

Carry Out or Delivery

CHARCUTERIE 130
Italian large platter of the highest quality imported Italian meats with accoutrements

MEATS AND CHEESES 130

BRUSCHETTA 90

GRILLED VEGETABLES AND CROSTINI 90



Insalata

HALF TRAYS ONLY: UP TO 15

INSALATA DI LUCE 30/60
Fresh green leaf and field greens, red onions, Roma tomatoes, Kalamata olives, fresh oranges, citrus oil, goat cheese.

CAESAR ALLA LUCE 30/60
Crispy romain lettuce, house made Caesar dressing, prosciutto crisps, shaved Parmigiana Reggiano.

LUCE CHOPPED SALAD 35/70
Chopped butter leaf, crispy pancetta, Gorgonzola dolce, chopped plum tomatoes, chopped cucumber, chopped red onion, roasted shallot vinaigrette.



Contorno (Side Dishes)

HALF TRAYS ONLY: UP TO 15

ROSEMARY ROASTED POTATOES 35

LEMON ROASTED POTATOES 40

ROASTED GARLIC MASHED POTATOES 45

ROASTED CAULIFLOWER 30

SAUTEED ASPARAGUS WITH SHAVED GARLIC 45

ROASTED ROOT VEGETABLES 40

OVEN ROASTED SWEET POTATO 35

SAUTEED BROCOLLINI WITH TOMATOES AND GARLIC 50

Pasta

HALF: UP TO 15 SERVINGS
FULL: UP TO 30 SERVINGS

PASTA AL FORNO 40/180
Luce tomato sauce and ricotta cheese tossed with ziti pasta, topped with mozzarella and oven baked.

PENNE ALLA VODKA 45/90
fresh made pink vodka cream sauce tossed with penne pasta.

CHICKEN SPINACH ALFREDO 65/130
fresh baby spinach and chicken breast, simmered in a pecorino alfredo cream sauce with cavatappi pasta.

SAUSAGE AND PORK RAGU 75/150
slow simmered pork and Italian sausage in a San Marzano tomato sauce and rigatoni pasta.

PENNE ALLA NORMA 65/130
fresh tomatoes, garlic, eggplant, fresh basil, topped with shredded ricotta salata cheese.

TORTELLINI ALLA CREMA 75/150
cream sauce of caramelized shallots, prosciutto, peas and mushrooms tossed with cheese tortellini.

SALMON ARRIBIATA 80/160
spicy tomato sauce with shaved smoked salmon, San Marzano tomatoes, cognac, sundried tomatoes, smoked mozzarella cheese and penne pasta.

PASTA PRIMAVERA 65/130
fresh seasonal vegetables sautéed with garlic, herbs and white wine tossed with penne pasta and basil infused olive oil.

RIGATONI BOLOGNESE 75/150
Luce beef and pancetta meat sauce tossed with cavatappi pasta and grated pecorino cheese.

GNOCCHI NEAPOLETANA 80/160
potato gnocchi, Luce pomodoro sauce, fresh basil, fresh mozzarella pearls.

SHRIMP PUTTANESCA 80/160
sauteed shrimp, tomatoes, anchovy paste, capers and kalamata olives tossed with calamarata pasta.

FRUTTI DI MARE 85/170
choice of olive oil, lemon and garlic broth or red sauce with sautéed shrimp, mussels, clams, calamari, and baby octopus tossed with calamata pasta and fresh parsley.



Party/Group Trays

LASAGNA BOLOGNESE (18-20 PIECES) 140

EGGPLANT PARMIGIANA (18-20 PIECES) 125

CHICKEN PARMIGIANA (20 PIECES) 140

BAKED STUFFED SHELLS (30 JUMBO SHELLS) 100

SAUSAGE AND MEATBALLS (20-30 SERVINGS) 110

GRILLED PORTABELLA CAPS WITH FONTINA AND ROASTED PEPPERS (15 MUSHROOM CAPS) 80

Pollo (Chicken)

HALF: UP TO 15 SERVINGS
FULL: UP TO 30 SERVINGS

POLLO PICCATA 70/140
chicken breast, white wine, fresh squeezed lemons and capers.

POLLO MARSALA 70/140
chicken breast, cremini mushrooms, porcini mushrooms, Marsala wine.

POLLO PARMIGIANA 75/150
breaded chicken breast, San Marzano tomato sauce, fresh mozzarella, fontina cheese, basil oil.

POLLO AL PROSCIUTTO 75/150
hand-pounded chicken breast with prosciutto, pan-seared with white wine, butter and sage (Saltimboca style).

POLLO CACCIATORE 70/140
oven roasted chicken thighs, San Marzano tomato, peppers, red onion, rosemary, red wine, kalamata olives.

POLLO SCARPRIELLA 80/160
chicken breast, fresh fennel sausage, pepperoncinis, rosemary, garlic, white wine balsamic sauce.

POLLO E CARCIOFI 80/160
chicken breast, artichoke hearts, roasted red peppers, olives, white wine, pecorino cheese, fresh parsley.

POLLO FLORENTINE 70/140
chicken breast slow simmered in a spinach and garlic cream sauce.



Maiale (Pork)

HALF: UP TO 15 SERVINGS- FULL: UP TO 30 SERVINGS

BRAISED PORK BUTT 65/130
24-hr slow braised Smithfield pork butt in a citrus brine.

PORK TENDERLOIN AL FUNGI 65/130
pork tenderloin, cremini mushrooms, shallots, sweet marsala sauce.

CLASS ITALIAN SAUSAGE AND PEPPERS 65/130
fresh made Italian fennel sausage, red onions, garlic, assorted bell peppers, fresh basil, assorted herbs.

PORK LIMONE 65/130
roasted, sliced pork loin in lemon and rosemary broth.

PORK FRITTI AL POMODORO 70/140
lightly fried pieces of pork tossed in tomato sauce, Pecorino Romano cheese, herbs and oven baked with mozzarella.