

OSTERIA

Luca
 TRUE • CRAFTED • ITALIAN

• **APPETIZERS** •

Siano Burrata Prosciutto di Parma	15
Honey Roasted Seasonal Squash, Kale Chips, Toasted Pistachios & Aged Balsamico	
Whipped Ricotta with Spiced Apples	14
Pickled Grapes, Thyme Honey & Almonds	
Antipasto Board	For 2 - 26; For 4 - 38
Salumi, Cheeses, Pickled Vegetables & Olives	
Brussel Sprouts**	14
Peanut Dukkah, Preserved Lemon, Red Onion & 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	
Add-on Italian Fennel Sausage	16

• **SALADS** •

Harvest Gem Salad	13
Radish, Apple, Pickled Red Onion, Gorgonzola, Pistachio Dukkah & Apple Cider Vinaigrette	
Classic Caesar Salad*	12
Garlic Croutons & Asiago Frico	
Baby Spinach & Arugula Salad	14
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples & Sherry Vinaigrette	
Autumn Kale & Vegetable Salad	13
Chopped Lacinato Kale, Shaved Fennel, Rainbow Carrot Ribbons, Sliced Pears, Crispy Guanciale, Fresh Mozzarella & Oregano Vinaigrette	

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

• **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** •

Fried Sweet Potato	9	Greens, Garlic & Lemon	9
Honey Mascarpone, Basil Oil & Sage		Sauted Spinach, Garlic, Lemon	
Roasted Mushrooms	9	Mushroom Risotto	9
Balsamic Mushroom Medley & Ricotta Salata		Mushroom Medley, Confit Garlic & Pecorino	

* 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** •

Rigatoni Amatriciana	24
Tomatoes, Guanciale & Pecorino	
Pappardelle Bolognese**	25
Pork & Beef Ragu & Parmesan	
Bucatini di Mare	32
Shrimp, Clams, Mussels, Salmon, Tomato Vongole & Calabrian Chili	
Cavatelli with Lamb Sausage & Rabe	24
Lamb Sausage, Broccoli Rabe & Chili Flakes	
Spaghetti Chitarra	25
Shrimp, Sun-Dried Tomatoes, Brown Butter Pine Nuts, Arugula, Walnut Pesto Cream Sauce	

• **ENTREES** •

1/2 Chicken	26
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	
Market Fish	33
Fennel, Sugar Snap Peas, Cauliflower & Lemon Caper Butter	
Double Cut Bone-In Pork Chop*	34
Apple & Pear Butter, Braised Leeks, Rainbow Carrots, Aged Balsamic	
Seared Sea Scallops	36
Mushroom Risotto & Charred Shishito	

• **COCKTAILS** •

CRAFT

P. Browning Vanilla Old Fashioned	18
Woodford Reserve, Vanilla, Cherry, Orange & Lemon	
Autumn Leaves	16
Bulliet Rye, Maple Syrup, Aztec Chocolate Bitters & Flamed Orange Peel	
Count Camillo's Negroni	15
Hendrick's Gin & Campari Sweet Vermouth	
Highfashion	16
Hendrick's Gin, St. Germaine, Lemon Juice, Rhubarb Bitters & Cucumber Slices	
You are Pearfect	15
Myer's Rum, House-made Pear Ginger Puree, Cointreau & Sugar Dipped Pear	
Harvest Moon	16
Spiced Apple Cider, Lemon, Grand Marnier, Prosecco, Cinnamon & Apple Rim	
Under the Tuscan Sun	16
Casamigos Blanco Tequila, Lime Juice, Blood Orange Syrup, Orange Liqueur, & Salted Rim	
Autumn Sweater	15
Stoli Vodka, Caramel Syrup, Apple Cider & Ginger Beer	
Peace of Mind	16
Absolute Citron, Grand Marnier, Lime & Cranberry Juice	

• **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	

SPARKLING & ROSE

Cantine Volpi, Moscato - Piedmont 2019	12 / 46
Le Contesse Prosecco - Veneto	13 / 49
Alla Costiera, Prosecco - Veneto 2021	15 / 59
Giovanna Tantini - Il Rose, Bardolino, Verona 2021	13 / 49
Ca' del Bosco - Cuvee Prestige, Franciacorta DOCG, Lombardy	94
Borgo Moncalvo, Brachetto d'Acqui - Lazio 2021	14 gl / 32, 375ml

WHITE

Terregaie - Pinot Grigio, Veneto, 2020	12 / 45
Pra Soave Classico "Otto" - Garganega, Veneto, 2019	12 / 45
Ottosoldi Gavi - Cortese, Piemonte, 2020	14 / 51
Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2020	13 / 49
Lagaria - Chardonnay, Venetie, 2019	12 / 45
La Vis - Chardonnay, Trentino, 2020	14 / 51
La Scolca Gavi - Cortese, Piemonte, 2018	46
Sartarelli - Verdicchio Classico, Marche, 2019	46
Cantina Bolzano - Pinot Bianco, Alto Adige, 2018	48
Tintero - Roero Arneis, Langhe, 2021	48
Marchesi di Barolo, Gavi - Cortese, Piemonte, 2018	49
Elena Walch - Chardonnay, Alto Adige, 2020	52
Torre Rosazza - Pinot Grigio, Friuli, 2019	55
Terrantica - Grecco di Tufo - Campania, 2019	56
Antinori Bramito Della Sala - Chardonnay, Umbria, 2019	56
La Casaccia, Charno - Chardonnay, Piedmont, 2020	58
Cantine Morone, Albanora - Falanghina, Campania, 2020	59
Mastroberadino - Falanghina, Campania, 2020	59
Gabrielle Scalione - Roero Arneis, Piedmont, 2020	62
Masut Da Rive - Chardonnay, Friuli, 2018	79
Isole Olena - Chardonnay, Toscana, 2019	85
Tenute del Cabreo, La Pietra - Chardonnay, Tuscany, 2020	110

RED

Per Linda Montepulciano - Montepulciano, Abruzzo, 2019	12 / 45
Borgo Moncalvo - Barbera d'Asti, Piedmont, 2019	12 / 45
Stemmari - Nero d'Avola, Sicily, 2020	12 / 45
La Vis - Pinot Nero, Trentino, 2020	13 / 49

• **WINE** •

Basciano Chianti - Sangiovese, Tuscany, 2019	13 / 49
Castello di Querceto Chianti Classico - Sangiovese, Tuscany, 2018	15 / 57
La Vis - Cabernet, Sicily, 2020	13 / 49
Greppicante - Bolgheri Rosso, Bolgheri, 2019	16 / 63
Il Palazzotto - Dolcetto di Alba, Piemonte, 2017	46
Lamole di Lamole Chianti Classico - Sangiovese, Tuscany, 2018	58
Calcinaia Chianti Classico - Sangiovese, Tuscany, 2019	59
Tiberio - Montepulciano d'Abruzzo, Abruzzo, 2019	65
Sandrone - Barbera d'Alba, Barbera, Piedmont, 2019	65
Marramiero, DaMa - Montepulciano, Abruzzo 2020	65
Buglioni - Valpolicella Ripasso, Veneto, 2017	72
Caparsa Chianti Classico - Sangiovese, Tuscany, 2018	72
Tenuta Guado al Tasso - Il Bruciato DOC, Bolgheri, 2019	72
Fattoria Castellina, Diano Bianco - Merlot, Tuscany 2016	72
Podere Sapaio, Volpolo - Cabernet Sauvignon, Bolgheri, 2018	75
Monteraponi Chianti Classico - Sangiovese, Tuscany, 2018	75
Antonelli - Sagrantino di Montefalco, Umbria 2015	76
Masut da Rive - Pinot Nero, Friuli, 2018	79
Giacomo Braida - Barbera d'Asti, Piemonte, 2018	81
Alpha Zeta - Amarone, Veneto 2018	81
Ca' Del Baio - Barbaresco, Nebbiolo, Piedmont, 2018	82
Luigi Righetti - Amarone della valpolicella, Veneto, 2016	84
Cantine Povero Barolo - Nebbiolo, Piedmont, 2017	85
Il Poggione - Rosso di Montalcino, Montalcino, 2018	85
Prunotto, Barbaresco - Nebbiolo, Piedmont 2018	89
Feudo Macari Saia - Nero D'Avola DOC, Sicily 2016	91
Caparsa Chianti Classico Riserva - Sangiovese, Tuscany 2006	104
Michele Satta, Piastraia - Cabernet/Merlot/Sangiovese, Bolgheri 2018	105
Masomaroni, Amarone - Veneto 2016	105
Bruna Grimaldi Barolo "Camilla" - Nebbiolo, Piemonte, 2017	110
Caggiano - Taurasi, Campania, 2015	120
Ridolfi - Brunello di Montalcino, Montalcino, 2016	125
Fattoria dei Barbi - Brunello di Montalcino, Tuscany, 2016	135
Casanuova della Cerbaie, Brunello di Montalcino - Montalcino 2015	145
Silvio Nardi, Brunello di Montalcino - Montalcino, 2017	155
Il Poggione, Brunello di Montalcino - Montalcino, 2017	165

• **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; 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
Stella Artois - German Pilsner	7
Stella Artois - Non-Alcoholic	6