

• APPETIZERS •

Siano Burrata & Sliced Prosciutto di Parma	16
Fig Marmalade, Extra Virgin Olive Oil & Grilled Bread	
Whipped Ricotta	13
Roasted Spiced Apples, Pistachio Crumble, Extra Virgin Olive Oil & Bruschetta	
Antipasto Board	For 2 - 21; For 4 - 36
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	14
Cauliflower, Fall Squash, Lemon, Broccoli Rabe & Zucchini with Calabrian Chili Aioli	

• SALADS •

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	
Anson Mills Farro & Root Vegetable Salad	12
Parsnips, Pickled Beets, Roasted Carrots, Fall Squash, Goat Cheese, Almonds & Apple Cider Vinaigrette	

Salad Add-ons  
 Chicken \$6; Shrimp \$9; Salmon \$11

FALL MENU IN HONOR OF KATHY & PETER BROWNING



• WOOD FIRED PIZZAS •

RED PIZZAS

Classic Cheese	14
Blended Mozzarella & Provolone Cheese	
Pepperoni	15
Mozzarella, Parmesan, Hand Crushed Tomatoes	
Meat Lovers	17
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese	
Puttanesca	16
Tomatoes, Olives, Capers, Chili Flakes, Garlic & Mozzarella	
Garden	16
Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Margherita	16
Fresh Mozzarella, Basil, Crushed Tomatoes	
Broccoli Rabe & Sausage	16
Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	

WHITE PIZZAS

Wild Mushrooms & Caramelized Onions	16
Taleggio, Fontina, Fresh Thyme	
Spicy Cacio e Pepe	14
Pecorino, Fresh Black Pepper, Hot Oil & Chili Flakes	
Five Cheese	14
Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	17
Fresh Mozzarella, Oven Dried Tomatoes	
Prosciutto di Parma	17
Arugula, Shaved Parmesan, Fig Spread & Balsamic Glaze	
Guanciale & Egg*	16
Sliced Potatoes & Parmesan Cheese	

• SIDES •

Greens, Garlic & Lemon	9	Braised Leeks with Lemon & Parmesan	9
Mushrooms Al Forno	9	Roasted Carrots with Marsala Honey Glaze,	9
		Mint & Pistachio	

\* 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.

• PASTAS •

Bucatini Amatriciana	19
Tomatoes, Guanciale & Pecorino	
Pappardelle Bolognese**	19
Pork & Beef Ragu & Parmesan	
Spaghetti Aglio e Olio with Shrimp	23
Tomatoes, Garlic, Basil & Olive Oil	
Cavatelli with Lamb Sausage & Rabe	19
Lamb Sausage, Broccoli Rabe & Chili Flakes	
Wild Mushroom Ravioli	19
Mushrooms, Ricotta, Spinach & Marsala Cream Sauce	

• ENTREES •

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	28
Apple & Celery Root Puree, Pickled Beets, Fennel & Roasted Carrots	
Braised Short Ribs	31
Pumpkin & Sage Polenta, Bourbon Beef Jus, Thyme & Rosemary Gremolata	
Sunday Supper	29
Pork Braciola, Fennel Italian Sausage, TRUE Meatball, Rigatoni & Sunday Sauce	
Italian Tuna Salad	19
Marinated Italian Tuna, Romaine Lettuce, Haricot Verts, Tomatoes, Olives, Eggs, Red Onions & Lemon Dijon Vinaigrette	

• **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 Daiquiri	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** •

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
Well Manhattans, Martinis & Negronis	
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
Sierra Nevada Pale Ale	6
Rotating Seasonal Tap	7

**BOTTLES & CANS**

Jalapeño - Birdsong, Pale Ale	6
Hop, Drop & Roll - Noda, IPA	7.50
Michelob Ultra	5
Bud Light	5