

Hours of Operation
Tuesday-Thursday: 12-3pm, 5-9pm
Friday-Saturday: 12-3pm, 5-10pm
Sunday: 5-9pm



Half-Price Pizza
Tuesday-Thursday 5-6pm
Dine-in Only

Executive Chef: Shane Miller
Sous Chef: Jordan Mottola

• APPETIZERS & SALADS •

Crispy Calamari	15	Whipped Ricotta	15
Cornmeal Crusted Calamari, Cherry Peppers, Luca Marinara		Thyme & Honey Roasted Peach, Walnuts, Torn Basil, Crostini	
Siano Burrata Panzanella	15	Brussel Sprouts	14
Heirloom Tomatoes, Peaches, Basil, Red Onions, Crunchy Italian Bread		Peanut Dukkah, Preserved Lemon, Red Onion, Ricotta Salata	
Antipasto Board	For 2 - 26; For 4 - 38	Mussels	15
Salumi, Cheeses, Pickled Vegetables, Olives		Tomato, White Wine, Garlic, Chili, Grilled Bread	
LuCa Meatballs	16	Prosciutto di Parma & Sliced Summer Melon GF	16
Marinara Sauce, Parmesan Cheese, Grilled Bread		30-month aged Prosciutto di Parma, Summer Melon, Basil Oil	
Bruschetta Flatbread	13	Shrimp Oreganata Al Forno	16
Tomatoes, Basil, Onions, Aged Balsamic		Carolina Shrimp, Fresh Oregano, Butter, Garlic & Salsa Verde	

Gluten-Free Bread Available Upon Request

Chopped Antipasto Salad GF	15	Classic Caesar Salad*	12
Romaine, Radicchio, Salami, Mortadella, Soppressata, Provolone, Tomatoes, Onions, Garbanzo Beans, Oregano Vinaigrette		Garlic Croutons, Asiago	
Baby Spinach & Arugula Salad	14	Traditional Caprese Salad GF	15
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples, Sherry Vinaigrette		Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic	

Salad Add-ons
Chicken \$6; Shrimp \$9; Salmon* \$11

• WOOD FIRED PIZZAS •

RED

Classic Cheese	16	Garden	18
Blended Mozzarella, Provolone Cheese		Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Pepperoni	17	Margherita	17
Mozzarella, Parmesan, Hand Crushed Tomatoes		Fresh Mozzarella, Basil, Crushed Tomatoes	
Meat Lovers	19	Broccoli Rabe & Sausage	18
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese		Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	
Puttanesca	17	Hot Honey & Meatball	19
Tomatoes, Olives, Capers, Chili Flakes, Garlic, Mozzarella		LuCa Meatballs, Hot Honey, Cherry Peppers, Red Onions, Mozzarella, Provolone, Hand Crushed Tomato	

WHITE

Wild Mushrooms & Caramelized Onions	18	Five Cheese	15
Taleggio, Fontina, Fresh Thyme		Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	18	Prosciutto di Parma	18
Fresh Mozzarella, Oven Dried Tomatoes		Arugula, Shaved Parmesan, Fig Spread, Balsamic Glaze	
Cream Corn Pizza	17	Bacon & Clam Pizza	19
Cream Corn, Calabrian Chilis, Pickled Corn Salsa, Basil, Pecorino		Whole & Chopped Clams, Bacon, Garlic, Olive Oil	

GF Cauliflower/Rice Flour Crust Available Upon Request

• PASTAS & ENTREES •

PASTAS		ENTREES	
Rigatoni Alla Vodka	24	1/2 Roasted Chicken GF	27
Vodka Cream Sauce, Guanciale, Grana Padano		Pomme Puree, Grilled Okra, Natural Jus	
Add-on Ricotta \$3		Chicken Parmigiana with Spaghetti	25
Pappardelle Bolognese**	26	Mozzarella, Pomodoro Sauce	
Pork & Beef Ragu, Parmesan		Eggplant Parmigiana with Spaghetti	23
Chitarra Pesto	25	Mozzarella & Pomodoro Sauce	
Shredded Chicken, Spinach, Oven Dried Tomatoes, Basil Pesto		Pan Seared Salmon* GF	34
Gnocchi Primavera	23	Whipped Mascarpone, Basil, Mint, Pistachio Dukkah, Assorted Melon	
Potato Gnocchi, Corn, Tomatoes, Basil, Zucchini, Gremolata, Parmesan		Roasted Beef Tenderloin* GF	39
Linguine Alla Scoglio	31	Fingerling Potato Chips, Sunchoke Truffle Puree, Salsa Verde	
Shrimp, Mussels, Clams, Salmon, Tomatoes, Vongole, Fresh Herbs		Risotto Pescatore GF	39
Cavatelli with Lamb Sausage & Rabe	26	Calamari, Lobster, Shrimp, Chili Saffron Risotto, Parsley	
Lamb Sausage, Broccoli Rabe, Chili Flakes, Lemon Butter		Pan Seared Sea Scallops GF	41
		Cream Corn, Pickled Red Onion, Chive, Crispy Prosciutto	
		Seared Yellowfin Tuna* GF	38
		Gardiniera, Watercress, Oregano, Herb Aioli, Caper Berry	

GF Pasta Available Upon Request

• SIDES •

Red Pepper Polenta Cake GF	9	Saffron Risotto GF	9
Radicchio Slaw			
Sugar Snap Peas GF	9	Smashed Fingering Potatoes GF	9
Bagna Cauda Yogurt, Guanciale		Truffle Oil, Parmesan Cheese	

* These menu items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ** These menu items contain fish sauce.