

OSTERIA
LuCa
 TRUE • CRAFTED • ITALIAN

• APPETIZERS •

Siano Burrata & Sliced Prosciutto di Parma	17
Caramelized Butternut Squash, Toasted Pepitas & Almond Crumble	
Whipped Ricotta	14
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**	13
Peanut Dukkah & Ricotta Salata	
TRUE Meatballs	14
Marinara Sauce, Parmesan Cheese & Grilled Bread	
Mussels	14
Tomato, White Wine, Garlic, Chili & Grilled Bread	
Mozzarella & Nduja Carozza	15
Panko, Anchovy Paste, Basil & Marinara	

• SOUPS & SALADS •

Soup of the Week	10
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	13
Candied Pecans, Dried Cranberries, Goat Cheese & Sliced Apples	
Raddichio, Romaine and Guanciale Salad	13
Red Onions, Gorgonzola & Pistachios with Warm Bacon Vinaigrette	
Salad Add-ons	
Chicken \$6; Shrimp \$9; Salmon \$11	

• PASTAS •

Bucatini Amatriciana	19
Tomatoes, Guanciale & Pecorino	
Rigatoni Bolognese**	21
Pork & Beef Ragu & Parmesan	
Pappardelle with Braised Short Rib	29
Gremolata, Beef Jus & Pecorino	
Cavatelli with Lamb Sausage & Rabe	21
Lamb Sausage, Broccoli Rabe & Chili Flakes	
Wild Mushroom Ravioli	21
Mushrooms, Ricotta, Spinach & Marsala Cream Sauce	



• 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	Mushrooms Al Forno	9
Charred Sugar Snap Peas with Crispy	9	Roasted Carrots with Marsala Honey Glaze,	9
Guanciale & Lemon Shallot Yogurt		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.

• **COCKTAILS** •

CRAFT

P. Browning Vanilla Old Fashioned	18
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	14
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	13
Stoli vodka, limoncello, thyme syrup	
Whole Lotta Rosie	15
Hendrick's charred lemon juice, rosemary syrup, sparkling rose	
Sophia Loren	14
Gin, cucumber, grapefruit, basil, St. Germain, seltzer	

• **DAILY DRINK FEATURES** •

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, Prosecco - Veneto	15 / 59
Ventisei - Rosato, Toscana 2018	12 / 46
Ca' del Bosco - Cuvee Prestige, Franciacorta DOCG, Lombardy	94
Cantine Volpi, Moscato - Piedmont 2019	12/46

WHITE

Terregaie - Pinot Grigio, Veneto, 2020	11 / 39
Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2020	11 / 42
Ottosoldi Gavi - Cortese, Piemonte, 2020	12 / 45
Pra Soave Classico "Otto" - Garganega, Veneto, 2019	11 / 41
Lagaria - Chardonnay, Venezie, 2019	11 / 42
La Vis - Chardonnay, Trentino, 2020	12 / 45
La Scolca Gavi - Cortese, Piemonte, 2018	46
Torre Rosazza - Pinot Grigio, Friuli, 2019	55
Cantina Bolzano - Pinot Bianco, Alto Adige, 2018	48
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
Poderi del Paradiso - Vernaccia di San Gimignano, Tuscany, 2018	49
Marchesi di Barolo, Gavi - Cortese, Piemonte, 2018	49
Bastianich Vini Orsone Friulano DOC - Friuli, 2016	39
Luigi Maffini, "Kratos" - Fiano, Campania, 2018	48
Antinori Bramito Della Sala - Chardonnay, Umbria, 2019	56
Tenuta del Cabreo - Chardonnay, Tuscany, 2019	82

RED

La Vis - Pinot Nero, Trentino, 2020	11 / 42
Per Linda Montepulciano - Montepulciano, Abruzzo, 2019	10 / 39
Basciano Chianti - Sangiovese, Tuscany, 2019	11 / 42
Castello di Querceto Chianti Classico - Sangiovese, Tuscany, 2018	13 / 51
Scagliola - Barbera, Piemonte, 2020	11 / 43
Stemmari - Nero d'Avola, Sicily, 2020	11 / 41
La Vis - Cabernet, Sicily, 2020	12 / 46
Tenuta Argentiera Poggio ai Ginepri - Cabernet Sauvignon, Bolgheri, 2019	14 / 56
Masut da Rive - Pinot Nero, Friuli, 2018	79
Il Palazzotto - Dolcetto di Alba, Piemonte, 2017	46
Tiberio - Montepulciano d'Abruzzo, Abruzzo, 2019	65
Giacomo Braida - Barbera d'Asti, Piemonte, 2018	81
Calcinaia Chianti Classico - Sangiovese, Tuscany, 2019	59
Lamole di Lamole Chianti Classico - Sangiovese, Tuscany, 2018	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, 2017	72
Castagnoli Chianti Classico Riserva - Sangiovese, Tuscany, 2015	82
Luigi Righetti - Amarone della valpolicella, Veneto, 2016	84
Tenuta Guado al Tasso - Il Bruciato DOC, Bolgheri, 2019	72
Terzetto Barolo - Nebbiolo, Piemonte, 2017	83
Il Poggione - Rosso di Montalcino, Montalcino, 2018	85
Feudo Macari Saia - Nero D'Avola DOC, Sicily 2016	91
Fattoria dei Barbi - Brunello di Montalcino, Tuscany, 2016	135
Costanti - Brunello di Montalcino, Montalcino, 2016	140
Bruna Grimaldi Barolo "Camilla" - Nebbiolo, Piemonte, 2017	110
Caggiano - Taurasi, Campania, 2015	120
Alpha Zeta - Amarone della Valpolicella, 2014	88
Fontanabianca - Barbaresco, Piemonte, 2018	82

• **BEER** •

DRAUGHTS

Hop Drop n Roll	7
NoDa Brewing Co., Charlotte, NC 7.2% ABV; A West Coast IPA with tons of juicy hop flavor	
Rewind Lager	6
Birdsong Brewing Co., Charlotte, NC 4.0% ABV; Inspired by a traditional Czech Pilsner, well-balanced clean and crisp	
Belgian White	7
Ommegang Brewery, Cooperstown, NY 5.2% ABV; Tradition Belgian style white ale with hints of coriander and orange peel	
Higher Ground West Coast IPA	7
Birdsong Brewing Co., Charlotte, NC 7% ABV; Well-balanced with a citrus aroma and notes of Grapefruit and Honeysuckle	
Easy Ringer IPA	7
Victory Brewing Co., Charlotte, NC 4.3% ABV; Crisp & light with tons of hop and notes of passionfruit and citrus	
Coco Loco Porter	7
NoDa Brewing Co., Charlotte, NC 6.2% ABV; A robust porter, brewed with cocoa nibs and toasted coconut	
Amber Ale	7
Duck-Rabbit Craft Brewery, Farmville, NC 5.6 % ABV; Traditional American brown ale, hoppy and slightly bitter	
Narragansett Lager	7
Narragansett, Providence, RI 5% ABV; Traditional American Lager brewed to be clean, crisp, refreshing and perfectly balanced	
Sierra Nevada Pale Ale	6
Sierra Nevada Brewing Co., Fletcher, NC 5.6% ABV; Heavy on hops with intense aromas of pine and citrus	
Rotating Seasonal	7
BOTTLES & CANS	
Jalapeño - Birdsong, Pale Ale	6
Wicked Easy - Sam Adams, Light Lager	6
Dolomiti - Italian Pils	6