

GOOD PASTA, GOOD PEOPLE

LUCA

OSTERIA

spritz

ALL SPRITZ / \$17

CLASSICO SPRITZ

PROSECCO, APEROL APERITIVO & ORANGE BRINE

HUGO SPRITZ

PROSECCO, ST. GERMAIN ELDERFLOWER & MINT

FLORIDA SPRITZ

PROSECCO, FL GRAPEFRUIT & GRAPEFRUIT LIQUEUR

ROSATO SPRITZ

PROSECCO & HIBISCUS-ORANGE BLOSSOM APERITIVO

CALABRIA SPRITZ

PROSECCO, ITALICUS BERGAMOT & PEACH LIQUEUR

BOSCO SPRITZ

PROSECCO, FRAGOLA STRAWBERRY & LILLET BLANC

negroni

ALL NEGRONI / \$19

NEGRONI CLASICO

CAMPARI, CARPANO ANTICA FORMULA VERMOUTH & BOMBAY DRY GIN

NEGRONI LUCA

NO. 3 GIN, CONTRATTO, CARPANO VERMOUTH BIANCO & ORANGE

NEGRONI CHIARO

ROKU GIN, CINZANO 1757 VERMOUTH & ITALICUS ROSOLIO DI BERGAMOTTO

NEGRONI SOUR

PORTOFINO GIN, CAMPARI, COCCHI VERMOUTH DI TORINO & CITRUS

cocktails

ALL COCKTAILS / \$21

PORTOFINO

GREY GOOSE VODKA, GREEN OLIVE VERMOUTH & CORTO OLIVE OIL

MULBERRY STREET

ANGEL'S ENVY RYE WHISKEY, AMARO DEL CAPO & ITALICUS BERGAMOT

FIGURATI

PATRON SILVER, PINEAPPLE & CUCUMBER TEQUILAS, LIME & JALAPENO SALT

GORLAMI

ABERFELDY 12 SCOTCH, CHAMOMILLA, CITRUS, ORANGE BITTERS & JOJO TEA CHAMOMILE SYRUP

FIORE MIO

HAVANA CLUB BLANCO RUM, FLORIDA BASIL, LIME & ABSINTHE MIST

THE PESCA

BRUGAL 1888 RUM, CRÈME DE PECHE, SAVOIA APERITIVO, SAUTERNES & CIRTUS

SICILIAN SLING

GREY GOOSE LE CITRON, SAN MICHELE LIMONCELLO, LUXARDO DEL SANTO & MEDITERRANEAN TONIC

GRETA

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

ITALIAN STALLION

VANILLA INFUSED UNA VODKA, PASSIONFRUIT, LUXARDO ESPRESSO LIQUEUR & PROSECCO

THALIA

PELTON DE LA MUERTE MEZCAL, J.F. HADEN'S MANGO LIQUEUR, LIME & MARTINI FIERO APERITIVO

MARIA ROSA

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

MAYA

PATRON ANEJO, CAPPELLETTI, COCCHI TORINO VERMOUTH & TEMPUS FUGIT CRÈME DE BANANE

PLEASE NOTE THAT AN AUTOMATIC GRATUITY/SERVICE CHARGE OF 20% WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

antipasti

MARINATED ITALIAN OLIVES (VG)

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

SULLIVAN STREET BAKERY FOCACCIA (VG)

CRISPY ROSEMARY, ROASTED GARLIC & CORTO OLIVE OIL / \$12

TOMATO 'NDUJA (VG)

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

LOCAL STRACCIATELLA (V)

SULLIVAN STREET FILONE & CORTO OLIVE OIL / \$18
ADD BLACK TRUFFLE HONEY / \$7

'CACIO E PEPE' CAESAR (V) *

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

INSALATA LUCA (V)

RADDICHIO, CELERY, DRIED TOMATO, PARMIGIANO & OREGANO VINAIGRETTE / \$18

GRILLED HEIRLOOM CARROTS (V)

BASIL STRACCIATELLA, AGED FIG BALSAMIC & OLIVE OIL ROASTED NUTS / \$22

PATATE FRITTE (V) *

TRUFFLED POTATOES, PARMIGIANO FONDUTA & EGG YOLK / \$33

BABY HEIRLOOM TOMATO PANZANELLA (VG)

AGED BALSAMIC, FOCACCIA CROUTONS, BASIL & CALIFORNIA OLIVE OIL / \$21

GRILLED WILD MUSHROOMS (VG)

PARSLEY 'BAGNA CAUDA', CORTO OLIVE OIL & GRILLED LEMON / \$28

YELLOWFIN TUNA 'CAPRESE' *

PRESERVED TOMATO, AGED BALSAMIC, BASIL & FIOR DI LATTE / \$29

'700 DAY' PROSCIUTTO

PARMA D.O.P RULIANO - AGED 24 MONTHS & SLICED TO ORDER / \$19

PATE DI MORTADELLA

GRILLED SULLIVAN ST. BREAD, PISTACHIO & AGED FIG BALSAMIC / \$19

CARNE CRUDA *

AMERICAN WAGYU BEEF, SUNCHOKES, LEMON, PARMIGIANO, EGG YOLK & GRILLED BREAD / \$27

pasta

FATTA IN CASA

ADD LOCAL STRACCIATELLA TO ANY PASTA / \$11

PASTA AL POMODORO (V)

CALIFORNIA PLUM TOMATO, CORTO OLIVE OIL, BASIL & PARMIGIANO REGGIANO / \$29

PASTA AL LIMONE (V)

MAFALDINE, 24-MONTH PARMIGIANO REGGIANO & WHOLE LEMON / \$36

PASTA AL PESTO (V)

GEMELLI, FLORIDA BASIL, 24-MONTH PARMIGIANO REGGIANO & PISTACHIO / \$34

CACIO E PEPE (V)

SEMOLINA BUCATINI, TOASTED BLACK PEPPER & PARMIGIANO REGGIANO / \$35

PASTA ALLA NINA (V)

RADIATORI, NINA'S POMODORO, PARMIGIANO & CALABRIAN PEPPER / \$37

ROCK SHRIMP 'FRA DIAVOLO'

POMODORO, PARSLEY- GARLIC BUTTER, WHITE WINE, BREADCRUMBS, CHILI OIL & LEMON / \$39

BUCATINI ALL'AMATRICIANA

PROSCIUTTO DI PARMA, SEMI-DRIED TOMATO, SHALLOT & HOUSEMADE CHILI OIL / \$38

SHORT RIB BOLOGNESE

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

secondi

RISOTTO ALLA FRANCESE (V)

BRULEED FONDUTA, 24-MONTH PARMIGIANO REGGIANO BROTH & CONFIT SHALLOT / \$39

SEABASS 'ALLA DAMA'

LIMONCELLO-MISO, BABY HEIRLOOM TOMATO SALAD & FLORIDA BASIL / \$54

FREE RANGE CHICKEN 'AL MATTONE'

'CACIO E PEPE' CAESAR SALAD & SALSA VERDE HALF \$42 & WHOLE \$78

FILETTO DI MANZO *

10 OZ. FILET MIGNON, PATATE FRITTE & BLACK TRUFFLE DEMI-GLACE / \$68

NIMAN RANCH FARMS LAMB SHANK

BUTTERNUT SQUASH, RED WINE-HERB JUS CRISPY ROSEMARY / \$58

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