Pancetta, Spinach, Apple Slices, Sautéed Red Onion in Natural Lemon Vinaigrette	19.95
Spice Crusted Pork Loin Braised Pork Loin, Smoked Paprika, Sicilian Style Potatoes Gratin, Parmegiano Reggiano, Grilled Asparagus & Sage Madeira sauce	18.95
Beef Tender Loin Grilled "All Natural" Beef, Herbed Butter, Pancetta & Truffled Yukon Gold Potatoes	25.95
Cioppino Clams, Mussels, Shrimp, Calamari, Fish in Saffron Lobster Broth & Spinach	19.95

CONTORNI

Macaroni & Cheese with Toasted Breadcrumbs	5.95
Sauteed Garlic Spinach	4.95
Roasted Pancetta & Truffle Yukon Potatoes	6.25