

# VINI DELLA CASA

## frizzante

**PROSECCO**  
lugo tailored, nv, veneto

**ROSATO**  
scalabrone, 2011, toscana

**ROSE PROSECCO**  
trevisiol, nv, veneto

## bianco

**PINOT GRIGIO**  
lugo tailored, 2011, friuli

**RIESLING**  
hermann wiemer, 2011, new york

**GAVI**  
martinetti, 2011, piemonte

**SAUVIGNON BLANC**  
markham, 2011, napa valley, ca

**CHARDONNAY**  
tramin, 2011, venezia

**PINOT BIANCO**  
terlan, 2011, alto adige

## rosso

**CHIANTI**  
lugo tailored, 2011, toscana

**VALPOLCELLA**  
brigaldara, 2010, verona

**BABY AMARONE**  
allegri, 2009, veneto

**MONTEPULCIANO D'ABRUZZO**  
fantini, 2012, toscana

**PINOT NOIR**  
laetitia, 2011, arroyo grande, ca

**CABERNET**  
josh cellars, 2011, north coast, ca

**SUPER TUSCAN**  
querciabella, 2009, maremma

**NERO D'AVOLA**  
terre de giunara, 2010, sicilia

	quartino	mezzo	bottiglia
PROSECCO	\$9		\$40
ROSATO	\$10	\$15	\$32
ROSE PROSECCO	\$9		\$40

PINOT GRIGIO	\$9	\$13	\$23
RIESLING	\$14	\$27	\$48
GAVI	\$14	\$27	\$48
SAUVIGNON BLANC	\$10	\$15	\$32
CHARDONNAY	\$12	\$21	\$38
PINOT BIANCO	\$12	\$21	\$38

CHIANTI	\$12	\$21	\$38
VALPOLCELLA	\$14	\$23	\$40
BABY AMARONE	\$16	\$28	\$53
MONTEPULCIANO D'ABRUZZO	\$13	\$23	\$42
PINOT NOIR	\$14	\$29	\$50
CABERNET	\$12	\$21	\$38
SUPER TUSCAN	\$15	\$26	\$50
NERO D'AVOLA	\$13	\$23	\$42

# SALUMERIA

## formaggi 5

**PARMIGIANO REGGIANO**  
cow's milk, emilia romagna

**PECORINO FOGLIE**  
sheep's milk, toscana

**TALEGGIO**  
cow's milk, lombardia

**GORGONZOLA DOLCE**  
cow's milk, lombardia

**ROBIOLA**  
cow, sheep, goat milk, piemonte

## salumi 6

**PROSCIUTTO di PARMA**  
prosciutto crudo

**CACCIATORINI**  
hunter's style

**SOPRESSATA**  
hot dried cured salami

**CAPICOLA**  
sweet napoletano salami

**PROSCIUTTO COTTO**  
cured ham

## LUGO MOZZARELLA BAR

**SEMPLICE**  
sea salt, extra virgin olive oil

**PEPPERONCINI**  
sopressata, fire roasted peppers, calamata olives

**CAPRESE**  
vine tomatoes, sweet basil, balsamic glaze

15

# ASSAGGINI

one 5 / two 8 / three 11

**ROASTED CAULIFLOWER**  
**EGGPLANT CAPONATA**  
**GRILLED PORTOBELLO**

**BRUSSEL SPROUTS**  
**ROASTED BEETS**

## LUGO TASTING \$25

includes two salumi, two formaggi, three assaggini

# PIZZA

**MEATBALL** 15  
ricotta, mozzarella, roasted tomatoes, caramelized onions

**MARGHERITA** 13  
fresh tomatoes, mozzarella

**QUATTRO FORMAGGI** 14  
pecorino, parmigiano, robiola, ricotta

**WILD MUSHROOM** 14  
provolone, tomatoes, parmigiano

**SAUSAGE** 14  
broccoli rabe, provolone

**PROSCIUTTO** 14  
arugula, parmigiano

# ANTIPASTI FREDDI

## cold appetizers

**MISTICANZA** 11  
hearty greens, mushrooms, celery, vine tomatoes, cucumbers, balsamic vinaigrette

**VINE TOMATOES** 11  
red, yellow tomatoes, shaved ricotta salata, house olive oil

**CLASSIC "CAESAR"** 12  
romaine, parmigiano, anchovy-lemon dressing

**TRI COLORE** 10  
shaved parmigiano & pignoli vinaigrette

**ROASTED BEET SALAD** 15  
yogurt, hazelnuts, crispy fried shallots, balsamic glaze

## SALAD ADDITIONS

chicken \$8, salmon \$10, shrimp \$11, steak \$12

**BEEF CARPACCIO** 15  
black pepper crusted, mushrooms, truffle vinaigrette

**TUNA TARTAR ALLA SICILIANA** 15  
ahi tuna, farro, caper & croutons

# ANTIPASTI CALDI

## hot appetizers

**MOZZARELLA EN CARROZZA** 12  
fried mozzarella, pomodoro sauce

**FRANTOIANA** 11  
traditional tuscan vegetable bean soup, crostone

**GNOCCHI ALLA ROMANA** 10  
semolina gnocchi, truffles, mushrooms, parmigiano

**CALAMARI FRITTI** 14  
fra'diavolo sauce

**ARTICHOKES ALLA LUGO** 11  
crispy artichokes, lemon aioli

**MEATBALLS POMODORO** 15  
pomodoro sauce, parmigiano

# CONTORNI

## sides

one \$7 / two \$13 / three \$18

**BROCCOLI RABE** TRUFFLED WILD  
**RUSTIC FRIED POTATOES** MUSHROOMS  
**GARLICKY GREEN BEANS** WILTED BABY SPINACH

# PASTA

**SPAGHETTI POMODORO** 18  
fresh tomato sauce, basil & parmigiano

**TROFIE AL PESTO** 23  
hand rolled twisted pasta, fresh basil pesto & rock shrimp

**GNOCCHI DI PATATE** 20  
heirloom tomatoes, arugula & ricotta salata

**LINGUINE ALLE VONGOLE** 24  
clams, zucchini, cherry tomatoes

**RAVIOLI DI SPINACI** 19  
spinach, fresh ricotta, butter & sage

**RIGATONCINI BOLOGNESE** 24  
small hollow pasta with traditional ragu & parmigiano

**ORECCHIETTE** 22  
sweet sausage, broccoli rabe, pecorino

# SECONDI

## main course

**VEAL MILANESE** 37  
breaded veal chop, arugula, tomato & red onion

**BRANZINO ALLA MEDITERRANEA** 29  
asparagus, cherry tomatoes & salsa verde

**SALMON AL FORNO** 26  
barley & celery root risotto, leek fondue

**SCALLOPS AL CAVOLFIORE** 28  
cauliflower puree, black truffle & crispy prosciutto

**CHICKEN AL FORNO** 28  
creamed truffle potatoes, natural jus

**VEAL PICATTA** 28  
lemon-caper sauce

**CHICKEN ALLA PARMIGIANA** 24  
mozzarella, pomodoro sauce

**BRAISED SHORT RIBS** 29  
creamy polenta, porcini mushroom sauce

**SKIRT STEAK TAGLIATA** 29  
chianti onions, rustic fried potatoes