

Dinner 2018

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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

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.

Antipasti

- Melanzane e Zucchini alla Parmigiana 9**
Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella
- Crostone alla Toscana**
Toasted Italian Bread, 3 Topped with Expensive Mushrooms, 3 Smoked Pancetta 9
- Polenta con Carciofi**
Breaded and Sautéed Polenta Cakes with Artichoke Hearts, Mushroom, Lemon Herb Butter 9
- Ceci e Vedure Brasate**
Hummus, Braised Greens, Grilled Bread 9
- Costolette di Maiale**
Balsamic Glazed St. Louis Style Pork Ribs 10
- Bruschetta**
Tomato & Basil, Cannellini Beans & Rosemary, Spicy Calabrese Peppers, Roasted Peppers, Chopped Asparagus 12
- Olivos**
Castel Vetrano, Red and Green Cerignola, Gaeta, Cured Sicilian, 10
- Salumi e Formaggio Misti**
Mortadella, Genoa Salami, Prosciutto, Speck, Bresaola, Coppacola, Sopressata, Parmigiano, Fresh Mozzarella, Fontina, Gorgonzola, Grilled Squash 12
- Carpaccio Cipriani**
Raw Thin Cut of Beef Tenderloin, Arugula, and Shaved Grana Padano, Mustard Aioli 12
- Polpette alla Napoletana**
Meatballs made with Beef, Pork and Veal, Marinara Sauce 9
- Arancini di Riso**
Golden Fried Italian Rice Balls, Reggiano-Parmigiano, Bolognese Sauce 9
- Salsiccia e Pepe**
Grilled Pin Wheel Sausage, Bell Peppers, Onions 12

Antipasti cont:

- Calamari e Zucchine Fritti**
Squid & Zucchini floured fried, Spicy Marinara Sauce and Citrus Aioli 11
- Cozze Fradiavolo**
Sautéed Mussels, White Wine, Spicy Tomato Sauce, Fresh Herbs 11
- Vongole in Brodetto**
Sautéed Baby Clams, White Wine Garlic Broth, Fresh Herbs 12
- Gamberi al Limone**
Floured and Sautéed Shrimp, Lemon Cream, Garlic and Fresh Herbs 9
- Insalata di Mare**
Cold Salad, Shrimp, Calamari, Scungilli, Diver Scallops, Garlic, Celery, Extra Virgin Olive Oil 12
- Pollo e Kale Ravioli (Gluten Free)**
Ravioli filled with Chicken and Kale, Sage Butter 9

Zuppa e Insalate

- Pasta e Fagioli**
Thick Pasta and Bean Soup, Carrots, Fresh Herbs 7
- Zuppa di Zucca**
Butternut Squash Soup, Braised Greens, Pancetta 7
- Misto**
Baby Greens, Goat Cheese "Truffle", Diced Cucumber, Radish and Celery, Roasted Tomato, Prosciutto di Parma 7
- Caesar**
Crisp Romaine Lettuce, House made Croûtons, Baked Parmigiano Tuile 7
- Caprese**
Tomato Slices and Fresh Mozzarella di Latte, Basil and Olive Oil 8
- Rucola**
Arugula and Pancetta, Sunny Side up Quail Egg, Pine Nuts, Roasted Peppers, Ricotta Cheese, Pancetta-Balsamic-Emulsion 8

Pizza

Thin Crust Pizza, Fresh Mozzarella crafted with a kiss of Buffalo Milk - Gluten Free Pizza Shells Available \$2.00 add'l

Funghi

Fresh Mozzarella, Tomato Sauce, Expensive Mushrooms 14

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 13

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Mushrooms, Pancetta and Black Olives 15

Calabrese

Tomato Sauce, Fresh Mozzarella, Spicy Cappacola, Marinated Hot Peppers 14

Bianco

Ricotta and Fresh Mozzarella di Latte, Parmigiano-Reggiano 13

Stromboli

Carni Misto Mortadella, Genoa Salami, Sausage, Spicy Cappacola, Fresh Mozzarella 15

Frutta di Mare

- Salmone ai Capperi**
Grilled Salmon Fillet, Hummus, Braised Greens, Lemon Caper Sauce 26
- Linguine Mare Chiaro**
Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Tomato White Wine Broth 28
- Gamberi al Limone**
Floured and Sautéed Shrimp, Lemon, Garlic, Herbs, Vegetable Risotto 26

Pollo

- Marsala**
Floured and Sautéed Breast of Chicken, Marsala Wine Demi-Glace, Expensive Mushrooms, Vegetable Risotto 24
- Valdostana**
Floured and Sautéed Chicken Thigh, Prosciutto, Fontina Cheese, Sage, Mushroom Demi-Glace, Vegetable Risotto 24
- Scarpariello**
Sautéed Chicken Breast, Italian Sausage, Peppers, Onions, White Wine, Vegetable Risotto 24
- Pollo Alla Parmigiana**
Floured and Sautéed Chicken Thigh Topped with Fresh Mozzarella Cheese & Tomato Sauce, Vegetable Risotto 23
- Carciofi**
Floured Chicken Breast Artichoke Hearts, Mushroom, Lemon Herb Butter, Vegetable Risotto 24

Pasta e Risotto

- Paccheri ai Gamberi**
Large Pasta Tubes, Sautéed Shrimp, Basil Pesto 24
- Fettuccini alla Siciliana**
Fettuccini Pasta, Eggplant, Italian Sausage, Langostino Tail Meat, Mushrooms, Tomato, Garlic, White Wine, Shallots 24
- Risotto con Zafferano e Salsiccia**
Arborio Rice with Saffron, Spicy Italian Sausage, Langostino Tail Meat, Fresh Tomato and Peas 25
- Pennette con Polpette e Salsiccia**
House crafted Meatballs, Italian Sausage, Pennette Pasta Marinara 23
- Ravioli di Aragosta**
Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat 26
- Gnocchi Gorgonzola**
House Crafted Potato Gnocchi, Gorgonzola Cream 22
- Lasagna alla Napoletana**
House made Pasta, Salami, Ground Beef, Fresh Mozzarella, Eggs, Toasted Garlic Vegetables 19
- Ravioli di Zucca**
Ravioli filled with Butternut Squash, Cheese and Herbs, Sage Butter 23

Vegetarian & Gluten Free Choices

- Gluten Free Pasta Available**
- Any Pizza**
- Risotto of your choice**
- Vegetable choices: Zucchini, Summer Squash, Spinach, Carrots, Arugula**
- Protein Choices: Chicken Breast, Salmon, Veal, Beef, Shrimp, Sausage, Mussels, Clams, Lobster Meat**

Carni

Mare e Monte

Grilled 12oz. New York Strip, 4 Grilled Shrimp, Fettuccine Alfredo, Sautéed Spinach 34

Polpettone di Carne con Ricotta

Baked Meatloaf, Smoked Pancetta, Ricotta Cheese, Green Onion, Mushroom Marsala Sauce, Toasted Garlic Spinach and Potatoes 24

Braciola alla Napoletana 26

Thin Cut Beef Tenderloin, Rolled and Filled with Parsley, Pine Nuts, Bread Crumbs, Raisins, Parmigiano, Toasted Garlic Spinach and Potatoes

Agnello Scottadito

Parsley and Garlic Brined Australian Lamb Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables, Texas "Pesto" 34

Vitello

Piccata

Floured and Sautéed Veal Scaloppini, Lemon, Capers, White Wine, Toasted Garlic Spinach and Potatoes 26

Funghi

Floured and Sautéed Veal Scaloppini, Expensive Mushrooms, White Wine, Toasted Garlic Spinach and Potatoes 26

OssoBuco

Braised all Natural Veal Shank, Saffron Risotto, and Sautéed Vegetables 31

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

Private Wine Room Available