



FORMAGGI SALUMI

Mozzarella 8 ★ Fontina 7 ★ Ricotta 7 ★ Gorgonzola 7 ★ Goat 8 Toscana Salami 6 ★ Lonza 8 ★ Culatello 8 ★ Parma Prosciutto 10 ★ Coppa 8 ★ Finocetta 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
Panini Prosciutto, Fontina, Arugula, Sweet Drop Peppers, Sweet Red Pepper Aioli 8

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
Grilled Peach Mixed Summer Greens, Toasted Pine Nuts, Dried Cranberries, Mint Peach Vinaigrette 10

FRANK'S FAMILY MEAL

A meal for sharing / Available Sunday, Tuesday-Thursday / Serves 3-4 / \$160

RUSTIC BREADS ★ **INSALATA** [select two for the table] Luca | Tri Colore | Arugula Salad

PASTA [select two for the table] Pappardelle | Fusilli | Tagliarini ★ **SECONDI** [select 2 for the table] Short Ribs | Duck | Ligurian Stew | Halibut | Saltimbocca

CONTORNI [select two for the table] Parmesan Polenta | Roasted Vegetables | Sautéed Spinach | Cauliflower Fritto | Parmesan Mashed Potatoes

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
Rigatelli Puttanesca Capers, Kalamata Olives, Anchovies, Tomatoes 12/22
Capellini Carbonara Guanciale, Egg Yolk, Parmigiano, Black Pepper 11/20
Pappardelle Traditional Bolognese Ragù 13/24
Fusilli Wild Mushrooms, Truffle Crema 14/26
Lasagnette Poached Lobster, Crab, Shrimp, Tarragon Brodo 17/32
Ravioli Braised Pork Conserva, Mascarpone, Parmesan Fonduta 14/26

CLASSICS

TRADITIONAL

Slow Braised Short Ribs Creamy Polenta, Tomato Conserva, Brussels Sprouts 27
Veal Saltimbocca Provolone, Prosciutto, Sage, Sautéed Spinach 27
Ligurian Stew Prawns, PEI Mussels, Scallops, Halibut, Red Pepper Tomato Brodo 27
Alaskan Halibut Wild Mushroom & Caper Ragù, Prosciutto Brodo 32

WOOD FIRED

Speck Wrapped Diver Scallops Potato & Corn Risotto, Calabrian Chile Fonduta 32
Dry Aged NY Strip* Roasted Fingerlings, Gorgonzola Butter, Fried Shallots, Veal Demi 32
Grilled Colorado Lamb Loin Goat Cheese Farina, Grilled Broccoli Rabe 34
Duo of Duck Leg Conserva & Roasted Breast, Grilled Asparagus, Truffled White Beans 30