

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

TUNA NICOISE 24
rare ahi tuna, market greens, truffle vinaigrette

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