

• **APPETIZERS & SALADS** •

<p>Frito Misto 15 Asparagus, Cauliflower, Zucchini, Red Bell Pepper, Parsley, Lemon, Citrus Aioli</p> <p>Siano Burrata 16 Blackberry Honey, Toasted Pistachios, Arugula</p> <p>Antipasto Board For 2 - 26; For 4 - 38 Salumi, Cheeses, Pickled Vegetables, Olives</p> <p>LuCa Meatballs 16 Marinara Sauce, Parmesan Cheese, Grilled Bread</p> <p>Spicy Cacio e Pepe Flatbread 13 Cracked Black Pepper, Crushed Red Pepper, Pecorino Cheese</p> <p style="padding-left: 40px;">Add-on Italian Fennel Sausage 16</p>	<p>Whipped Ricotta 15 Fennel & Lemon Whipped Ricotta, Thyme & Strawberry Crumble, Aged Balsamic</p> <p>Brussel Sprouts 14 Peanut Dukkah, Preserved Lemon, Red Onion, Ricotta Salata</p> <p>Mussels 15 Tomato, White Wine, Garlic, Chili, Grilled Bread</p> <p>Lobster Crostini 19 Brown Butter Seared Crostini, Lobster, Whipped Mascarpone, Caper, Yellow Squash, Zucchini, Pine Nut, Aged Balsamic</p> <p>Braised White Beans and Carolina Shrimp^{GF} 16 Cannellini Beans, Tomato, Carrot, Onion, Celery, Herbs, Basil Oil, Poached Shrimp</p>
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Gluten-Free Bread Available Upon Request

<p>Arugula, Fennel & Strawberry Salad^{GF} 13 Arugula, Strawberry, Fennel, Toasted Almond, Balsamic Vinegar, Lemon, Ricotta Salata</p> <p>Baby Spinach & Arugula Salad 14 Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples, Sherry Vinaigrette</p>	<p>Classic Caesar Salad* 12 Garlic Croutons, Asiago</p> <p>Spring Vegetable Salad^{GF} 14 Cured Asparagus, English Peas, Radishes, Chives, Shallots, Jalapenos, Fennel, Green Goddess Dressing</p>
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Salad Add-ons
 Chicken \$6; Shrimp \$9; Salmon* \$11

• **WOOD FIRED PIZZAS** •

RED

<p>Classic Cheese 16 Blended Mozzarella, Provolone Cheese</p> <p>Pepperoni 17 Mozzarella, Parmesan, Hand Crushed Tomatoes</p> <p>Meat Lovers 19 Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese</p> <p>Puttanesca 17 Tomatoes, Olives, Capers, Chili Flakes, Garlic, Mozzarella</p>	<p>Garden 18 Red & Yellow Peppers, Red Onions, Spinach, Mushrooms</p> <p>Margherita 17 Fresh Mozzarella, Basil, Crushed Tomatoes</p> <p>Broccoli Rabe & Sausage 18 Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese</p> <p>Hot Honey & Meatball 19 LuCa Meatballs, Hot Honey, Cherry Peppers, Mozzarella, Provolone, Hand Crushed Tomato</p>
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WHITE

<p>Wild Mushrooms & Caramelized Onions 18 Taleggio, Fontina, Fresh Thyme</p> <p>Pesto & Prosciutto 18 Fresh Mozzarella, Oven Dried Tomatoes</p> <p>Pistachio & Asparagus Spring Pizza 18 Shaved Asparagus, Pea Cream, Fresh Mozzarella, Pistachio, Guanciale</p>	<p>Five Cheese 15 Fontina, Mozzarella, Pecorino, Parmesan, Ricotta</p> <p>Prosciutto di Parma 18 Arugula, Shaved Parmesan, Fig Spread, Balsamic Glaze</p>
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GF Cauliflower/Rice Flour Crust Available Upon Request

• **PASTAS & ENTREES** •

<p>PASTAS</p> <p>Rigatoni Alla Vodka 24 Vodka Cream Sauce, Guanciale, Grana Padano</p> <p>Pappardelle Bolognese** 26 Pork & Beef Ragu, Parmesan</p> <p>Spaghetti Alla Nerrano 24 Zucchini Pesto, Shrimp, Roasted Zucchini, Basil</p> <p>Gnocchi Primavera 21 Potato Gnocchi, Grilled Asparagus, English Peas, Mushroom, Spinach, Gremolata, Parmesan</p> <p>Linguine with Clams & Lobster 33 Lobster, Middleneck Clams, Hazelnut Herb Butter, Vongole, Sweet Cherry Peppers</p> <p>Cavatelli with Lamb Sausage & Rabe 26 Lamb Sausage, Broccoli Rabe, Chili Flakes, Lemon Butter</p> <p style="text-align: center;">GF Pasta Available Upon Request</p>	<p>ENTREES</p> <p>1/2 Roasted Chicken^{GF} 27 Red Pepper Polenta Cake, Asparagus, Carrots, Charred Scallions, Calabrese</p> <p>Chicken Parmigiana with Spaghetti 25 Mozzarella, Pomodoro Sauce</p> <p>Eggplant Parmigiana with Spaghetti 23 Mozzarella & Pomodoro Sauce</p> <p>Pan Seared Verlasso Salmon*^{GF} 33 Tomato Basil Nage, Caper Berries, Zucchini, Yellow Squash, Pickled Jalapeno, Cherry Peppers</p> <p>Beef Tenderloin*^{GF} 39 Roasted Balsamic Mushrooms, Cippolini Onions, Potatoes, Slab Bacon, Aged Balsamic, Herb Compound Butter</p> <p>Cioppino (Seafood Stew)^{GF} 31 Salmon, Mussels, Shrimp, Littleneck Clams, Sofrito, Chili, Crostini</p> <p>Pan Seared Duck Breast*^{GF} 35 Pea Mint Risotto, Amarena Cherry Jus, Pearl Onions, Chive</p> <p>Seared Benne Seed Crusted Yellowfin Tuna*^{GF} 39 Cumin White Bean Puree, Watercress, Pickled Tomatoes, Soft Boiled Egg, Salsa Verde</p>
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• **SIDES** •

<p>Grilled Asparagus^{GF} 9 Lemon, Extra Virgin Olive Oil, White Balsamic Vinegar</p> <p>Roasted Mushrooms & Onions^{GF} 9 Balsamic Roasted Mushroom Medley, Cippolini, Potatoes</p>	<p>Pea Mint Risotto^{GF} 9 Spring Peas, Mint, Garlic, Grana, Lemon</p> <p>Garlic Greens^{GF} 9 Sautéed Spinach, White Wine & Garlic</p>
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* 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.