



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 18 ★ Chef's Cheese Selection 17 ★ Daily Meat & Cheese Platter 25 ★ **Mozzarella Tasting** Fresh, Buffalo, Scamorza 16
★ **Signature Burrata** (Buffalo, Cow or Goat) Candied Pine Nuts, Roasted Grapes, Tomato Vinaigrette 13 ★

ANTIPASTI

Rustic Breads 5 ★ Marinated Olives 5 ★ Spiced Mixed Nuts 5 ★ Cauliflower Fritto 8

Sicilian Calamari Capers, Calabrian Chile, House Marinara 12

Polpo alla Luciana Seared Octopus, Stewed Tomatoes, Olives, Capers 14

Meatballs Caramelized Onions, San Marzano Tomato Sugo, Parmigiano 12

Braised Calamari Ripieni Shrimp, Baby Spinach, Spicy Tomato Sugo 12

Jumbo Lump Crab Torta Brown Butter Garlic Aioli, Chive Oil 18

Grilled Artichoke Prosciutto Marsala Vinaigrette, Lemon-Mint Aioli 12

INSALATE

Arugula Shaved Parmigiano, Extra Virgin Olive Oil, Lemon 8

Grilled Treviso Candied Walnuts, Taleggio, Golden Beet Vinaigrette 10

Luca Bibb Lettuce, Salami, Tomatoes, Ricotta Salata, Sherry Vinaigrette 10

Sicilian Fennel Butter Lettuce, Mint, Orange Segments, Extra Virgin Olive Oil 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 | Sicilian Fennel | Arugula Salad

PASTA [select two for the table] Pappardelle | Fusilli | Cavatelli ★ **SECONDI** [select 2 for the table] Braised Short Ribs | Duo of Duck | Ligurian Stew | Potato Wrapped Cod | Veal Saltimbocca

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

PASTA CLASSICS

Ricotta Cavatelli Rabbit Ragù, Fresh Ricotta 14/26

Fontina & Butternut Squash Agnolotti Crab, Brandied Crema 14/26

Tagliatelle Lobster Fra Diavolo Basil, Calabrian Chile 18/34

Capellini Carbonara Guanciale, Egg Yolk, Parmigiano, Black Pepper 11/20

Pappardelle Traditional Bolognese Ragù 14/26

Fusilli Wild Mushrooms, Truffle Crema 14/26

Lasagnette Poached Lobster, Crab, Shrimp, Tarragon Brodo 18/34

Ravioli Braised Pork Conserva, Mascarpone, Parmesan Fonduta 14/26

TRADITIONAL

Braised Short Ribs Butternut Squash Polenta, Tomato Conserva, Caramelized Fennel 29

Veal Saltimbocca Provolone, Prosciutto, Sage, Sautéed Spinach 32

Ligurian Stew Prawns, PEI Mussels, Scallops, Cod, 'Nduja, Tomato Brodo 28

Potato Wrapped Cod Zucchini "Pappardelle", Charred Tomato, Crispy Capers 32

WOOD FIRED

Speck Wrapped Diver Scallops Potato & Golden Beet Risotto, Calabrian Chile Fonduta 34

Dry Aged NY Strip* Potato Gratinata, Braised Cipollini, Fagioli Verdi, Mustard Demi 32

Veal Osso Bucco Wild Mushroom Risotto, Veal Demi 34

Duo of Duck Leg Conserva & Roasted Breast, Rapini, Truffled White Beans 32



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

Tuesday-Saturday 5:00 pm – 10:00 pm & Sunday 5:00 pm-9:00 pm

**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.*