

Our pantry is complete with all the ingredients you would expect to find in an Italian kitchen. It would be our pleasure to prepare a special dish as you wish! Please just ask. Buon Appetito! Joe.

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RISTORANTE Luce ENOTECA

The word "Enoteca" means wine library. The walls of Luce 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.

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Antipasti

Bruschetta

Tomato & Basil, Cannellini Beans & Rosemary, Spicy Calabrese Peppers, Roasted Peppers, Chopped Asparagus 12

Carciofi Fritto

Artichoke Hearts, floured and fried, Citrus Aioli 7

Olivos

Castel Vetrano, Red and Green Cerignola, Gaeta, Cured Sicilian, Taralli 10

Salsiccia e Pepe

Grilled Pin Wheel Sausage, Sautéed Bell Peppers, Onions 12

Melanzane alla Parmigiana

Baked Eggplant, Tomato Sauce, Fresh Mozzarella 6

Gamberi al Limone

Floured and Sautéed Shrimp, Lemon Cream, Garlic and Fresh Herbs 8

Polpette alla Napoletana

Meatballs made with Beef, Pork and Veal, Marinara Sauce 7.5

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, Braised Pulled Pork & Duck Ragu 8

Polenta con Carciofi

Breaded and Sautéed Polenta Cakes with Artichoke Hearts, Mushroom, Lemon Herb Butter 8

Cozze Fradiavolo

Sautéed Mussels, White Wine, Spicy Tomato Sauce, Fresh Herbs 9

Salumi e Formaggio Misti

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

Calamari e Zucchine Fritti

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

Carpaccio Cipriani

Raw Thin Cut of Beef Tenderloin, Arugula, and Shaved Grana Padano, Mustard Aioli 12

Zuppa e Insalate

Minestrone alla Genovese

Vegetarian Soup, White and Red Kidney Beans, Carrots, Celery, Cabbage, Green Beans, Potatoes, Fregola, Topped with Basil Pesto 7

Pasta Fagioli

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

Zuppa di Zucca

Butternut Squash Soup, Braised Escarole, Pancetta 6

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

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

~ Dinner 2014~

Pizza

*Thin crust pizza, house made mozzarella
Gluten Free Pizza Shells Available*

Funghi

Fresh Mozzarella, Tomato Sauce, Variety of Wild Mushrooms 13

Salmone Affumicato

Smoked Salmon, Ricotta and Fresh Mozzarella, Grana Padano, Fresh Dill 16

Amatritiana

Fresh Mozzarella, Tomato Sauce, Smoked Pancetta, Red Onions, Spicy Pepper 14

Margherita

Mozzarella, Tomato Sauce and Basil 12

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Mushrooms, Pancetta and Black Olives 14

Calabrese

Tomato Sauce, Fresh Mozzarella, Spicy Cappacola, Marinated Hot Peppers 13

Bianco

Ricotta and Fresh Mozzarella di Latte, Parmigiano-Reggiano 12

Toscana

Sausage, Tomato Sauce, Gorgonzola Cheese, Radicchio 14

Pizza Fritto

Fried Stuffed Pizza, Smoked Pancetta, Red Onions, Tomato Sauce and Fresh Mozzarella 14

Stromboli

Verdure

Asparagus, Mushrooms, Mozzarella Cheese 14

Carni Misto

Mortadella, Genoa Salami, Sausage, Spicy Cappacola, Fresh Mozzarella 14

Gnocchi Fatti In Casa \$20

Gnocchi alla Bolognese

Braised Pulled Duck & Pork, Italian Tomatoes, House Crafted Potato Gnocchi

Gnocchi di Gorgonzola

House crafted Potato Gnocchi with a Gorgonzola Cream Sauce

Gnocchi alla Sorrentina

House crafted Potato Gnocchi with a Fresh Mozzarella, Basil and Marinara Sauce

Pasta e Risotto

Pennette con Polpette e Salsiccia

House crafted Meatballs, Spicy Italian Sausage, Pennette Pasta Marinara 22

Spaghetti alla Calabrese 24

Spaghetti Pasta, Sautéed Shrimp, Calabrian Peppers, Stuffed Artichoke Bottom and Tomato

Lasagna alla Napoletana

House made Pasta, Salami, Ground Beef, Fresh Mozzarella, Eggs, Toasted Garlic Vegetables 16

Ravioli di Zucca

Ravioli filled with Butternut Squash, Cheese and Herbs, Sage Butter 21

Pappardelle al Ragu Toscano

Large Pasta Ribbons, Rich Tomato Sauce, Braised Pulled Duck and Pork Meat 24

Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat 24

Ditali con le Lenticchie

Ditali Pasta, Lentils, Sautéed Chicken 18

Risotto con Zafferano e Salsiccia

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

Rigatoni Specialiata

Alla Firenze

Tomato Sauce, Fresh Mozzarella, Grana Padano Cheese, Basil 22

or

Alla Norcina

Sausage, Cream, Grana Padano Cheese, Truffle Oil 23

Frutta di Mare

Linguine Mare Chiaro

Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Tomato White Wine Broth 25

Salmone ai Capperi

Grilled Salmon Fillet, Whole Wheat Spaghetti and Roasted Tomatoes, Asparagus, Lemon Caper Sauce 24

Gamberi al Limone

Floured and Sautéed Shrimp, Lemon, Garlic, Herbs, Pecorino Risotto, Toasted Garlic Vegetables 24

Capesante alla Luce

Pan Seared Diver Scallops, Sautéed Spinach, Baked Stuffed Artichoke, Lemon Cream 27

Carni

Braciola alla Napoletana

Thin Cut Beef, Rolled and Filled with Parsley, Pine Nuts, Raisins, Parmigiano, Toasted Garlic Vegetables, Pecorino Risotto 23

Agnello Scottadito

Parsley and Garlic Brined Australian Lamb Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables, Texas "Pesto" 28

AKAUSHI BEEF

Bistecca di Manzo 32

Grilled Center Cut New York Strip Steak, Rosemary Yukon Gold Potatoes, Sautéed Spinach and Veal Reduction

"Eddie's" Delmonico 36

Grilled Rib-Eye Steak, Rosemary Yukon Gold Potatoes, Sautéed Spinach, Veal Reduction

Pollo e Anatra

Scarpariello

Sautéed Breast of Chicken, Spicy Italian Sausage, Bell Peppers, Onions, Garlic White Wine Sauce, Rosemary Yukon Gold Potatoes 23

Fagioli e Zucchine

Floured Sautéed Breast of Chicken, Topped with Sautéed Zucchini & Cannellini Beans, Rosemary Yukon Gold Potatoes 24

Carciofi

Floured and Sautéed Chicken Breast with Artichoke Hearts, Mushroom, Lemon Herb Butter, Pecorino Risotto, Toasted Garlic Vegetables 23

Petto di Anatra

Pan Roasted Honey Glazed Duck Breast, Toasted Garlic Balsamic Vegetables 25

Vitello

Piccata

Floured and Sautéed Veal Scaloppini, Lemon, Capers, White Wine, Toasted Garlic Vegetables, Rosemary Yukon Gold Potatoes 24

Marsala

Floured and Sautéed, Veal Scaloppini, Mushroom and Marsala Demi-Glace, Toasted Garlic Vegetables, Saffron Risotto 24

OssoBuco

Braised all Natural Veal Shank, Fregola, and Toasted Garlic Vegetables 28

Private Wine Room Available