

APPETIZERS AND SALADS

Minestrone Soup \$14
simmered seasonal vegetables, cannellini beans, tubettini pasta **mgf**

Grilled Pizza Margherita \$28
bel paese, pecorino romano, fresh basil, tomato sauce

Eggplant and Zucchini Pie \$24
ricotta, homemade mozzarella, parmigiano reggiano, tomato sauce

Fritto Misto \$30
shrimp, calamari, zucchini, caper herb aioli **gf**

Beef Meatball alla Toscana* \$22
provolone, tomato basil sauce, fresh ricotta

Spring Panzanella Salad \$17
toasted focaccia, carrots, celery, cucumber, roasted cherry tomatoes, shaved ricotta salata **mgf**

Marinated and Grilled Octopus Romano \$20
cannellini bean puree, vegetable ratatouille, crispy artichokes **mgf**

Whole Milk Burrata with Prosciutto \$22
roasted bell pepper, arugula pesto **gf**

Grilled Caesar Salad* \$18
grilled hearts of romaine, preserved lemon, parmigiano reggiano
focaccia croutons **mgf**

Treviso Salad \$17
crispy pancetta, shaved parmesan, toasted herb crostino, aged balsamic **mgf**

Beef Carpaccio \$25
marinated filet mignon, caper herb aioli, parmesan, crispy potato skins **gf**

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 guest – limit 2 per table.
A dessert plating fee of \$5 will be applied to any desserts brought by guests.

Chef Marco Rossi

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

mgf modified gluten free (inquire with server) • gf gluten free



PASTAS

Spring Vegetable Lasagna \$26
ricotta, mozzarella, bechamel sauce, parmesan reggiano

Paccheri with Manilla Clams \$28
oven-roasted roma tomato, zucchini, calabrian chili, garlic, parsley, white wine

Gnocchi alla Bava \$27
touch of cream, fontina, gorgonzola, marscarpone, parmigiano reggiano

Rigatoni Bolognese \$28
beef and chicken ragu, parmigiano reggiano

Chitarra with Beef Meatballs \$26
house made tomato sauce, pecorino romano, fresh ricotta

Pappardelle with Duck Ragu \$29
slow braised duck confit and tomato, parmigiano reggiano

Gluten Free Pasta Can be Substituted For Any of Our Pastas • Angel Hair Pasta Available Upon Request

Piatto Vegetariano \$28
grilled eggplant, radicchio, treviso, zucchini, roasted peppers, beefsteak tomato, sun dried tomato, celery, crispy polenta fries, aged balsamic **mgf**

Pan Seared Black Cod Puntanessa \$30
anchovy, kalamata olives, barlotti beans, capers, italian parsley, roasted garlic **gf**

Faroe Island Salmon \$30
braised fennel puree, red quinoa and spinach salad, crispy leeks **gf**

Cioppino Livornese \$34
fresh seafood, spicy tomato sauce, italian herbs, crostini **mgf**

Chicken Saltimbocca \$30
fresh prosciutto, sage, white wine sauce **mgf**

Chicken Milanese \$32
baby arugula, heirloom tomato, shaved parmigiano reggiano, lemon vinaigrette

The Luogo Burger \$29
10oz ground angus, provolone, crispy speck, barolo marinated red onion, mint, roasted bell pepper, beefsteak tomato, shaved potato skins with black truffle oil **mgf**

Grilled Sausage \$32
custom blend of parmesan cheese and parsley, roasted peppers, onions, gigante bean, rapini **gf**

SIDES

Parmesan Mashed Potatoes **gf** \$14

Crispy Polenta Fries \$14

Sautéed Spinach **gf** \$12

Sautéed Broccoli Rapini **gf** \$12