



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

GIRALDA SPRITZ

PROSECCO, CHINOLA GUAVA & APERITIVO SARTI

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

MICHTER'S RYE WHISKEY, AMARO DEL CAPO & ITALICUS BERGAMOT

FIGURATI

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

GORLAMI

BRUICHLADDICH SCOTCH, CHAMOMILLA, CITRUS, ORANGE BITTERS & JOJO TEA CHAMOMILE SYRUP

FIORE MIO

MOUNT GAY SILVER 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

LA ROMANA

UNA VODKA, CHINOLA PASSIONFRUIT, CAMPARI, LIME & JEIO 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 / \$9

SULLIVAN STREET BAKERY FOCACCIA (VG)

CRISPY ROSEMARY, ROASTED GARLIC &
CORTO OLIVE OIL / \$13

TOMATO 'NDUJA (VG)

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

LOCAL STRACCIATELLA (V)

SULLIVAN STREET FILONE & CORTO OLIVE OIL / \$19
ADD BLACK TRUFFLE HONEY / \$9

'CACIO E PEPE' CAESAR (V) *

ROMAINE, PARMIGIANO, LEMON, BLACK PEPPER &
FOCACCIA CROUTONS / \$23

INSALATA LUCA (V)

RADDICCHIO, CELERY, DRIED TOMATO, PARMIGIANO &
OREGANO VINAIGRETTE / \$21

GRILLED HEIRLOOM CARROTS (V)

BASIL STRACCIATELLA, AGED FIG BALSAMIC &
OLIVE OIL ROASTED NUTS / \$24

PATATE FRITTE (V) *

TRUFFLED POTATOES, PARMIGIANO FONDUTA &
EGG YOLK / \$34

BABY HEIRLOOM TOMATO PANZANELLA (VG)

AGED BALSAMIC, FOCACCIA CROUTONS, BASIL &
CALIFORNIA OLIVE OIL / \$22

GRILLED WILD MUSHROOMS (VG)

PARSLEY 'BAGNA CAUDA', CORTO OLIVE OIL &
GRILLED LEMON / \$29

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 / \$22

PATE DI MORTADELLA

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

CARNE CRUDA *

AMERICAN WAGYU BEEF, SUNCHOKES, LEMON,
PARMIGIANO, EGG YOLK & GRILLED BREAD / \$29

pasta

FATTA IN CASA

ADD LOCAL STRACCIATELLA / \$13

PASTA AL POMODORO (V)

CALIFORNIA PLUM TOMATO, CORTO OLIVE OIL, BASIL
& PARMIGIANO REGGIANO / \$32

PASTA AL LIMONE (V)

MAFALDINE, 24-MONTH PARMIGIANO REGGIANO &
WHOLE LEMON / \$37

PASTA AL PESTO (V)

GEMELLI, FLORIDA BASIL, PARMIGIANO REGGIANO &
PISTACHIO / \$36

CACIO E PEPE (V)

SEMOLINA BUCATINI, TOASTED BLACK PEPPER &
PARMIGIANO REGGIANO / \$37

PASTA ALLA NINA (V)

RADIATORI, NINA'S POMODORO, PARMIGIANO &
CALABRIAN PEPPER / \$38

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 / \$39

SHORT RIB BOLOGNESE

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

secondi

RISOTTO ALLA ZUCCA (V)

24-MONTH PARMIGIANO REGGIANO , HAZELNUT &
SICILIAN MARSALA / \$41

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 / \$61

SUB GLUTEN-FREE PASTA +\$4

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