



Cafe Luce

Menu Prices — August 26, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Salad

ITEM	PRICE
Burrata Vegetarian. Whole burrata, cherry tomato, sun-dried tomato, balsamic vinegar, arugula, shallot vinaigrette	\$19.00
Caesar Romain Hearts, Shaved Parmesan, Crouton, Caesar Dressing.	\$17.50
Tri Color Salad Vegetarian.Radicchio, Endive, Arugula, Shaved Parmesan Cheese, Lemon Shallot Vinaigrette	\$18.00
Italian Salad Vegetarian. Mixed Greens, Cherry Tomato, Red Onion, Cucumber, Black olives, Italian Dressing.	\$18.00
Spinach Salad Vegetarian. Candied Walnuts, Feta Cheese, Baby Spinach, Golden Raisins, Cherry Vinaigrette Dressing	\$18.50
Caprese Vegetarian. Roasted Pepper, Black Olives, Tomato, Fresh Mozzarella & Basil. Balsamic Vinaigrette Dressing	\$18.75

Homemade Fresh Pasta

ITEM	PRICE
Alla Vodka Vodka, Sautéed Shallot, Crushed Tomato & Cream	\$25.00
Fresh Homemade Pesto Basil, Olive Oil, Garlic & Pine Nuts	\$25.00
Bolognese Ground Beef, Onions, Basil, Red Wine, Tomato Sauce (does not contain pork)	\$26.00
Alfredo Mushroom Vegetarian. Sautéed Mushroom, Creamy Alfredo Sauce	\$25.00
Chicken Parmigiana Lightly Breaded Chicken Topped with Melted Fresh Mozzarella & Tomato Sauce. Comes with your choice of fresh homemade pas...	\$32.00
Cacio e Pepe Spicy and salty combination of Cheese, cracked Black Peppercorns & Butter.	\$24.00
Chicken Capricciosa Breaded Chicken Generously Covered with Fresh Arugula, Tomatoes & Fresh Mozzarella. Comes with your choice of pasta in o...	\$32.00
Limoncello Shallots, lemon zest, cream, and lemon oil drizzle.	\$23.00
Arrabiata Vegetarian. Spicy Tomatoes, Sliced Garlic, Onion	\$22.75
Fresh Homemade Meatballs Homemade Tomato Sauce & Fresh Homemade Meatballs.	\$29.50
Lasagna Layers of pasta, ricotta cheese, mozzarella cheese, ground beef, bechamel sauce, tomato sauce, topped with sliced mozzar...	\$26.00
Aglione Vegetarian.Extra Virgin Olive Oil, Red Pepper Flake, Sliced Garlic	\$21.50
Limoncello Chicken Shallots, lemon zest, grilled chicken, cream and lemon oil drizzle	\$30.00
Quattro Formaggi Parmesan, Pecorino, Ricotta, Mozzarella.	\$24.00

ITEM	PRICE
Mushroom Ravioli Sautéed Mushroom, Creamy Alfredo Mushroom Sauce.	\$27.00
Alla Caprese Vegetarian. Fresh mozzarella, basil, fresh Tomatoes, sliced garlic, Wine White Sauce	\$24.00
Gorgonzola Creamy Gorgonzola Sauce	\$22.00
Tomato Basil Our classic Homemade Marinara Sauce	\$20.00
Limoncello Shrimp Shrimp, shallots, lemon zest, cream and lemon oil drizzle	\$31.00
Diavolo Shrimp, Garlic, Cherry Tomato, Hot Pepper Flake, Olive Oil, Basil.	\$30.00

Focaccia

ITEM	PRICE
Focaccia 2 pieces	\$2.75

Side Orders

ITEM	PRICE
Meatballs 4 pieces of homemade all beef meatballs, in our homemade sauce (no pork)	\$16.75
Hand Cut Truffle Fries Hand Cut French Fries, White Truffle Oil, Parmesan and Parsley	\$14.50
Hand Cut French Fries Hand Cut from fresh potatoes	\$9.50
Side Salmon	\$12.00
Grilled Chicken	\$7.00
Fried Chicken Cutlet Lightly Breaded Chicken Cutlet.	\$8.75
Side of focaccia	\$2.00
Side of Parmesan Cheese	\$0.70
Side Crushed Red Pepper Flake	\$0.75
Marinated Shrimp 5 pieces of marinated shrimp	\$8.50

Dessert

ITEM	PRICE
Nutella Tiramisu	\$12.50
Tiramisu	\$11.00
Oreo Tiramisu	\$12.50
NY Cheesecake Creamy and flavorful NY style cheesecake with a sponge cake bottom	\$11.00

ITEM	PRICE
Layered Chocolate Cake Three layers of rich chocolate sponge cake, separated by creamy chocolate frosting, topped with chocolate shavings.	\$10.00
Pistachio Ricotta Cake Layers of pistachio, sponge cake and ricotta cream and pistachio pieces for a crust, create this light and delicious de...	\$11.00

Mousse Al Cioccolato	\$11.00
Soft Drink	

ITEM	PRICE
Coke	\$3.25
Canada Dry Ginger Ale	\$3.25
Sprite	\$3.25
San Pellegrino Aranciata Can	\$4.00
San Pellegrino Sparkling Water Large bottle 750ml	\$6.00
San Pellegrino Lemon Can	\$4.00
Acqua Panna Still Water Large bottle 750ml	\$6.00
Diet Coke	\$3.25
Poland Spring Water	\$2.50
Canada Dry Club Soda	\$3.25