



## FORMAGGI SALUMI

Mozzarella 8 ★ Ricotta 7 ★ Goat 8  
Fontina 7 ★ Gorgonzola 8  
Parma Prosciutto 10 ★ Coppa 8 ★ Finocetta 8  
Toscana Salami 6 ★ Lonza 8 ★ Culatello 8

## COMBINATION

Chef's Meat Selection 17 ★ Chef's Cheese Selection 15 ★ Daily Meat & Cheese Platter 20  
★ **Mozzarella Tasting** Fresh, Buffalo, Scamorza 16 ★ **Signature Burrata** Candied Pine Nuts, Roasted Grapes, Tomato Vinaigrette 13 ★

## ANTIPASTI

Rustic Breads 5 ★ Marinated Olives 5 ★ Spiced Mixed Nuts 5 ★ Cauliflower Fritto 8  
**Jumbo Lump Crab Torta** Brown Butter, Garlic Aioli, Chive Oil 15  
**Sicilian Calamari** Capers, Calabrian Chile, House Marinara 12  
**Meatballs** Caramelized Onions, San Marzano Tomato Sugo, Parmigiano 12  
**Grilled Octopus** Corn Gnudi, 'Nduja, Olio Verde 14  
**Baked Escargot** Grilled Crimini Mushrooms, Garlic, Limoncello, Fontina 14

## INSALATE

★ **MODERN CAPRESE** Heirloom Tomatoes & Basil Pesto with choice of Fresh Mozzarella or Burrata (Buffalo, Cow or Goat) 14  
**Arugula** Shaved Parmigiano, Olive Oil, Vinegar 7  
**Beet Tri Colore** Arugula, Radicchio, Frisée, Radishes, Goat Crème Fraîche, Blood Orange Vinaigrette 10  
**Luca Bibb** Lettuce, Salami, Tomatoes, Ricotta Salata, Sherry Vinaigrette 9  
**Insalata Primavera** Mozzarella, Toasted Marcona Almonds, Sweetened Rhubarb, Asparagus, Anise Vinaigrette 9

## PASTA

**Wild Mushroom Risotto** Chive Oil 12/22  
**Ricotta Cavatelli** Wild Boar Ragù, Fresh Ricotta 13/24  
**Tagliarini** San Marzano Tomato, Basil, Grana Padano 9/16  
**Taleggio & Black Truffle Agnolotti** Brown Butter, Rosemary 13/24  
**Tagliatelle Lobster Fra Diavolo** Basil, Calabrian Chile 17/32  
**Spinach & Beet Pansotti** Goat Cheese Crema, Toasted Walnuts 13/24  
**Capellini Carbonara** Guanciale, Egg Yolk, Parmigiano, Black Pepper 11/20  
**Pappardelle** Traditional Bolognese Ragù 13/24  
**Fusilli** Wild Mushrooms, Truffle Crema 12/22  
**Lasagnette** Poached Lobster, Crab, Shrimp, Tarragon Brodo 17/32  
**Ravioli** Braised Pork Conserva, Mascarpone, Parmesan Fonduta 14/26

## CLASSICS

### TRADITIONAL

**Veal Saltimbocca** Provolone, Prosciutto, Sage, Sautéed Spinach 27  
**Slow Braised Short Ribs** Creamy Polenta, Tomato Conserva, Brussels Sprouts 27  
**Ligurian Stew** Prawns, PEI Mussels, Scallops, Red Snapper, Red Pepper Tomato Brodo 27  
**Grilled Swordfish** Olio Verde Braised Cabbage, Potato Spuma, Marcona Almonds 27

### WOOD FIRED

**Diver Scallops** Creamy Pesto Orzo, Dried Heirloom Tomatoes, Spring Peas 29  
**Dry Aged NY Strip\*** Celery Root Mashed Potatoes, Grilled Asparagus 32  
**Braised & Confit Rabbit** Smoked Paprika Brodo, Lemon Ricotta Gnocchi, Spring Peas 36  
**Duo of Duck\*** Pan Seared Breast, Confit Leg, Artichoke Panzanella Insalata 28



711 Grant St. Denver, CO 80203 ★ LucaDenver.com ★ 303.832.6600 ★ CHEF FRANK BONANNO

*\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*