

Antipasti

Cheese Board 25

Rotating selection of cheese and nuts with fig jam

Bruschetta 18

Imported semi dry red and yellow cherry tomatoes, marinated in olive oil on toasted bread

Vongole al Vino 28

Local clams sauteed in a white wine, lemon butter, garlic broth

Carpaccio di Salmone* 27

Thinly sliced smoked salmon, arugula, lemon, olive oil and caper berries

Calamari in Zimino 27

Calamari sauteed with cherry tomatoes, olives, garlic & capers in a light spicy tomato sauce

Antipasto Misto 39

Chef's choice of imported, cured Italian meat and cheese with olives (serves 2+ people)

Burrata 26

Burrata cheese with 24 month aged prosciutto and mixed salad

Insalata

Add Chicken \$7 Shrimp \$9

Rocco Salad 17

Baby Spinach with goat cheese, walnuts and dried cranberries. Served with balsamic

Mediterraneo 17

Romaine, tomatoes, bell pepper, cucumber, onion, kalamata, feta cheese, olive oil and vinegar

Luca Salad 17

Arugula with marinated beets and goat cheese finished with balsamic reduction

Caprese Classico 18

Fresh mozzarella, tomato and basil, topped with balsamic vinegar and olive oil

Brick Oven

12" pizza on a freshly prepared, hand tossed crust

Pizza is available Tuesday - Thursday

Margherita 26

Tomato sauce, basil and fresh mozzarella

Pizza Pepperoni 28

Tomato sauce, fresh mozzarella and pepperoni

Pizza di Luca 28

Tomato sauce, fresh mozzarella, Italian sausage, bell pepper, mushroom

Prosciutto Rucola 29

Tomato sauce, fresh mozzarella, Prosciutto di Parma, arugula, shaved parmesan

Primi

Spaghetti Carbonara 30

Guanciale, black pepper, egg with pecorino romano cheese

Bucatini Puttanesca 29

San Marzano tomato, garlic, taggiasca black olives, pantelleria capers

Rigatoni Bolognese 27

Traditional meat ragú

Ravioli al'Aragosta 37

Lobster ravioli with organic cherry tomato and chopped Tiger shrimp

Gnocchi Napoletano 29

Imported gnocchi with slow cooked filet mignon and pecorino cream

Linguine di Mare 39

Calamari, mussels, clams, shrimp, cherry tomato, garlic, chili flakes, white wine

Risotto ai Funghi 28

Carnaroli rice, wild mushrooms and pecorino romano cheese

Pappardelle al ragú di Agnello 31

Pappardelle with slow cooked lamb, San Marzano tomato sauce and rosemary

Secondi

Vitello ai Funghi 47

Thinly sliced veal cutlet, with butter and wild mushrooms. Served with grilled vegetables.

Pollo Gorgonzola 43

Grilled Organic chicken breast with creamy gorgonzola sauce and grilled vegetables

Costolette D'agnello* 47

Grilled lamb chops served with parmesan risotto

Filetto alla Griglia* 56

8 oz Filet mignon grilled and served over a Pecorino cheese fondue, with Parmesan crisp and balsamic reduction. Served with grilled vegetables

Menu is prepared as described, no changes or substitutions

AUTOMATIC 20% GRATUITY IS ADDED

TO ALL PARTIES OF 6 OR MORE