

## VINI DELLA CASA

quartino    mezzo    bottiglia

### frizzante

<b>PROSECCO</b> lugo tailored, nv, veneto	\$9		\$40
<b>ROSATO</b> scalabrone, 2012, toscana	\$10	\$15	\$32
<b>ROSE PROSECCO</b> trevisiol, nv, veneto	\$9		\$40
<b>MOSCATO D'ASTI</b> nivole, 2012, piemonte	\$11	\$32	
<b>LAMBRUSCO</b> la battagliaiola, 2012, emilia romagna	\$8		\$37

### bianco

<b>PINOT GRIGIO</b> lugo tailored, 2012, friuli	\$9	\$13	\$23
<b>RIESLING</b> hermann wiemer, 2012, new york	\$14	\$27	\$48
<b>GAVI</b> martinetti, 2013, piemonte	\$14	\$27	\$48
<b>SAUVIGNON BLANC</b> markham, 2012, napa valley, ca	\$10	\$15	\$32
<b>CHARDONNAY</b> tramin, 2013, venezia	\$12	\$21	\$38
<b>PINOT BIANCO</b> terlan, 2012, alto adige	\$12	\$21	\$38

### bianco speciale

<b>CHARDONNAY</b> sonoma cutrer, 2012, sonoma county	\$16		\$53
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### rosso speciale

<b>CABERNET</b> sterling, 2011, napa valley	\$18		\$60
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### rosso

<b>CHIANTI</b> lugo tailored, 2012, toscana	\$12	\$21	\$38
<b>BABY AMARONE</b> allegri, 2010, veneto	\$16	\$28	\$53
<b>MONTEPULCIANO D'ABRUZZO</b> fantini, 2012, toscana	\$13	\$23	\$42
<b>PINOT NOIR</b> laetitia, 2012, arroyo grande, ca	\$14	\$26	\$50
<b>CABERNET</b> josh cellars, 2012, north coast, ca	\$12	\$21	\$38
<b>SUPER TUSCAN</b> querciabella, 2010, maremma	\$15	\$27	\$50
<b>NERO D' AVOLA</b> terre de giunara, 2011, sicilia	\$13	\$23	\$42

## SALUMERIA

### formaggi

<b>PARMIGIANO REGGIANO</b> 5 cow's milk, emilia romagna
<b>PECORINO FOGLIE</b> 6 sheep's milk, toscana
<b>TALEGGIO</b> 6 cow's milk, lombardia
<b>GORGONZOLA DOLCE</b> 5 cow's milk, lombardia
<b>ROBIOLA</b> 6 cow, sheep, goat milk, piemonte

### salumi

<b>PROSCIUTTO di PARMA</b> 9 prosciutto crudo
<b>CACCIATORINI</b> 9 hunter's style
<b>SOPRESSATA</b> 9 hot dried cured salami
<b>CAPICOLA</b> 7 sweet napolitano salami
<b>PROSCIUTTO COTTO</b> 6 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

<b>ROASTED CAULIFLOWER</b>	<b>BRUSSEL SPROUTS</b>
<b>EGGPLANT CAPONATA</b>	<b>ROASTED BEETS</b>
<b>GRILLED PORTOBELLO</b>	

### LUGO TASTING \$25

includes two salumi, two formaggi, three assaggini

## PIZZA

<b>MEATBALL</b> ricotta, mozzarella, roasted tomatoes, carmelized onions	16
<b>MARGHERITA</b> fresh tomatoes, mozzarella	13
<b>QUATTRO FORMAGGI</b> pecorino, parmigiano, robiola, ricotta	14
<b>WILD MUSHROOM</b> provolone, tomatoes, parmigiano	14
<b>SAUSAGE</b> broccoli rabe, provolone	14
<b>PROSCIUTTO</b> arugula, parmigiano	16

## ANTIPASTI FREDDI

cold appetizers

<b>MISTICANZA</b> hearty greens, mushrooms, celery, vine tomatoes, cucumbers, balsamic vinaigrette	11
<b>VINE TOMATOES</b> red, yellow tomatoes, shaved ricotta salata, house olive oil	11
<b>CLASSIC "CAESAR"</b> romaine, parmigiano, anchovy-lemon dressing	12
<b>TRI COLORE</b> shaved parmigiano & pignoli vinaigrette	11
<b>TUNA NICOISE</b> rare ahi tuna, market greens, truffle vinaigrette	24

### SALAD ADDITIONS

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

<b>BEEF CARPACCIO</b> black pepper crusted, mushrooms, truffle vinaigrette	16
<b>TUNA TARTAR ALLA SICILIANA</b> ahi tuna, farro, caper & croutons	16

## ANTIPASTI CALDI

hot appetizers

<b>MOZZARELLA EN CARROZZA</b> fried mozzarella, pomodoro sauce	12
<b>FRANTOIANA</b> traditional tuscan vegetable bean soup, crostone	11
<b>GNOCCHI ALLA ROMANA</b> semolina gnocchi, truffles, mushrooms, parmigiano	10
<b>CALAMARI FRITTI</b> fra'diavolo sauce	14
<b>ARTICHOKES ALLA LUGO</b> crispy artichokes, lemon aioli	11
<b>MEATBALLS POMODORO</b> pomodoro sauce, parmigiano	15

## CONTORNI

sides

one \$6 / two \$10

<b>BROCCOLI RABE</b>	<b>TRUFFLED WILD MUSHROOMS</b>
<b>RUSTIC FRIED POTATOES</b>	<b>WILTED BABY SPINACH</b>
<b>GARLICKY GREEN BEANS</b>	

## PASTA

<b>SPAGHETTI POMODORO</b> fresh tomato sauce, basil & parmigiano	18
<b>TROFIE AL PESTO</b> hand rolled twisted pasta, fresh basil pesto & rock shrimp	23
<b>GNOCCHI DI PATATE</b> heirloom tomatoes, arugula & ricotta salata	20
<b>LINGUINE ALLE VONGOLE</b> clams, zucchini, cherry tomatoes	24
<b>RAVIOLI DI SPINACI</b> spinach, fresh ricotta, butter & sage	19
<b>RIGATONCINI BOLOGNESE</b> small hollow pasta with traditional ragu & parmigiano	24
<b>ORECCHIETTE</b> sweet sausage, broccoli rabe, pecorino	22

## SECONDI

main course

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

<b>BRANZINO ALLA MEDITERRANEA</b> asparagus, cherry tomatoes & salsa verde	29
<b>SALMON AL FORNO</b> barley & celery root risotto, leek fondue	27
<b>SCALLOPS AL CAVOLFIORRE</b> cauliflower puree, black truffle & crispy prosciutto	28
<b>CHICKEN AL FORNO</b> creamed truffle potatoes, natural jus	28
<b>VEAL PICATTA</b> lemon-caper sauce	28
<b>CHICKEN ALLA PARMIGIANA</b> mozzarella, pomodoro sauce	24
<b>BRAISED SHORT RIBS</b> creamy polenta, porcini mushroom sauce	29
<b>SKIRT STEAK TAGLIATA</b> chianti onions, rustic fried potatoes	29