

OSTERIA
LuCa
 TRUE • CRAFTED • ITALIAN

• **APPETIZERS** •

| | |
|---|----|
| Heirloom Tomatoes & Burrata | 15 |
| Extra Virgin Olive Oil, Balsamico & Grilled Bread | |
| Whipped Ricotta | 13 |
| Grilled Peaches, Extra Virgin Olive Oil, Bruschetta | |
| Antipasto Board | 18 |
| Salumi, Cheeses, Pickled Vegetables & Olives | |
| Brussel Sprouts** | 12 |
| Peanut Dukkah & Ricotta Salata | |
| TRUE Meatballs | 14 |
| Marinara Sauce, Parmesan Cheese & Grilled Bread | |
| Mussels | 13 |
| Tomato, White Wine, Garlic, Chili & Grilled Bread | |
| Fritto Misto | 15 |
| Shrimp, Zucchini, Yellow Squash, Bell Peppers, Red Onion, Lemon & Salsa Verde | |
| Watermelon & Sliced Prosciutto di Parma | 14 |
| Watercress, Basil, Parsley & Ricotta Salata | |

• **SALADS** •

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| LuCa House Salad | 12 |
| Iceberg & Romaine Lettuces, Tomatoes, Carrots, Red Onions, Olives, Pepperoncini & Red Wine Vinaigrette | |
| 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** •

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|--|----|
| Bucatini Amatriciana | 18 |
| Tomatoes, Guanciale & Pecorino | |
| Pappardelle Bolognese** | 19 |
| Pork & Beef Ragu & Parmesean | |
| Spaghetti Aglio e Olio with Shrimp | 23 |
| Tomatoes, Garlic, Basil & Olive Oil | |
| Cavatelli with Lamb Sausage & Rabe | 18 |
| Lamb Sausage, Broccoli Rabe & Chili Flakes | |
| Ricotta Ravioli | 18 |
| Cream Corn & Brown Butter | |

• **ENTREES** •

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|---|----|
| Chicken Parmigiana with Spaghetti | 23 |
| Mozzarella & Pomodoro Sauce | |
| Eggplant Parmigiana | 18 |
| Mozzarella & Pomodoro Sauce | |
| Cacciucco (Tuscan Seafood Stew) | 29 |
| Shrimp, Mussels, Clams & Salmon with Tomato Vongole & Grilled Bread | |
| 1/2 Chicken | 24 |
| Arugula, Calabrian Chilis & Crispy Bread | |
| Pan Seared Salmon | 27 |
| Fennel, Tomatoes, Watercress & Pine Nuts | |
| Braised Short Ribs | 29 |
| Spring Vegetables, Garlic Butter & Mustard Glaze | |
| Pan Seared Sea Scallops | 31 |
| Corn & Calabrian Chili Risotto, Guanciale & Toasted Pepitas | |
| Bacon Wrapped Pork Tenderloin | 28 |
| Peach Chutney & Honey Almond Summer Beans | |

• **FAMILY MEALS** •

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|--|-----------|
| Three Course Pre Fixe for Two | 41/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 Vegetable Salad | |
| - Choice of TRUE Meatballs or Whipped Ricotta Appetizer | |
| - Choice of Family Style Bucatini Amatriciana or Pappardelle Bolognese | |
| - Choice of Any 3 Pizzas | |
| - Seasonal Cheesecake | |

(Serves 4)

• **WOOD FIRED PIZZAS** •

RED PIZZAS

| | |
|---|----|
| Classic Cheese | 13 |
| Blended Mozzarella & Provolone Cheese | |
| Pepperoni | 14 |
| Mozzarella, Parmesan, Hand Crushed Tomatoes | |
| Meat Lovers | 16 |
| Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese | |
| Puttanesca | 15 |
| Tomatoes, Olives, Capers, Chili Flakes, Garlic & Mozzarella | |
| Garden | 15 |
| Red & Yellow Peppers, Red Onions, Spinach, Mushrooms | |
| Margherita | 15 |
| Fresh Mozzarella, Basil, Crushed Tomatoes | |
| Broccoli Rabe & Sausage | 15 |
| Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese | |

WHITE PIZZAS

| | |
|---|----|
| Wild Mushrooms & Caramelized Onions | 15 |
| 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 | 16 |
| Fresh Mozzarella, Oven Dried Tomatoes | |
| Prosciutto di Parma | 16 |
| Arugula, Shaved Parmesan, Fig Spread & Balsamic Glaze | |
| Guanciale & Egg* | 15 |
| Sliced Potatoes & Parmesan Cheese | |

• **SIDES** •

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|------------------------|---|------------------------------------|---|
| Greens, Garlic & Lemon | 9 | Creamed Corn with Paprika & Chives | 9 |
| Mushrooms Al Forno | 9 | Charred Sugar Snap Peas | 9 |

* 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.

** These menu items contain fish sauce.

• **COCKTAILS** •

CRAFT

| | |
|---|----|
| P. Browning Vanilla Old Fashioned | 16 |
| Woodford Reserve, vanilla, cherry, orange, lemon | |
| Prosecco Cocktail | 14 |
| St. Germain, dry vermouth, prosecco | |
| Count Camillo's Negroni | 14 |
| Hendrick's gin, campari sweet vermouth | |
| Hemingway Cocktail | 14 |
| Rum, Luxardo Marachino Liqueur, grapefruit | |
| 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** •

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| 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 | 12 / 46 |
| 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, 2019 | 11 / 39 |
| Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2019 | 11 / 42 |
| Ottosoldi Gavi - Cortese, Piemonte, 2018 | 12 / 45 |
| Santi Soave Classico - Garganega, Veneto, 2019 | 10 / 39 |
| Lagaria - Chardonnay, Venezie, 2019 | 11 /42 |
| La Vis - Chardonnay, Trentino, 2019 | 12 / 45 |
| La Scolca Gavi - Cortese, Piemonte, 2018 | 46 |
| Torre Rosazza - Pinot Grigio, Friuli, 2019 | 55 |
| Cantina Bolzano - Pinot Bianco, Alto Adige, 2018 | 48 |
| Mesa Giunco - Vermentino, Sardegna, 2018 | 47 |
| Tenuta Fratelli Povero - Roero Arneis, Piemonte, 2019 | 42 |
| Colleleva - Verdicchio, Marche, 2016 | 52 |
| Masut Da Rive - Chardonnay, Friuli, 2018 | 79 |
| Conti Speroni Gavi - Cortese, Piemonte, 2019 | 57 |
| Caggiano - Falanghina, Campania, 2018 | 54 |
| Poderi del Paradiso - Vernaccia di San Gimignano, Tuscany, 2018 | 49 |
| Marchesi di Barolo, Gavi - Cortese, Piemonte, 2018 | 49 |
| Michele Chiarlo Gavi - Cortese, Piemonte, 2018 | 62 |
| Bastianich Vini Orsone Friulano DOC - Friuli, 2016 | 39 |
| Luigi Maffini, "Kratos" - Fiano, Campania, 2018 | 48 |
| Colle Stefano - Verdicchio, Marche, 2018 | 46 |
| Antinori BramitoDella Sala - Chardonnay, Umbria, 2019 | 56 |
| Tenuta del Cabreo - Chardonnay, Tuscany, 2019 | 82 |

RED

| | |
|--|---------|
| La Vis - Pinot Nero, Trentino, 2018 | 11 / 42 |
| Per Linda Montepulciano - Montepulciano, Abruzzo, 2016 | 10 / 39 |
| Basciano Chianti - Sangiovese, Tuscany, 2018 | 11 / 42 |
| Castello di Querceto Chianti Classico - Sangiovese, Tuscany, 2018 | 13 / 51 |
| Scagliola - Barbera, Piemonte, 2019 | 11 / 43 |
| Stemmari - Nero d'Avola, Sicily, 2019 | 10 / 39 |
| La Vis - Cabernet, Sicily, 2018 | 12 / 46 |
| Tenuta Argentiera Poggio ai Ginepri - Cabernet Sauvignon, Bolgheri, 2018 | 14 / 56 |
| Masut da Rive - Pinot Nero, Friuli, 2018 | 79 |
| Il Palazzotto - Dolcetto di Alba, Piemonte, 2017 | 46 |
| Salchetto, Vino Nobile di Montepulciano - Tuscany, 2016 | 58 |
| Giacomo Braida - Barbera d'Asti, Piemonte, 2017 | 81 |
| Calcinaia Chianti Classico - Sangiovese, Tuscany, 2016 | 59 |
| Lamole di Lamole Chianti Classico - Sangiovese, Tuscany, 2017 | 58 |
| Tenuta Luce - La Vite Lucente, Tuscany, 2016 | 62 |
| Podere Sapaio, Volpolo - Cabernet Sauvignon, Bolgheri, 2018 | 75 |
| Nicolis Seccal - Valpolicella Ripasso, Veneto, 2016 | 74 |
| Buglioni - Valpolicella Ripasso, Veneto, 2016 | 72 |
| Castagnoli Chanti Classico Riserva - Sangiovese, Tuscany, 2015 | 82 |
| Luigi Righetti - Amarone della valpolicella, Veneto, 2016 | 84 |
| Tenuta Guado al Tasso - Il Bruciato DOC, Bolgheri, 2018 | 72 |
| Terzetto Barolo - Nebbiolo, Piemonte, 2014 | 83 |
| Elvio Tintero - Barbaresco, Piedmont, 2015 | 78 |
| Feudo Macari Saia - Nero D'Avola DOC, Sicily 2016 | 91 |
| Fattoria dei Barbi - Brunello di Montalcino, Tuscany, 2015 | 135 |
| Tenute Silvio Nardi - Brunello di Montalcino DOCG, Montalcino, 2015 | 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 |
| 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

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|--------------------------------------|------|
| 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 |