

RISTORANTE
Luce
ENOTECA

Our pantry includes all the ingredients you would expect to find in an Italian kitchen.
It would be our pleasure to prepare a special dish at your request.
Buon Appetito! Joe Buonincontri

The word "Enoteca" means wine library. The walls of the entire restaurant are covered with wine bottles as you would expect books to cover the walls of a library. Wine is a very important part of an experience at Luce's with over 125 choices from our list available to you.

~ Autuno 2011 ~

Joe's Wine Recommendations:

<u>White Wines</u>	<u>Red Wines</u>
Inama, Soave Classico	Fongoli, Sagrantino
Italo Cescon, Pinot Grigio	Borgo Salcetino, Chianti Classico
Palagetto, Vernaccia di San Gimignano	Jasci, Montepulciano d'Abruzzo

Pizza

Thin crust pizza using housemade dough and Mozzarella

Funghi

Fresh Mozzarella, Tomato Sauce, Variety of Wild Mushrooms **12**

Margherita

Mozzarella, Tomato Sauce and Basil **10**

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Mushrooms, Pancetta and Black Olives **12**

Calabrese

Tomato Sauce, Fresh Mozzarella, Spicy Cappacola, Marinated Hot Peppers **12**

Bianco

Ricotta and Fresh Mozzarella di Latte, Parmigiano-Reggiano **10**

Antipasti

Carciofi Fritto

Artichoke Hearts, floured and fried, Citrus Aioli **6**

Gnocchi alla Bolognese

Ground Veal, Beef, Pork and Italian Tomatoes, House made Potato Gnocchi **8**

Melanzane alla Parmigiana

Baked Eggplant, Tomato Sauce, Fresh Mozzarella **6**

Gamberi al Limone

Floured and Sautéed Shrimp, Lemon Cream, Garlic and Fresh Herbs **7**

Polpette alla Napoletana

Meatballs made with Beef, Pork and Veal, Marinara Sauce **6**

Vongole in Brodetto

Sautéed Baby Clams, White Wine Garlic Brodetto, Fresh Herbs **9**

Insalata di Mare

Cold Salad, Shrimp, Calamari, Scungilli, Diver Scallops, Garlic, Celery, Extra Virgin Olive Oil **11**

Ravioli di Ricotta

Ricotta Cheese filled Ravioli, Asparagus and Butter **7**

Arancini di Riso

Golden Fried Italian Rice Balls, Reggiano-Parmigiano, Bolognese Sauce **7**

Polenta con Carciofi

Breaded and Sautéed Polenta Cakes with Artichoke Hearts, Mushroom, Lemon Herb Butter **7**

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Marinara Sauce, Fresh Herbs **8**

Salumi e Formaggio Misti

Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola, Coppacola, Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola **11**

Calamari e Zucchine Fritti

Tender Squid, Zucchini floured fried, Spicy Marinara Sauce and Citrus Aioli **9**

Carpaccio Cipriani

Raw Thin Cut of Beef Tenderloin, Baby Arugula Salad and Shaved Parmigiano-Reggiano, Mustard Aioli **12**

Zuppa

Pasta Fagioli

Tomato Broth, Cannellini Beans, Parmigiano-Reggiano and Pasta **6**

Zuppa di Zucca

Butternut Squash and Pumpkin Soup, Braised Escarole, Pancetta and Cream **6**

Insalate

Misto

Baby Greens, Goat Cheese "Truffle", Diced Cucumber, Radish and Celery, Roasted Tomato, Prosciutto di Parma **6**

Caesar

Crisp Romaine Lettuce, House made Croûtons, Baked Parmigiano Tuile **6**

Caprese

Tomato Slices and Fresh Mozzarella di Latte, Basil and Olive Oil **7**

Rucola

Arugula and Pancetta, sunny side up Quail Egg, Pine Nuts, Roasted Peppers, Ricotta Cheese, Pancetta-Balsamic-Emulsion **7**

Pasta

Pappardelle con Polpette e Salsiccia

House crafted Meatballs, Spicy Italian Sausage, Pappardelle Pasta Marinara **19**

Lasagna alla Napoletana

House made Pasta, Salami, Ground Beef, Fresh Mozzarella di Latte, Eggs, Toasted Garlic Vegetable, Marinara Sauce **15**

Ravioli di Zucca

Ravioli filled with Butternut Squash, Cheese and Herbs, Sage Butter **19**

Linguine ai Vongole

Clams, Fresh Linguine Pasta tossed in Garlic, Extra Virgin Olive Oil, Fresh Parsley, White Wine **19**

Gnocchi di Gorgonzola

House crafted Potato Gnocchi with a Gorgonzola Cream Sauce **19**

Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat **23**

Risotti

Risotto con Zafferano e Salsiccia

Arborio Rice with Saffron, Spicy Italian Sausage, Fresh Tomato and Peas **19**

Risotto con Gorgonzola e Pere

Arborio Rice with Caramelized Pear and Gorgonzola Cheese, Reggiano-Parmigiano **16**

Frutta di Mare

Salmone ai Caperi

Grilled Salmon Fillet, Whole Wheat Linguine and Roasted Tomatoes, Asparagus, Lemon Caper Sauce **23**

Gamberi al Limone

Floured and Sautéed Shrimp, Lemon, Garlic, Herbs, Linguine Pasta, Toasted Garlic Vegetables **22**

Linguine con Frutti di Mare

Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Marinara Sauce **24**

Pollo

Scarpariello

Sautéed Breast of Chicken, Spicy Italian Sausage, Bell Peppers, Onions, Garlic White Wine Sauce, Mushroom Risotto **21**

Parmigiana

Breaded and Sautéed Chicken Breast, topped with Fresh Mozzarella, Marinara Sauce, Fresh Linguine Marinara, Toasted Garlic Vegetables **18**

Marsala

Floured and Sautéed Breast of Chicken, Mushroom and Marsala Demi-Glace, Tomato Risotto and Toasted Garlic Vegetables **19**

Carciofi

Floured and Sautéed Chicken Breast with Artichoke Hearts, Mushroom, Lemon Herb Butter, Pecorino Risotto and Toasted Garlic Vegetable **20**

Vitello

Fianco

Grilled Rosemary and Parsley Brined Veal Flank Steak, Sautéed Spinach, Artichoke Hearts and Potatoes, Veal Demi-Glace **22**

Piccata

Floured and Sautéed Veal Scaloppini, Lemon, Capers, White Wine, Toasted Garlic Vegetables, Spinach Linguine **21**

Milanese

Veal Scaloppini, Breaded and Sautéed, Arugula and Tomatoes, Caper Citrus Aioli, Toasted Garlic Vegetables, Fresh Egg Linguine **21**

OsoBuco

Braised all Natural Veal Shank, Risotto Milanese and Toasted Garlic Vegetables **27**

Sorrentina

Floured and Sautéed Veal, topped with Eggplant, Prosciutto, Mozzarella, Tomato and Veal Demi-Sauce, Linguine Marinara and Toasted Garlic Vegetables **23**

Carni

Braciola alla Napoletana

Thin Cut Beef, rolled and filled with Parsley, Pine Nuts, Raisins, Parmigiano, Toasted Garlic Vegetables, Fettuccine Marinara **21**

Salsiccia e Pepe

Grilled Pin Wheel Sausage, Sautéed Bell Peppers, Onions, Fried Rosemary, Potatoes **20**

Misto di Carne alla Brace

Grilled Lamb Chops, Veal Flank Steak, New York Strip Steak, Italian Sausage, Toasted Garlic Vegetables, Fried Potatoes, Veal Reduction **25**

Agnello Scottadito

Parsley and Garlic Brined Australian Lamb Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables, Texas "Pesto" **26**

Bistecca di Manzo

Grilled Center Cut New York Strip Steak, Basil and Garlic Mashers, Toasted Garlic Vegetables and Veal Reduction **24**

Costoletta di Zingaro

Pan Seared Bone-In Pork Chops, Banana Peppers, Capers, Basil and Garlic Mashers, Toasted Garlic Vegetables **21**