

Luce

ITALIAN KITCHEN

PRIVATE DINING & EVENTS



VENTI ROOM

PRIVATE DINING FOR 1-20

Food & Beverage Minimum

Lunch:

Tues-Fri: \$500 must be met or exceeded in food & beverage prior to tax and service

Dinner:

Mon-Wed: \$1000 or Thurs-Sat: \$1500 must be met or exceeded in food & beverage prior to tax and service

Service

Lunch: \$150 or 20% (whichever is greater) of total bill

Dinner: \$200 or 20% (whichever is greater) of total bill

Capacity

up to 20 guests seated

Table Layout

4 seated round tables accommodates 5 guests at each

AV | TV

65" Smart TV available for use

Sound | Background Music

Adjustable Volume

Menu

Open Menu, Limited Menu, Buffet, or Appetizers

Each room features fully enclosed sliding glass doors with custom drapery for complete visual & auditory privacy. Perfect for medical presentations, corporate meetings & private events.



TRENTA ROOM

PRIVATE DINING FOR 1-50

Food & Beverage Minimum

Lunch:

Tues-Fri: \$1000 must be met or exceeded in food & beverage prior to tax and service

Dinner:

Mon-Wed: \$2300 or Thurs-Sat: \$3000 must be met or exceeded in food & beverage prior to tax and service

Service

Lunch: \$300 or 20% (whichever is greater) of total bill

Dinner: \$400 or 20% (whichever is greater) of total bill

Capacity

up to 36 guests seated (40 with extra seats) or 50 standing

Table Layout

9 seated rectangular tables accommodates 4 guests at each

AV | TV

65" Smart TV available for use

Sound | Background Music

Adjustable Volume

Menu

Open Menu, Limited Menu, Buffet, or Appetizers

PATIO RENTAL | SEATS UP TO 20 | INQUIRE FOR MORE INFO



Luce

ITALIAN KITCHEN

A. OPEN MENU

Available for up to 20 Guests:

Guests are welcome to choose from any of our delicious food items found on our full menu. <https://www.luceir.com/menu>

Inquire For Lunch Menu Options

Luce	
ANTIPASTI	PRINCIPALE
TOMATO BASIL SOUP roasted garlic, aged sherry vinegar, cream, grilled sourdough cup 7 / bowl 10	FILET chianti-peppercorn jus, herb-roasted potatoes, grilled broccolini 49
CRISPY ARTICHOKE marinated baby artichokes, lemon-pesto aioli 15	PAN SEARED SALMON gnocchi, roasted red pepper cream, grilled vegetables, basil-infused olive oil 30
WHIPPED RICOTTA lightly whipped ricotta, grilled sourdough, charred cherry tomatoes, lavender honey 15	LASAGNA EMILIANA sixteen-layers of handmade pasta, slow-braised ragù bolognese, béchamel, parmesan, mozzarella, tomato sauce 26
FRIED CALAMARI lemon-pesto aioli, fresh herbs, grilled lemon 15	TUSCAN CHICKEN roasted half chicken, sun-dried tomato & kalamata cream, roasted potatoes, grilled vegetables 35
TRUFFLE FRIES white truffle sea salt, parmigiano, fresh herbs 12	DRY AGED BONE-IN PORK CHOP calabrian chile-honey butter jus, roasted baby carrots, lemon-parmesan risotto 36
LEMON PARMESAN SHRIMP sautéed shrimp, roasted garlic, lemon, white wine, parmigiano 20	CHICKEN PARMESAN herb-crusted chicken, bucatini, tomato sauce, mozzarella, parmesan 28 EGGPLANT PARMESAN 22
HOUSE BREADS housemade focaccia or grilled sourdough, marinara 6	LOBSTER FRA DIAVOLO bucatini, lobster, calabrian chile pomodoro, garlic, white wine, basil 34
PARIGIANO MAC & CHEESE cavatelli, parmigiano reggiano, garlic cream 12	DAILY SPECIALE please ask your server
MEATBALLS wagyu & pork, tomato sauce, housemade focaccia 18	CONTORNI
PRIMI	GRILLED BROCCOLINI 8
VODKA CAVATELLI cavatelli pasta, san marzano tomato-vodka sauce, calabrian chile, basil, shaved parmesan 24 <i>*spice level adjustable to your preference</i>	PARMESAN MASHED POTATOES 9
ALFREDO DELLA NONA papardelle pasta, blackened chicken, cream, parmigiano reggiano 26	CHERRY-CHIANTI GLAZED MUSHROOMS 9
BOLOGNESE mafaldine pasta, wagyu, pork & pancetta ragù 26	HERB-ROASTED POTATOES 9
SPINACH & MUSHROOM RAVIOLI sautéed wild mushrooms, brown butter, crispy basil, lemon 26	PARMESAN MAC & CHEESE 9
INSALATE	HONEY-TRUFFLE CARROTS 8
KALE lacinato kale, napa cabbage, toasted almonds, shaved pecorino romano, citrus vinaigrette 12	DOLCI
CHOPPED green leaf lettuce, frisée, cucumber, chickpeas, avocado, kalamata olive, salami, aged provolone 12	ITALIAN SUNDAE vanilla gelato, olive oil, whipped cream, sea salt, pistachios 12
SPINACH baby spinach, crispy bacon, scallions, boiled egg, creamy garlic vinaigrette 11	BUTTERSCOTCH BUDINO soft dark caramel, whipped crème fraîche, pine nut rosemary cookie 12
CESARE baby romaine, sourdough crouton, parmesan frico 12	TIRAMISU housemade ladyfingers, mascarpone cream, espresso, vanilla bean, cocoa 12
ADD: CHICKEN 8 · SHRIMP 10 · SALMON 13	GELATO & SORBETTO seasonal selections & toppings single scoop 6 / flight of three 12
	ROSEMARY SEA SALT SHORTBREAD extra virgin olive oil, fresh rosemary 8

(Tax, tip, and beverage not included)
Prices are subject to change without notice.

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B. LIMITED MENU

Available up to 36 Guests: Select 1 starter salad, up to 4 entrees, and 1-2 desserts below to be custom printed on a limited menu for guests to order once seated. Optional: Add pre-ordered appetizers such as house breads or whipped ricotta (see page 5).

Inquire For Lunch Menu Options

STARTER SALAD

(Optional: Select 1 starter salad to be served)

CHOPPED

green leaf lettuce, frisée, cucumber, chickpea, avocado,
kalamata olive, salami, provolone 12

CESARE

baby romaine, grilled sourdough, parmesan frico 12

ENTREE

(Select up to 4 entrees for guests to choose from)

FILET

chianti-peppercorn jus, herb-roasted potatoes, grilled
broccolini 49

PAN SEARED SALMON

gnocchi, roasted red pepper cream, grilled vegetables, basil-in-
fused olive oil 30

LASAGNA EMILIANA

handmade pasta, slow-braised ragu bolognese, bechamel, par-
mesan, mozzarella, tomato sauce 26

TUSCAN CHICKEN

roasted half chicken, sun-dried tomato, kalamata cream, roasted
potatoes, grilled vegetables 35

LOBSTER FRA DIAVOLO

bucatini, lobster, calabrian chile pomodoro, garlic,
white wine, basil 34

CHICKEN PARMESAN

herb-crusted chicken, bucatini, tomato sauce,
mozzarella, reggiano 28

EGGPLANT PARMESAN 22

DESSERT

(Optional: Select 1-2 desserts for guests to choose from)

BUTTERSCOTCH BUDINO

dark caramel, whipped creme friche, pine nut rosemary cookie
12

ITALIAN SUNDAE

vanilla gelato, olive oil, whipped cream, sea salt, pistachios 12

ROSEMARY SEA SALT SHORTBREAD

brushed with extra virgin olive oil, fresh rosemary 8

(Tax, tip, and beverage not included)
Prices are subject to change without notice.



C. BUFFET DINNER

Available for **15+ Guests:**

Meal served as a buffet line for guests to make their own plates from a variety of chosen items.
Includes Bread and House Salad.

2 MAIN DISHES + 2 SIDES: \$38.00/PERSON

3 MAIN DISHES + 3 SIDES: \$45.00/PERSON

MAIN DISHES:

GRILLED CHICKEN

LEMON PARMESAN SHRIMP

SLICED BEEF TENDERLOIN +\$10/person

SLICED TUSCAN PORK LOIN in dijon cream sauce

LASAGNA BOLOGNESE OR VEGETARIAN

VODKA CAVATELLI Chicken or Shrimp

CAVATELLI ALFREDO Chicken or Shrimp

SIDES:

PARMESAN MAC N CHEESE

PARMESAN MASHED POTATOES

HONEY TRUFFLE CARROTS

GRILLED BROCCOLINI

CHERRY CHIANTI GLAZED MUSHROOMS

ROASTED GREEN BEANS

D. APPETIZER PLATTERS & PANS

All platters contain 20 small servings per platter unless otherwise stated and are served stationary.
Please inquire for pricing on smaller portioned platters or assistance of determining quantity of order for your group.

APPETIZER BITES:

MINI MEATBALLS WAGYU 40 pieces | 75

FOCACCIA & MARINARA | 40

ITALIAN SHRIMP COCKTAIL w/Marinara 2 lbs | 68

WHIPPED RICOTTA w/grilled sourdough | 68

SEASONAL FLATBREAD | 8.5/person

ANTIPASTA PLATTER | 125

VEGETABLE SKEWERS w/cherry chianti glaze | 70

CANDIED PORK BELLY BITES 40 pieces | 75

MOZZARELLA & PARMESAN ARANCINI | 75

CLASSIC HUMMUS DIP | 68

SMOKED SALMON DIP 32oz | 75

SMOKED GOUDA ARTICHOKE SPINACH DIP 32oz | 68

PASTA PANS, SALAD, FRUIT, DESSERT:

KALE SALAD | 70 half pan/16-cups

CAESAR SALAD | 65 half pan/16-cups

FRESH FRUIT PLATTER | 68

PASTA SALAD w/fresh tomato, mozzarella and basil | 75

LASAGNA Meatball or Vegetarian | 85 half pan/16-cups

VODKA CAVATELLI Vegetarian | 75 half pan/16-cups

CAVATELLI ALFREDO Vegetarian | 75 half pan/16-cups

CHOCOLATE CHIP COOKIES 30 cookies | 60

ROSEMARY SHORTBREAD COOKIES 30 cookies | 65

ROSEMARY POLENTA COOKIES w/pine nuts 30 cookies | 65

TIRAMISU | 90 half pan / 160 full pan

RICOTTA CHEESECAKE whole / up to 16 slices | 98

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BEVERAGES & BAR

Soft Drinks 3.5 | House Wine 10-15 | Beer 3-5 | Cocktails 10-14. Please inquire for a full bar list. <https://www.luceir.com/menu>

MARTINI SPECIALS

LEMON DROP

tito's handmade vodka, lemon juice, simple 10

CARDINALE

hendrick's gin, sweet vermouth, cappelletti, lillet 12

ESPRESSO MARTINI

tito's handmade vodka, espresso, simple, coffee liqueur 12

FILTHY PEPPER

tito's handmade vodka, pepperoncini brine, lemon 10

COCKTAIL SPECIALS

FICO RICCO

figenza fig vodka, gin, lime, cranberry 12

FRAGOLA FIZZ

roxor gin, cappelletti, elderflower, strawberry puree 12

BLUEBERRY BRAMBLE

bulleit bourbon, cappelletti, blueberry syrup, infused blueberry ice cube 12

BELLINI

seasonal 12

APEROL SPRITZ

aperol, prosecco, orange, soda 12

HUGO SPRITZ

elderflower, prosecco, mixed berries, mint, lime, soda 12

OLD FASHIONED

bourbon, simple, orange, bitters, cherry 12

AMALFI RANCH WATER

lalo tequila, limoncello, mineral water, lime 14

DRAFT & BOTTLE BEER

please ask your server

WHITE & SPARKLING BY THE GLASS

RUFFINO

prosecco, italy 10 / 35

BANFI

'san angelo' pinot grigio, italy 12 / 44

SANTA MARGHERITA

pinot grigio, italy 15 / 56

WHITEHAVEN

sauvignon blanc, new zealand 12 / 42

GROTH

sauvignon blanc, napa valley ca 15 / 56

KENDALL JACKSON

chardonnay, ca 10 / 35

SONOMA CUTRER

chardonnay, ca 14 / 52

PIATELLI ROSE

malbec rose, mendoza, argentina 10 / 35

MARCO NEGRI

moscato, italy 10 / 35

LES ALLIES

brut rose, france 7

RED BY THE GLASS

STOLLER

pinot noir, willamette valley, or 14 / 52

VILLA ANTONORI

tuscan blend, italy 15 / 56

BANFI

chianti superiore, italy 10 / 35

TORRE ZAMBRIA

montepulciano, italy 12 / 42

BONANZA

cabernet sauvignon, ca 10 / 35

JUSTIN

cabernet sauvignon, paso robles, ca 15 / 56

BY THE BOTTLE

VEUVE CLIQUOT

'yellow label' brut champagne, france 125

THE CALLING

chardonnay, dutton ranch, ca 65

ROMBAUER

chardonnay, carneros, ca 60

BELLE GLOS

'clark & telephone' pinot noir, santa barbara, ca 60

TALBOTT

'sleepy hollow' pinot noir, santa lucia highlands, ca 65

BRANCAIA TRE

super tuscan, tuscany, italy 50

JORDAN

cabernet sauvignon, alexander valley, ca 115

CAYMUS IL

cabernet sauvignon, napa valley, ca 115

SILVER OAK

cabernet sauvignon, alexander valley, ca 125

RUFFINO

'aziano' chianti classico, italy 45

BANFI

brunello di montalcino, italy 135

ZONIN

amarone della valpolicella, italy 120

STELLEKAYA

cabernet, south africa 55

SAN FILIPPO

rosso di montalcino, italy 80

SAN FILIPPO

brunello di montalcino 2019, italy 165

LA SERRA

barolo 2019, italy 125

(Tax, tip, and beverage not included)
Prices are subject to change without notice.



LOCATION

Address | 11610 Pleasant Ridge Rd, Little Rock, AR 72223

Private Dining Coordinator | 501-307-2010

Email | lrpace.events@gmail.com



A Taste of Luce

