

OSTERIA
LuCa
 TRUE • CRAFTED • ITALIAN

• COLD APPETIZERS •

Burrata, Prosciutto & Pears	15
Siano Burrata, 30 month Aged Prosciutto di Parma, Sliced Pears, Fig Vin Cotto	
Whipped Ricotta	12
Beets, Pumpkin Seeds, Brown Butter	
Antipasto Board	18
Salumi, Cheeses, Pickled Vegetables & Olives	

• HOT APPETIZERS •

Fennel & Fontina Arancini	11
Pomodoro Sauce	
Brussel Sprouts	11
Peanut Dukkah & Ricotta Salata	
Eggplant Parmigiana	12
Mozzarella & Pomodoro Sauce	
Fried Winter Squash	11
Jalapeno, Honey, Crème Fraiche	
TRUE Meatballs	14
Marinara Sauce, Parmesan Cheese & Grilled Bread	
Mussels	13

• SALADS •

Grilled Radicchio, Endive & Romaine Salad	12
Citrus Segments, Gorgonzola, Pears, Toasted Pine Nuts	
Classic Caesar Salad*	11
Garlic Croutons & Asiago Frico	
Baby Spinach & Arugula Salad	12
Candied Pecans, Dried Cranberries, Goat Cheese & Sliced Apples	
Shaved Vegetable Salad	12
Fennel, Celery, Apples, Pecorino	

• PASTAS •

Bucatini Amatriciana	17
Tomatoes, Guanciale, Pecorino	
Pappardelle Bolognese	19
Pork & Beef Ragu & Parmesean	
Linguini & Clams	19
Clams, White Wine & Parsely	
Cavatelli with Lamb Sausage & Rabe	17
Lamb Sausage, Broccoli Rabe & Chili Flakes	
Butternut Squash Ravioli	17
Hazelnuts, Sage, Brown Butter	

• ENTREES •

Chicken Parmigiana with Spaghetti	22
Mozzarella & Pomodoro Sauce	
Seared Sea Scallops	28
Nduja Lobster Broth, Fennel, Asparagus and Chives	
1/2 Chicken	23
Arugula, Calabrian Chilis & Crispy Bread	
Grilled Salmon	25
Celery Root Puree, Pickled Beets & Roasted Carrots	
Braised Short Ribs	29
Anson Mills Grits, Shishito Peppers, Horseradish Gremolata	
Double Pork Chop	29
Creamed Collards with Bacon, Cranberry Jam	

• FAMILY MEALS •

Three Course Pre Fixe for Two	38/person
- Choose One Appetizer or One Salad	
- Choose One Pasta	
- Choose 2 Entrees	
(Minimum of 2 people per order)	
Five Course Feast	120
- Choice of Caesar Salad or Shaved Fall Vegetable Salad	
- Choice of TRUE Meatballs or Whipped Ricotta Appetizer	
- Choice of Family Style Bucatini Amatriciana or Rigatoni Bolognese	
- Choice of Any 3 Pizzas	
- Seasonal Cheesecake	

(Serves 4)



• WOOD FIRED PIZZAS •

RED PIZZAS

Classic Cheese	12
Blended Mozzarella & Provolone Cheese	
Pepperoni	13
Mozzarella, Parmesan, Hand Crushed Tomatoes	
Meat Lovers	16
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese	
Puttanesca	14
Tomatoes, Olives, Capers, Chili Flakes, Garlic & Mozzarella	
Garden	14
Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Margherita	14
Fresh Mozzarella, Basil, Crushed Tomatoes	
Broccoli Rabe & Sausage	14
Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	

WHITE PIZZAS

Wild Mushrooms & Caramelized Onions	14
Taleggio, Fontina, Fresh Thyme	
Spicy Cacio e Pepe	13
Pecorino, Fresh Black Pepper, Hot Oil & Chili Flakes	
Five Cheese	13
Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	15
Fresh Mozzarella, Oven Dried Tomatoes	
Prosciutto di Parma	15
Arugula, Shaved Parmesan, Fig Spread & Balsamic Glaze	
Guanciale & Egg*	15
Sliced Potatoes & Parmesan Cheese	

• SIDES •

Greens, Garlic & Lemon	9	Braised White Beans with EVOO & Rosemary	9
Mushrooms Al Forno	9	Creamed Collards with Bacon	9
		& Pepper Vinegar	

* These menu items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

• **COCKTAILS** •

CRAFT

P. Browning Vanilla Old Fashioned	16
Woodford Reserve, vanilla, cherry, orange, lemon	
Prosecco Cocktail	14
St. Germain, dry vermouth, prosecco	
One Bad Apple	12
Absolut apple, ginger liqueur, ginger syrup	
Count Camillo's Negroni	14
Hendrick's gin, campari sweet vermouth	
Apple Jack	13
Jack Daniels, apple butter, cinnamon, seltzer	
Tuscan Mule	13
Vodka, blood orange, lime, ginger beer	
Michael's Manhattan	15
Makers Mark, sweet vermouth, amarena cherry	
Osteria Margarita	14
Jose Cuervo 1800, triple sec, agave nectar, lime	
Love Me Two Thymes	12
Stoli vodka, limoncello, thyme syrup	
Whole Lotta Rosie	15
Hendrick's charred lemon juice, rosemary syrup, sparkling rose'	
Sophia Loren	13
Gin, cucumber, grapefruit, basil, St. Germain, seltzer	

• **DAILY DRINK FEATURES** •

Sunday Spritz	10
Aperol, Campari, Limocello or Peach Spritzer	
Tuesday Half Price Bottle of Wine	
All Bottled Wines Half Priced All Day	
Classic Wednesday	10
House Manhattans and Martinis	
Inspired Cocktail Thursdays	10
Seasonally Inspired Cocktails	

• **WINE** •

SPARKLING & ROSE

Le Contesse Prosecco - Veneto	11 / 39
Biasiotto, Procsecco - Veneto	15 / 59
Attems - Pinot Grigio Ramato, Friuli, 2019	11 / 43
Ca' del Bosco - Cuvee Prestige, Franciacorta DOCG, Lombardy	94
Cantine Volpi, Moscato - Piedmont 2019	12/46

WHITE

Terregaie - Pinot Grigio, Veneto, 2018	11 / 39
Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2018	11 / 39
Ottosoldi Gavi - Cortese, Piemonte, 2017	12 / 45
Santi Soave Classico - Garganega, Veneto, 2017	9 / 35
Lagaria - Chardonnay, Venezie, 2017	9 / 35
La Vis - Chardonnay, Trentino, 2018	11 / 42
La Scolca Gavi - Cortese, Piemonte, 2018	46
Torre Rosazza - Pinot Grigio, Friuli, 2018	55
Cantina Bolzano - Pinot Bianco, Alto Adige, 2018	48
Mesa Giunco - Vermentino, Sardegna, 2017	47
Tenuta Fratelli Povero - Roero Arneis, Piemonte, 2018	42
Simone Capecci Ciprea Pecorino - Pecorino, Marche, 2018	46
Masut Da Rive - Chardonnay, Friuli, 2018	79
Caggiano - Falanghina, Campania, 2018	54
Poderi del Paradiso - Vernaccia di San Gimignano, Tuscany, 2018	49
Villa Bucci - Verdicchio, Marche, 2017	64
Marchesi di Barolo, Gavi - Cortese, Piemonte, 2018	49
Tenuta di Nozzole - e Bruniche, Chardonnay, 2017	38
Livio Felluga - Sauvignon Blanc, Friuli, 2017	73
Bastianich Vini Orsone Friulano DOC - Friuli, 2016	39
Luigi Maffini, "Kratos" - Fiano, Campania, 2018	48
Colle Stefano - Verdicchio, Marche, 2018	46
Pighin - Sauvignon Blanc, Friuli, 2016	49
Vulcanico - Falanghina, Basilicato, 2018	52

RED

La Vis - Pinot Nero, Trentino	11 / 42
Per Linda Montepulciano - Montepulciano, Abruzzo, 2017	9 / 35
Basciano Chianti - Sangiovese, Tuscany, 2016	10 / 39
Castello di Querceto Chianti Classico - Sangiovese, Tuscany, 2017	11 / 42
Scagliola - Barbera, Piemonte, 2017	10 / 38
Stemmari - Nero d'Avola, Sicily, 2017	9 / 34
La Vis - Cabernet, Sicily, 2017	11 / 44
Tenuta Argentiera Poggio ai Ginepri - Cabernet Sauvignon, Bolgheri, 2017	14 / 56
Masut da Rive - Pinot Nero, Friuli, 2017	79
Il Palazzotto - Dolcetto di Alba, Piemonte, 2017	46
Salchetto, Vino Nobile di Montepulciano - Tuscany, 2016	58
Giacomo Braida - Barbera d'Asti, Piemonte, 2016	81
Calcinaia Chianti Classico - Sangiovese, Tuscany, 2016	59
Lamole di Lamole Chianti Classico - Sangiovese, Tuscany, 2016	58
Tenuta Luce - La Vite Lucente, Tuscany, 2016	62
Podere Sapaio, Volpolo - Cabernet Sauvignon, Bolgheri, 2016	75
Nicolis Seccal - Valpolicella Ripasso, Veneto, 2015	74
Buglioni - Valpolicella Ripasso, Veneto, 2015	72
Castagnoli Chanti Classico Riserva - Sangiovese, Tuscany, 2015	82
Luigi Righetti - Amarone della valpolicella, Veneto, 2015	84
Tenuta Guado al Tasso - Il Bruciato DOC, Bolgheri, 2017	72
Terzetto Barolo - Nebbiolo, Piemonte, 2014	83
Elvio Tintero - Barbaresco, Piedmont, 2016	78
Feudo Macari Saia - Nero D'Avola DOC, Sicily 2016	91
Fattoria dei Barbi - Brunello di Montalcino, Tuscany, 2014	135
Tenute Silvio Nardi - Brunello di Montalcino DOCG, Montalcino, 2013	130
Bruna Grimaldi Barolo "Camilla" - Nebbiolo, Piemonte, 2015	110
Caggiano - Taurasi, Campania, 2015	120
Il Poggione - Brunello di Montalcino, Montalcino, 2015	165
Tenute del Cabreo - Il Borgo, Sangiovese/Cabernet, Tuscany, 2015	140
Masi, Amarone della Valpolicella - Veneto, 2013	165
Antinori, Biserno - Bibbona, Maremma Tuscany, 2015	295

• **BEER** •

DRAUGHTS

Big O - Sugar Creek, Blood Orange IPA	6
Rewind Lager - Birdsong, Lager	6
White Zombie - Catawba, Belgian White	7
Higher Ground - Birdsong, IPA	6
Juicy Jay - Legion, IPA	7
Coco Loco - Noda, Porter	7
Copper - OMB, Amber Ale	6
Birra Peroni - Italy, Lager	6
Wooden Robot - Seasonal	7
Unknown Brewery - Seasonal	7

BOTTLES & CANS

Jalapeño - Birdsong, Pale Ale	6
Hop, Drop & Roll - Noda, IPA	7.50
Michelob Ultra	5
Bud Light	5
Brizo Spiked Seltzer Raspberry Lemon	5
Brizo Spiked Seltzer Ginger Lime	5