

Dinner 2021

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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.

Restaurant Week Special \$45.00

Complimentary Glass of Sparkling Wine

Antipasti Choose one:

Cozze Fradiavolo

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

Caprese

Tomato Slices and Fresh Mozzarella di Latte, Basil and Olive Oil

Misto

Spring Greens, Goat Cheese "Truffle", iced Cucumber, Radish and Celery, Roasted Tomato, Prosciutto di Parma

Caesar

Crisp Romaine Lettuce, House made Croûtons

Gran Piastre

Fresh Fish

Pan Seared Fresh Fish Fillet, Shrimp and Asparagus Risotto, Lemon Caper Cream

Ossobuco

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

Ravioli di Aragosta

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

Linguini Mare Chiaro

Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Marinara Sauce

Agnello Scottadito

Parsley and Garlic brined Australian Lamb Chops, Gorgonzola Gnocchi, Toasted Garlic Vegetables,

Mare e Monte

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

Braciola alla Napoletana

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

Dessert Choice

Chocolate Lava Torta W/ Vanilla Gelato
Lemon Sorbetto, Ricotta Cheesecake,
Crème Brulee, Tiramisu

Antipasti

Melanzane e Zucchini alla Parmigiana 9
Floured Eggplant, Zucchini, Tomato Sauce, Mozzarella

Costolette di Maile

Balsamic Glazed St. Louis Style Pork Ribs 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

Calamari e Zucchine Fritti

Squid & Zucchini floured fried, Spicy Marinara Sauce and Citrus Aioli 12

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

Zuppa e Insalate

Pasta e Fagioli

Thick Pasta and Bean Soup, Carrots, Fresh Herbs 8

Misto

Baby Greens,, Diced, Cucumber, Radish and Celery, Roasted Tomato, Prosciutto di Parma 8

Caesar

Crisp Romaine Lettuce, House made Croûtons, Baked Parmigiano Tuile 8

Caprese

Tomato Slices and Fresh Mozzarella di Latte, Basil and Olive Oil 9

Rucola

Arugula, Pancetta, Sunny Side Up Quail Egg, Pine Nuts, Peppers, Ricotta Cheese, Balsamic Emulsion 9

FLATBREADS \$12

Tartufo

Smoked Mozzarella, Expensive Mushrooms, White Truffle Oil, Basil

Cavolfiori

Cauliflower, Toasted Bread Crumbs, Grana Padano, Tomato Sauce, Smoked Mozzarella, Basil, Red Pepper Flakes

Pizza

Thin Crust Pizza, Fresh Mozzarella - Gluten Free Pizza Shells Available \$2.00 add'l

Margherita

Mozzarella, Tomato Sauce and Basil 15

Salmone Affumicato

Smoked Salmon, Ricotta and Mozzarella, Dill 16

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Mushrooms, Pancetta and Black Olives 17

Bianco

Ricotta and Fresh Mozzarella di Latte, Parmigiano-Reggiano 15

Calabrese

Tomato Sauce, Fresh Mozzarella, Spicy Cappacola, Marinated Hot Peppers 16

Pasta e Risotto

Fettuccini alla Siciliana

Fettuccini Pasta, Eggplant, Italian Sausage, Mushrooms, Tomato, Garlic, White Wine, Shallots 25

Risotto con Zafferano e Salsiccia

Arborio Rice with Saffron, Spicy Italian Sausage, Langostino Tail Meat, Fresh Tomato and Peas 26

Rigatoni con Polpette e Salsiccia

House crafted Meatballs, Italian Sausage, Rigatoni Pasta Marinara 25

Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce, Maine Lobster Meat 28

Gnocchi Gorgonzola

House Crafted Potato Gnocchi, Gorgonzola Cream 23

Lasagna alla Napoletana

House made Pasta, Salami, Ground Beef, Fresh Mozzarella, Eggs, Toasted Garlic Vegetables 22

Ravioli di Verdure

Ravioli filled with Portabella Mushroom, Asparagus, Onion, Bell Peppers and Cheese, Tomato Basil Cream Sauce 24

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

Pollo

Marsala

Floured and Sautéed Breast of Chicken, Marsala Wine Demi-Glace, Expensive Mushrooms, Vegetable Risotto 24

Scarpariello

Sautéed Chicken Breast, Italian Sausage, Peppers, Onions, White Wine, Vegetable Risotto 24

Pollo Alla Parmigiana

Floured and Sautéed Chicken Breast Topped with Fresh Mozzarella Cheese & Tomato Sauce, Vegetable Risotto 23

Carciofi

Floured Chicken Breast Artichoke Hearts, Mushroom, Lemon Herb Butter, Vegetable Risotto 25

Frutta di Mare

Linguine Mare Chiaro

Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari, Clams, Spicy Tomato White Wine Broth 29

Salmone al Caperi

Grilled Salmon Fillet, Vegetable Risotto and Caper Cream 26

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 36

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" 38

Vitello

Piccata

Floured and Sautéed Veal Scaloppini, Lemon, Capers, White Wine, Toasted Garlic Spinach and Potatoes 27

Funghi

Floured and Sautéed Veal Scaloppini, Expensive Mushrooms, White Wine, Toasted Garlic Spinach and Potatoes 27

Ossobuco

Braised all Natural Veal Shank, Saffron Risotto, and Sautéed Vegetables 36