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• LUOGO •

THAT ITALIAN PLACE

211 12th avenue south
nashville, tn 37203
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interested in private parties? visit www.luogorestaurant.com

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THAT ITALIAN PLACE



Dinner

APPETIZERS AND SALADS

- Potato and Zucchini Chips \$17

gorgonzola cheese gf

Grilled Pizza Margherita \$24

bel paese, pecorino romano, fresh basil, tomato sauce

Fritto Misto \$30

buttermilk marinated shrimp, calamari, zucchini, caper herb aioli gf

Beef Meatball alla Toscana* \$20

provolone, tomato basil sauce, fresh ricotta

Eggplant and Zucchini Pie \$21

ricotta, homemade mozzarella, parmigiano reggiano, tomato sauce

Arancini del Luogo \$19

parmigiano reggiano, mozzarella, arrabbiata sauce gf

Salmon Crudo \$20

fresh cut salmon belly, capers, chili, whipped mascarpone, micro salad, basil herb, lemon vinaigrette, orange segments, house potato chips gf

Spring Salad \$18

bibb & romaine lettuce, red quinoa, toasted chickpeas, gigante beans, cucumber, cherry heirloom tomato, roasted red bell pepper, pickled red onion, shaved ricotta salata, avocado lemon vinaigrette, aged balsamic gf

Whole Milk Burrata & Prosciutto \$22

roasted bell pepper, arugula pesto, herb crostini mgf

Grilled Caesar Salad* \$17

grilled hearts of romaine, preserved lemon, parmigiano reggiano, herb crostini mgf



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20% gratuity will be applied to groups of 8 or more
Split checks may be divided up to 4 credit cards at equal value
A corkage fee of \$55 will be applied to 750ml wines brought by guests – limit 2 per table
A dessert plating fee of \$5 per person will be applied to any desserts brought by guests

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNEILLNESS.

mgf modified gluten free (inquire with server) • gf gluten free (made without ingredients containing gluten)

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PASTAS

- Spaghetti with Manilla Clams \$29

oven-roasted tomato, zucchini, calabrian chili, garlic, parsley, white wine

Fettuccine Pomodoro with Lump Crab \$39

tomato fillet, shallot, italian herbs, white wine, garlic and extra virgin olive oil, touch of cream

Gnocchi Genovese \$29

hand made fresh gnocchi, pesto cream sauce, house made chicken sausage, sundried tomato, pecorino romano

Rigatoni Bolognese \$28

beef and chicken ragu, parmigiano reggiano

Chitarra with Beef Meatballs \$26

house-made tomato sauce, pecorino romano, ricotta

Pappardelle with Duck Ragu \$29

slow braised duck confit, winter mushrooms, tomato, parmigiano reggiano, truffle oil
- *Gluten Free pasta can be substituted for any pasta

*Angel Hair pasta available upon request
- Pan Seared Laguna Blanca Salmon* \$34

grilled brocolini, charred heirloom cherry tomatoes, roasted red pepper purée gf

Crispy Branzino \$39

saffron fregola, shaved asparagus, fava beans, blistered tomatoes, lemon, cauliflower puree

Chicken Milanese \$32

breaded and pan fried chicken cutlet, bibb, romaine lettuce with tomatoes, white balsamic vinaigrette, pecorino cheese, grilled lemon, garlic aioli

Chianti Braised Short Rib* \$39

slow braised tomato sauce, creamy mashed potatoes, cabbage & fennel slaw, pickled red onion gf

Dry Aged Steak Tagliata \$59

16oz, grilled and sliced prime ribeye steak, arugula tomato salad, aged balsamic gf

Grilled Lamb Chop al Dragoncello \$42

tarragon and honey infused yogurt, grilled zucchini, garlic, mint, calabrian chili oil gf
- Join us every Thursday night for our Chef's Special Veal Parmesan!
crispy 16oz bone-in milk-fed veal, pounded thin and smothered with melted mozzarella cheese and house-made tomato basil sauce
**limited quantities available*
- House-Made Sourdough Focaccia Bread with Oil & Balsamic \$6

Parmesan Mashed Potatoes \$10 gf

Duck Fat Sautéed Asparagus \$10 gf

Sautéed Spinach \$10 gf

Sautéed Broccoli Rapini with Parmesan \$10 gf

Creamy Polenta \$10 gf
- SIDES