



Hours of Operation
Tuesday-Thursday: 12-3pm, 5-9pm
Friday-Saturday: 12-3pm, 5-10pm
Sunday: 5-9pm

Half-Price Pizza
Tuesday-Thursday 5-6pm
Dine-in Only

Executive Chef: Shane Miller
Sous Chef: Jordan Mottola

• APPETIZERS •

any 2 apps \$28; any 3 apps \$40

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

Gluten-Free Bread Available Upon Request

• SOUPS & SALADS •

LuCa Tomato Soup	cup 5 bowl 8
Italian Tuna Salad	13
Celery, Red Onions & Bibb Lettuce with Wine Vinaigrette	
Baby Spinach & Arugula Salad	small 9 full 14
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples & Sherry Vinaigrette	
Classic Caesar Salad*	small 9 full 13
Garlic Crouton & Asiago	
Arugula, Fennel & Strawberry Salad ^{GF}	small 9 full 14
Arugula, Strawberry, Fennel, Toasted Almond, Balsamic Vinegar, Lemon, Ricotta Salata	
Spring Vegetable Salad ^{GF}	small 9 full 14
Cured Asparagus, English Peas, Radishes, Chives, Shallots, Jalapenos, Fennel, Green Goddess Dressing	

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

• PASTAS •

Rigatoni Alla Vodka	21
Vodka Cream Sauce, Guanciale, Grana Padano	
Papparedelle Bolognese **	23
Pork & Beef Ragu & Parmesan	
Spaghetti Alla Nerrano	24
Zucchini Pesto, Shrimp, Roasted Zucchini, Basil	
Cavatelli with Lamb Sausage & Rabe	23
Lamb Sausage, Broccoli Rabe, Chili Flakes & Lemon Butter	

GF Pasta Available Upon Request

• SANDWICHES •

Sandwiches served with a pickle and choice of coleslaw or pasta salad

Meatball Parmigiana	14
Melted Mozzarella, Provolone & Parmesan Cheese with Pomodoro sauce served on Toasted Ciabatta	
Grilled Five Cheese with Tomato Soup	14
Mozzarella, Provolone, Fontina, Pecorino & Parmesan Cheese served on Country Italian Bread with a cup of Tomato Soup	
Classic Italian	13
Soppresata, Finocchina, Prosciutto, Ham & Provolone with Lettuce, Red Onions, Tomatoes & Red Wine Vinaigrette on Toasted Ciabatta	
Calzone of the Day	12

Gluten-Free Bread Available Upon Request

• LUNCH COMBINATIONS •

Soup & Salad	13
Soups: Tomato Soup Salads: Classic Caesar* or Spring Vegetable Salad	
Soup or Salad & Half Sandwich	14
Soups: Tomato Soup Salads: Classic Caesar* or Spring Vegetable Salad Sandwiches: Italian, Meatball Parmigiana or Grilled Cheese	
Salad & Pizza	18
Salads: Classic Caesar* or Spring Vegetable Salad Pizza: Choice of any pizza	

Other Salad options can be added for an upcharge

• WOOD FIRED PIZZAS •

RED

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

WHITE

Wild Mushrooms & Caramelized Onions	18	Five Cheese	15
Taleggio, Fontina, Fresh Thyme		Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	18	Prosciutto di Parma	18
Fresh Mozzarella, Oven Dried Tomatoes		Arugula, Shaved Parmesan, Fig Spread, Balsamic Glaze	
Pistachio & Asparagus Spring Pizza	19		
Shaved Asparagus, Pea Cream, Fresh Mozzarella, Pistachio, Guanciale			

GF Cauliflower/Rice Flour Crust Available Upon Request

We Cater - Bring The Restaurant Home!

Let Our True Crafted Pizza Truck Come to You!

* 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.