

## Dinner 2022

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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.*

Special 4-Course Menu \$59.95  
Complimentary Wine: Sparkling,  
Cabernet,,Chardonnay

### Antipasti Choose one:

#### Torte di Granchio

Warm Crab Cake, Citrus Aioli, Field Greens Garnish

#### Polpette alla Napoletana

Meatballs made with Beef, Pork, Marinara Sauce

#### Insalata di Mare

Cold Salad, Shrimp, Calamari, Diver

Scallops, Garlic, Celery, Extra Virgin Olive Oil

#### Caprese

Heirloom Tomato Slices, Fresh Mozzarella, Basil

#### Misto

Spring Greens, Goat Cheese "Truffle", Cucumber,

Radish Celery, Roasted Tomato, Prosciutto

#### Caesar

Crisp Romaine Lettuce, Croutons

#### Gran Piastre

#### Fresh Fish

Pan Seared Fresh Fish Fillet, Shrimp and Asparagus

Risotto, Lemon Caper Cream

#### Ravioli di Verdure

Ravioli Filled with Spinach, Cheese, Tomato Basil

Cream Sauce , Squash, mushrooms, Carrots, Spinach

#### Vitello alla Saltimbocca

Floured and Sautéed Veal Scaloppini, Prosciutto, Fresh

Sage, Mushrooms, Sautéed Spinach, Potatoes

#### Ossobuco

Braised, Veal Shank, Saffron Risotto, Sautéed

#### Vegetables

#### Ravioli di Aragosta

Lobster filled Ravioli, Tomato Basil Cream Sauce,

#### 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 Rib-Eye Steak, 4 Grilled Shrimp, Fettuccine

Alfredo, Sautéed Spinach

#### Braciola alla Napoletana

Thin Cut Beef, Rolled and Filled with Parsley, Pine

Nuts, Breadcrumbs, Raisins, Parmigiano, Toasted

Garlic Spinach and Potatoes

### Dessert Choice

Chocolate Lava Torta W/ Vanilla Gelato

, Ricotta Cheesecake, Crème Brulé, Tiramisu, Gelato,

Lemon Sorbetto

## 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 Misto**

Mortadella, Genoa Salami, Prosciutto, Speck,  
Coppacola, Sopressata, Parmigiano, Fresh  
Mozzarella, Fontina, Gorgonzola, Grilled Squash 12

**Carpaccio Cipriani**

Raw Thin Cut of Beef, Arugula, and Shaved Grana  
Padano, Mustard Aioli 14

**Polpette alla Napoletana**

Meatballs made with Beef, Pork, Marinara Sauce 10

**Arancini di Riso**

Golden Fried Italian Rice Balls, Reggiano-  
Parmigiano, Bolognese Sauce 9

**Salsiccia e Pepe**

Grilled Pin Wheel Sausage,Bell Peppers, Onions 14

**Calamari e Zucchini Fritti**

Squid & Zucchini floured fried, Spicy  
Marinara Sauce and Citrus Aioli 14

**Cozze Fradiavolo**

Sautéed Mussels, White Wine, Spicy Tomato Sauce,  
Fresh Herbs 14

**Vongole in Brodetto**

Sautéed Baby Clams, White Wine Garlic Broth, Fresh  
Herbs 14

**Gamberi al Limone**

Floured and Sautéed Shrimp, Lemon Cream, Garlic  
and Fresh Herbs 10

**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 9

**Misto**

Baby Greens,, Diced, Cucumber, Radish and Celery,  
Roasted Tomato, Prosciutto di Parma 9

**Caesar**

Crisp Romaine Lettuce, House made Croûtons,  
Baked Parmigiano Tuile 9

**Caprese**

Tomato Slices and Fresh Mozzarella di Latte,  
Basil and Olive Oil 10

**Rucola**

Arugula,Pancetta, Sunny Side Up Quail Egg, Pine  
Nuts,Peppers, Ricotta Cheese,Balsamic Emulsion 11

### FLATBREADS \$18

#### 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 \$3.00 add'l*

**Margherita**

Mozzarella, Tomato Sauce and Basil 18

**Salmone Affumicato**

Smoked Salmon, Ricotta and Mozzarella, Dill 20

**Capricciosa**

Tomato Sauce, Mozzarella, Artichokes,  
Mushrooms, Pancetta and Black Olives 18

**Bianco**

Ricotta and Fresh Mozzarella di Latte,  
Parmigiano-Reggiano 18

**Calabrese**

Tomato Sauce, Fresh Mozzarella, Spicy  
Cappacola, Marinated Hot Peppers 18

## Pasta e Risotto

**Fettuccini alla Siciliana**

Fettuccini Pasta, Eggplant, Italian Sausage,  
Mushrooms, Tomato Sauce, Garlic, White Wine 29

**Melanzane alla Parmigiana**

Floured and Sautéed Eggplant, Topped with Fresh  
Mozzarella, Tomato Sauce, Spaghetti Marinara 24

**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 27

**Ravioli di Aragosta**

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

**Gnocchi Gorgonzola 24**

House Crafted Potato Gnocchi, Gorgonzola Cream

**Lasagna alla Napoletana**

House made Pasta, Salami, Ground Beef, Fresh  
Mozzarella, Eggs, Toasted Garlic Vegetables 24

**Ravioli di Verdure**

Ravioli Filled with Spinach, Cheese, Tomato  
Basil Cream Sauce , Squash, mushrooms,  
Carrots, Spinach 25

*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk*

## Vitello

**Saltimbocca**

Floured and Sautéed Veal Scaloppini, Topped with  
Prosciutto, Fresh Sage, White Wine, Mushrooms,

Toasted Garlic Spinach and Potatoes 29

**Parmigiana**

Floured and Sautéed Veal Scaloppini, Topped with

Fresh Mozzarella, Tomato Sauce, Toasted Garlic

Spinach and Potatoes 29

**Zingaro**

Floured and Sautéed Veal Scaloppini, Lemon, Capers,

Banana Peppers White Wine, Toasted Garlic Spinach

and Potatoes 29

**Piccata**

Floured and Sautéed Veal Scaloppini, Lemon, Capers,

White Wine, Toasted Garlic Spinach and Potatoes 29

**Funghi**

Floured and Sautéed Veal Scaloppini, Expensive

Mushrooms, White Wine, Toasted Garlic Spinach and

Potatoes 29

**OssoBuco**

Braised all Natural Veal Shank, Saffron Risotto, and

Sautéed Vegetables 38

### Frutta di Mare

**Linguine Mare Chiaro**

Pasta, Scallops, Shrimp, Lobster, Mussels, Calamari,

Clams, Spicy Tomato White Wine Broth 30

**Salmone al Caperi**

Grilled Salmon Fillet, Vegetable Risotto and Caper

Cream 27

### Vegetarian & Gluten Free Choices

**Gluten Free Pasta Available**

**Gluten Free Pizza Shell**

**Risotto of your choice**

**Vegetable choices: Zucchini, Summer Squash,  
Spinach, Carrots, Arugula**

## Pollo

**Marsala**

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

Vegetable Risotto 26

**Scarpariello**

Sautéed Chicken Breast, Spicy Italian Sausage,  
Bell Peppers, Onions, Spicy Cherry Peppers,

White Wine, Vegetable Risotto 26

**Pollo Alla Parmigiana**

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

Vegetable Risotto 26

**Carciofi**

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

26

## Carni

**Mare e Monte**

Grilled 12oz.Rib-Eye, 4 Grilled Shrimp, Fettuccine  
Alfredo, Toasted Garlic Vegetables 39

**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 , 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" 39