

OSTERIA
LuCa

TRUE • CRAFTED • ITALIAN



• APPETIZERS •

Insalata Caprese	15
Siano Fior di Latte Mozzarella, Heirloom Cherry Tomato, Pea Mint Pesto, Balsamico & Crostini	
Whipped Ricotta with Nuts, Seeds & Herbs	14
Flax, Sunflower & Chia Seeds with Pistachios, Coriander, Thyme, Rosemary & Honey	
Antipasto Board	For 2 - 26; For 4 - 38
Salumi, Cheeses, Pickled Vegetables & Olives	
Brussel Sprouts**	14
Peanut Dukkah & Ricotta Salata	
TRUE Meatballs	15
Marinara Sauce, Parmesan Cheese & Grilled Bread	
Mussels	15
Tomato, White Wine, Garlic, Chili & Grilled Bread	
Charred Sugar Snap Peas	13
Crispy Guanciale, Lemon Shallot Yogurt	
Spicy Cacio e Pepe Flatbread	13
Cracked Black Pepper, Crush Red Pepper & Pecorino Cheese	

• SALADS •

Little Gem Salad	13
Gem Lettuce, Pickled Strawberries, Spring Onion, Ricotta Salata, Pistachio & Pepita with White Balsamic Vinaigrette	
Grilled Romaine Caesar*	13
Grilled Hearts of Romaine, Garlic Croutons, Shaved Asiago & Parmesan with Classic Caesar Dressing	
Baby Spinach & Arugula Salad	14
Candied Pecans, Dried Cranberries, Goat Cheese & Sliced Apples	
Burrata Panzanella Salad	14
Siano Burrata, Heirloom Tomatoes, Watercress, Rustic Bread & Seasonal Fruit	

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

• PASTAS •

Rigatoni Amatriciana	21
Tomatoes, Guanciale & Pecorino	
Pappardelle Bolognese**	21
Pork & Beef Ragu & Parmesan	
Bucatini di Mare	29
Shrimp, Clams, Mussels, Tomato Vongole & Calabrian Chili	
Cavatelli with Lamb Sausage & Rabe	21
Lamb Sausage, Broccoli Rabe & Chili Flakes	
Fusilli Lunghi	21
Pea, Mint & Pistachio Pesto, Sun-Dried Tomatoes, Asparagus & Green Peas	

• WOOD FIRED PIZZAS •

RED PIZZAS

Classic Cheese	16
Blended Mozzarella & Provolone Cheese	
Pepperoni	17
Mozzarella, Parmesan, Hand Crushed Tomatoes	
Meat Lovers	19
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese	
Puttanesca	17
Tomatoes, Olives, Capers, Chili Flakes, Garlic & Mozzarella	
Garden	18
Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Margherita	17
Fresh Mozzarella, Basil, Crushed Tomatoes	
Broccoli Rabe & Sausage	18
Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	

WHITE PIZZAS

Wild Mushrooms & Caramelized Onions	18
Taleggio, Fontina, Fresh Thyme	
Five Cheese	15
Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	18
Fresh Mozzarella, Oven Dried Tomatoes	
Prosciutto di Parma	18
Arugula, Shaved Parmesan, Fig Spread & Balsamic Glaze	
Guanciale & Egg*	17
Sliced Potatoes & Parmesan Cheese	

• SIDES •

Season Vegetable Timbale served over a vegetable puree	9	Creamed Corn Risotto with Calabrian Chili & Basil Oil	9
Greens, Garlic & Lemon	9	Grilled Corn & Tomato Salad with Fresh Basil & tossed in a White Balsamic Vinaigrette	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.

• ENTREES •

1/2 Chicken	25
Warm Bread Salad with Lemon Juice, Olive Oil, Bitter Greens & Calabrian Chilis	
Chicken Parmigiana with Spaghetti	25
Mozzarella & Pomodoro Sauce	
Eggplant Parmigiana with Spaghetti	23
Mozzarella & Pomodoro Sauce	
Pan Seared Salmon*	29
Zucchini, Yellow Squash, Fennel, Raisins, Capers & Whipped Ricotta Salata	
Teres Majer Bistecca	33
Sweet Corn, Roasted Red Pepper, Heirloom Tomato, Almonds & Salsa Verde	
Veal Scallopini Piccata	31
Roasted Rosemary Potatoes, Asparagus, Cherry Tomatoes with Lemon & Caper Butter Sauce	

• **COCKTAILS** •

CRAFT

P. Browning Vanilla Old Fashioned	18
Woodford Reserve, vanilla, cherry, orange, lemon	
Curfew Call	16
Stoli Vodka, Kahlua, Baileys, Nut Meg & Espresso Syrup	
Count Camillo's Negroni	15
Hendrick's gin, campari sweet vermouth	
Strawberry Fields Forever	16
Titos Vodka, Lime Juice, Strawberry Simple Syrup, Mint & Soda Water	
You're One in a Melon	15
Stoli, Midori, Lime Juice & Ginger Beer	
Ole Blue Eyes	16
Makers Mark, Sweet Vermouth, Amaro Montenegro & Rhubarb Bitters	
Under the Tuscan Sun	16
Casamigos Blanco Tequila, Lime Juice, Blood Orange Syrup, Orange Liqueur, Salted Rim	
Peachy Keen	15
Peach Schnapps, Peach Bitters, Aperol, Orange & Prosecco	
Sip Away the Blues	16
Hendrick's Gin, Blueberries, Simple Syrup, Lemon & Soda Water	
Gold Rush	16
Bulliet Rye, Lemon Juice & Agave	

• **DAILY DRINK FEATURES** •

Tuesday Half Price Bottle of Wine	
All Bottled Wines Half Priced All Day	
Classic Wednesday	12
Well Manhattans, Martinis & Negronis	
Inspired Cocktail Thursdays	12
Seasonally Inspired Cocktails	

• **WINE** •

SPARKLING & ROSE

Le Contesse Prosecco - Veneto	13 / 49
Biasiotto, Procsecco - Veneto	15 / 59
Giovanna Tantini - Il Rose, Bardolino, Verona 2021	13 / 49
Ca' del Bosco - Cuvee Prestige, Franciacorta DOCG, Lombardy	94
Cantine Volpi, Moscato - Piedmont 2019	12/46

WHITE

Terregaie - Pinot Grigio, Veneto, 2020	12 / 45
Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2020	13 / 49
Ottosoldi Gavi - Cortese, Piemonte, 2020	14 / 51
Pra Soave Classico "Otto" - Garganega, Veneto, 2019	12 / 45
Lagaria - Chardonnay, Venezie, 2019	12 / 45
La Vis - Chardonnay, Trentino, 2020	14 / 51
La Scolca Gavi - Cortese, Piemonte, 2018	46
Torre Rosazza - Pinot Grigio, Friuli, 2019	55
Cantina Bolzano - Pinot Bianco, Alto Adige, 2018	48
Tinterio - Roero Arneis, Langhe, 2021	48
Sartarelli - Verdicchio Classico, Marche, 2019	46
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
Elena Walch - Chardonnay, Alto Adige, 2020	52
Isole Olena - Chardonnay, Toscana, 2019	85
Antinori BramitoDella Sala - Chardonnay, Umbria, 2019	56
Mastroberadino - Falanghina, Campania, 2020	59

RED

La Vis - Pinot Nero, Trentino, 2020	13 / 49
Per Linda Montepulciano - Montepulciano, Abruzzo, 2019	12 / 45
Basciano Chianti - Sangiovese, Tuscany, 2019	13 / 49
Castello di Querceto Chianti Classico - Sangiovese, Tuscany, 2018	15 / 57
Scagliola - Barbera, Piemonte, 2020	12 / 45
Stemmari - Nero d'Avola, Sicily, 2020	12 / 45
La Vis - Cabernet, Sicily, 2020	13 / 49
Greppicante - Bolgheri Rosso, Bolgheri, 2019	16 / 63
Masut da Rive - Pinot Nero, Friuli, 2018	79
Il Palazzotto - Dolcetto di Alba, Piemonte, 2017	46
Ilatium Morini - Valpolicella Ripasso, Veneto, 2016	52
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
Sandrone - Barbera d'Alba, Barbera, Piedmont, 2019	65
Podere Sapaio, Volpolo - Cabernet Sauvignon, Bolgheri, 2018	75
Nicolis Seccal - Valpolicella Ripasso, Veneto, 2016	74
Buglioni - Valpolicella Ripasso, Veneto, 2017	72
Monteraponi Chianti Classico - Sangiovese, Tuscany, 2018	75
Luigi Righetti - Amarone della valpolicella, Veneto, 2016	84
Tenuta Guado al Tasso - Il Bruciato DOC, Bolgheri, 2019	72
Cantine Povero Barolo - Nebbiolo, Piedmont, 2017	85
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
Ridolfi - Brunello di Montalcino, Montalcino, 2016	125
Bruna Grimaldi Barolo "Camilla" - Nebbiolo, Piemonte, 2017	110
Caggiano - Taurasi, Campania, 2015	120
Ca' Del Baio - Barbaresco, Nebbiolo, Piedmont, 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
Allagash Brewing Company, Portland, ME 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	
Juicy Jay IPA	7
Legion Brewing Compan., Charlotte, NC 6.2% ABV; Juicy citrus aroma with distinct dry finish	
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