

GOOD PASTA, GOOD PEOPLE

# LUCA

## OSTERIA

### *spritz*

ALL SPRITZ / \$15

#### **SPRITZ**

PROSECCO, APEROL & ORANGE BRINE

#### **HUGO SPRITZ**

PROSECCO, ST. GERMAIN ELDERFLOWER & MINT

#### **FLORIDA SPRITZ**

PROSECCO & ST. ELDER GRAPEFRUIT LIQUEUR

#### **ROSATO SPRITZ**

PROSECCO & ORANGE BLOSSOM APERITIVO

#### **SBAGLIATO**

CAMPARI APERITIVO, VERMOUTH & PROSECCO

### *negroni*

ALL NEGRONI / \$17

#### **NEGRONI CLASICO**

CAMPARI, CARPANO VERMOUTH & BOMBAY DRY GIN

#### **NEGRONI LUCA**

NO. 3 GIN, CONTRATTO, CARPANO BIANCO & ORANGE

#### **NEGRONI CHIARO**

CINZANO 1757, ITALICUS BERGAMOT & ROKU GIN

#### **NEGRONI SOUR**

CAMPARI, ANTICA VERMOUTH, BOMBAY GIN & CITRUS

#### **NEGRONI MIA**

ATIAN GIN, GRAPEFRUIT, APERITIVO ROSATO & 1757

### *cocktails*

ALL COCKTAILS / \$19

#### **PORTOFINO**

GREY GOOSE VODKA, GREEN OLIVE VERMOUTH & CORTO OLIVE OIL

#### **VIA CAVOUR**

FRANGELICO, GRAPPA, LEMON & HAZELNUT BITTERS

#### **MARGHERITA**

ESPELON TEQUILA, APEROL, CITRUS & SPICED RIM

#### **EMILIA**

ABERFELDY 12 SCOTCH, AMARO, MARTINI & ROSSI AMBRATO & LAMBRUSCO

#### **FIORE MIO**

HAVANA CLUB BLANCO, BASIL, LIME & ABSINTHE MIST

#### **CUGINO**

ANGEL'S ENVY BOURBON, MARTINI BITTER APERITIVO & M & R VERMOUTH RUBINO

#### **COSTIERA**

GREY GOOSE CITRON, LIMONCELLO, MINT & VENITIAN PROSECCO

#### **GRETA**

BOMBAY DRY GIN, LEMON, LYCHEE LIQUEUR & ST. GERMAIN ELDERFLOWER

#### **ALITALIA**

BRUGAL 1888 RUM, AMARO NONINO, LEMON & SAVOIA ROSSO APERITIVO

#### **TRICOLORE**

PELTON DE LA MUERTE MEZCAL, CHINOLA PASSIONFRUIT, VINO DI RISO & MARTINI FIERO

#### **MARIA ROSA**

CALABRIAN PEPPER INFUSED MALFY GIN, ACQUA DI CEDRO & ST. ELDER GRAPEFRUIT LIQUEUR

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

## antipasti

### MARINATED OLIVES (VG)

CALABRIAN OREGANO, GARLIC, ORANGE & FENNEL POLLEN / \$8

### SULLIVAN STREET BAKERY FOCACCIA (VG)

CRISPY ROSEMARY, ROASTED GARLIC & CORTO OLIVE OIL / \$9

### TOMATO 'NDUJA (VG)

GRILLED BREAD, FENNEL POLLEN, OREGANO & CALABRIAN PEPPER / \$16

### LOCAL STRACCIATELLA (V)

SULLIVAN STREET FILONE & CORTO OLIVE OIL / \$17  
ADD BLACK TRUFFLE HONEY / \$6

### 'CACIO E PEPE' CAESAR (V)

ROMAINE LETTUCE, LEMON, BLACK PEPPER & FOCACCIA CROUTONS / \$19

### INSALATA LUCA (V)

OREGANO VINAIGRETTE, CELERY, SHALLOT & 24-MONTH PARMIGIANO / \$18

### GRILLED HEIRLOOM CARROTS (V)

BASIL STRACCIATELLA, AGED FIG BALSAMIC & ROASTED NUTS / \$19

### PATATE FRITTE (V)

TRUFFLED POTATOES, PARMIGIANO FONDUTA & EGG YOLK / \$25

### BABY TOMATO PANZANELLA (VG)

CHINOTTO VINAIGRETTE, OLIVE OIL CROUTONS & FLORIDA BASIL / \$19

### GRILLED WILD MUSHROOMS (VG)

PARSLEY 'BAGNA CAUDA', CORTO OLIVE OIL & LEMON / \$25

### TUNA 'CAPRESE'

PRESERVED TOMATO, AGED BALSAMIC, BASIL & FIOR DI LATTE / \$26

### '700 DAY' PROSCIUTTO

PARMA DOP RULIANO - AGED 24 MONTHS & SLICED TO ORDER / \$19

### MORTADELLA TOAST

GRILLED SULLIVAN ST. BREAD, PISTACHIO & FIG BALSAMIC / \$18

### CARNE CRUDA

AMERICAN WAGYU BEEF, SUNCHOKES, LEMON, PARMIGIANO & EGG YOLK / \$25

## pasta

### FATTA IN CASA

ADD LOCAL STRACCIATELLA TO ANY PASTA / \$11

### PASTA AL POMODORO (V)

SAN MARZANO TOMATO, CORTO OLIVE OIL, BASIL & PARMIGIANO REGGIANO / \$29

### PASTA AL LIMONE (V)

MAFALDINE, 24-MONTH PARMIGIANO REGGIANO & WHOLE LEMON / \$32

### PASTA AL PESTO (V)

GEMELLI, FLORIDA BASIL, PARMIGIANO REGGIANO & PISTACHIO / \$31

### CACIO E PEPE (V)

SEMOLINA BUCATINI, TOASTED BLACK PEPPER & PARMIGIANO REGGIANO / \$33

### PASTA ALLA NINA (V)

RADIATORI, SAN MARZANO TOMATO, PARMIGIANO & CALABRIAN CHILI / \$34

### ROCK SHRIMP 'SCAMPI'

WHITE WINE, BASIL, LEMON-GARLIC BUTTER & TOASTED BREADCRUMBS / \$36

### BUCATINI ALL'AMATRICIANA

PROSCIUTTO DI PARMA, SEMI-DRIED TOMATO & HOUSEMADE CHILI OIL / \$37

### SHORT RIB BOLOGNESE

PAPPARDELLE, MORTADELLA BUTTER, NUTMEG & 24-MONTH PARMIGIANO / \$39

## secondi

### RISOTTO ALLA MODENESE (V)

FONDUTA, 24-MONTH PARMIGIANO REGGIANO & ACETO BALSAMICO DI MODENA / \$39

### HALIBUT 'AL FORNO'

HERB-LEMON CRUST, BABY TOMATO PANZANELLA & FLORIDA BASIL / \$46

### FREE RANGE CHICKEN 'AL MATTONE'

'CACIO E PEPE' CAESAR SALAD & SALSA VERDE HALF \$38 & WHOLE \$72

### FILETTO DI MANZO

10 OZ. FILET MIGNON, PATATE FRITTE & RED WINE-BLACK TRUFFLE JUS / \$68

### NIMAN RANCH FARMS LAMB SHANK

BUTTERNUT SQUASH, RED WINE, ROSEMARY & PUMPKIN SEEDS / \$58

## dolci

VANILLA PANNA COTTA  
AMARETTI & CARAMEL / \$14

PISTACHIO SEMIFREDDO  
DARK CHOCOLATE & SALT / \$15

ANTO'S TIRAMISU  
MASCARPONE & MARSALA / \$14