

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 & RAMAZZOTTI ORANGE BLOSSOM APERITIVO

SBAGLIATO

CAMPARI APERITIVO, VERMOUTH DI TORINO & PROSECCO

negroni

ALL NEGRONI / \$17

NEGRONI CLASICO

CAMPARI, CARPANO ANTICA VERMOUTH & BOMBAY GIN

NEGRONI LUCA

GIN, CONTRATTO APERTIF, CARPANO BIANCO & ORANGE

NEGRONI CHIARO

CINZANO 1757, ITALICUS BERGAMOT & ROKU GIN

NEGRONI SOUR

CAMPARI, ANTICA VERMOUTH, BOMBAY GIN & CITRUS

NEGRONI GABI

BRUGAL 1888, COFFEE, CAMPARI & ANTICA VERMOUTH

cocktails

ALL COCKTAILS / \$18

PORTOFINO

GREY GOOSE VODKA, GREEN OLIVE VERMOUTH & ITALIAN OLIVE OIL

VIA ROMA

AMARETTO, ALMOND GRAPPA, LEMON & ALMOND BITTERS

MARGHERITA

ESPELON BLANCO 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 & VERMOUTH RUBINO

COSTIERA

GREY GOOSE CITRON, LIMONCELLO, MINT & PROSECCO

GRETA

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

PABLITO

LEBLON CACHACA, ITALICUS BERGAMOT LIQUEUR & LIME

NUEVA ITALIA

PELTON DE LA MUERTE MEZCAL, CHINOLA PASSIONFRUIT & MARTINI FIERO APERITIVO

MARIA ROSA

CALABRIAN PEPPER INFUSED MALFY GIN, ACQUA DI CEDRO & 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 (V)

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

SULLIVAN STREET BAKERY FOCACCIA (V)

CRISPY ROSEMARY & ROASTED GARLIC / \$9

LOCAL STRACCIATELLA (V)

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

TOMATO 'NDUJA (V)

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

LITTLE GEM LETTUCE (V)

'CACIO E PEPE' DRESSING, LEMON, BLACK PEPPER & OLIVE OIL 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)

POTATOES, BLACK TRUFFLE, PARMIGIANO FONDUTA & EGG YOLK / \$25

PANZANELLA (V)

BABY HEIRLOOM TOMATOES, OLIVE OIL CROUTONS & GREEN BASIL / \$19

GRILLED WILD MUSHROOMS

'BAGNA CAUDA', BOTTARGA DI MUGGINE & LEMON / \$25

TUNA 'CAPRESE'

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

'600 DAY' PROSCIUTTO

SAN DANIELE BLACK LABEL - AGED 21 MONTHS / \$19

MORTADELLA TOAST

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

CARNE CRUDA

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

pasta

FATTA IN CASA

ADD LOCAL STRACCIATELLA TO ANY PASTA / \$11

PASTA AL POMODORO (V)

REGINETTE, SAN MARZANO TOMATO, 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 & FONDUTA DI PARMIGIANO / \$33

PASTA ALLA JULIA (V)

GORGONZOLA DOLCE, PEAR, FLORIDA HONEY & TOASTED WALNUT / \$35

SHRIMP FRA DIAVOLO

RED SHRIMP, PICKLED GARLIC BUTTER, SAN MARZANO TOMATO, BREADCRUMBS, LEMON / \$36

BUCATINI ALL'AMATRICIANA

600 DAY PROSCIUTTO, SEMI-DRIED TOMATO & PARMIGIANO REGGIANO / \$37

SHORT RIB BOLOGNESE

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

secondi

RISOTTO 'AL MARE'

RED SHRIMP, SEA SCALLOP, CLAMS, WHITE WINE & SHELLFISH BROTH / \$47

FREE RANGE CHICKEN 'AL MATTONE'

LITTLE GEM CAESAR SALAD & SALSA VERDE
HALF \$38 & WHOLE \$72

FILETTO DI MANZO

10 OZ. PRIME BEEF TENDERLOIN, PATATE FRITTE & VINO ROSSO / \$68

NIMAN RANCH FARMS LAMB SHANK

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

PLEASE ALLOW 30-40 MINUTES TO PREPARE

Dolci

VANILLA PANNA COTTA

BISCOTTI DI LUCA & CARAMEL / \$14

ANTO'S TIRAMISU

MASCARPONE & MARSALA / \$14

PISTACHIO SEMIFREDDO

SEA SALT & DARK CHOCOLATE / \$14