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Luogo Restaurant

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Menu Prices — October 24, 2026

Luogo Restaurant menu with prices in United States, updated August 2024:
34 items across 5 categories, prices from $14.00 to $51.00.

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Luogo Restaurant Menu with Prices (United States)

Luogo Restaurant menu with prices in United States, updated August 2024: 34 items across 5 categories, prices from $14.00 to $51.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/luogo-restaurant

Menu categories: Most Ordered · Appetizers And Salads · Pastas · Entrees · Desserts

Most Ordered

ITEM	PRICE
Pappardelle with Duck Ragu slow braised duck confit, tomato, parmigiano reggiano mgf	**$31.00**
Rigatoni Bolognese beef and chicken Ragu, parmigiano reggiano mgf	**$30.00**
Seasonal Ricotta Cheesecake apple cider caramel with brown sugar crumb	**$14.00**
Chitarra with Beef Meatballs housemade tomato sauce, pecorino romano, ricotta mgf	**$29.00**
Grilled Caesar salad grilled hearts of romaine, preserved lemon, parmigiano reggiano, focaccia croutons, mgf	**$19.00**
Arancini del Luogo parmigiano reggiano, mozzarella, arrabbiata sauce (gf)	**$22.00**
Beef Meatball alla Toscana Un généreux meatball de boeuf de 11 oz accompagné de provolone, nappé d'une sauce tomate au basilic, et rehaussé par une...	**$22.00**
Bomboloni made-to-order sugar-coated donuts, chocolate, and vanilla cream dipping sauces gf	**$16.00**
Whole Milk Burrata, Prosciutto roasted bell pepper, arugula pesto, herb crostini, mgf	**$25.00**
Tuscan Summer Salad wild mixed greens, castlefranco, shaved fennel, cucumber, cherry tomato, provolone, white wine vinaigrette	**$19.00**
Canolli lemon ricotta filling, chocolate chips, salted caramel and Scotto cream	**$16.00**
Chicken Piccata sautéed broccoli rabe, artichoke hearts, blistered tomato, chili, caper white wine sauce	**$36.00**

Appetizers And Salads

ITEM	PRICE
Arancini del Luogo (Appetizers And Salads) parmigiano reggiano, mozzarella, arrabbiata sauce (gf)	**$22.00**
Grilled Caesar salad (Appetizers And Salads) grilled hearts of romaine, preserved lemon, parmigiano reggiano, focaccia croutons, mgf	**$19.00**
Whole Milk Burrata, Prosciutto (Appetizers And Salads) roasted bell pepper, arugula pesto, herb crostini, mgf	**$25.00**
Tuscan Summer Salad (Appetizers And Salads) wild mixed greens, castlefranco, shaved fennel, cucumber, cherry tomato, provolone, white wine vinaigrette	**$19.00**
Salmon Crudo tear drop peppers, lemon & lime, pistachio, calabrian chili, radish, herb oil, mascarpone dollop (gf)	**$22.00**
Beef Meatball alla Toscana (Appetizers And Salads) 11oz all beef meatball, provolone, tomato basil sauce, ricotta	**$22.00**

ITEM	PRICE
Potato and Zucchini Chips with melted gorgonzola gf	**$21.00**

Pastas

ITEM	PRICE
Rigatoni Bolognese (Pastas) beef and chicken Ragu, parmigiano reggiano mgf	**$30.00**
Gnocchi Pesto with Crumbled Italian Sausage creamy lacinato kale pesto, garlic, parmesan, whipped ricotta	**$31.00**
Pappardelle with Duck Ragu (Pastas) slow braised duck confit, tomato, parmigiano reggiano mgf	**$31.00**
Chitarra with Beef Meatballs (Pastas) housemade tomato sauce, pecorino romano, ricotta mgf	**$29.00**
Fettuccine with Roasted Tomato Pomodorini evoo, garlic, chili flakes, touch of cream, topped with lemon oil & stracciatella	**$29.00**
Bucatini with Charred Cauliflower calabrian chili, garlic, creamy white wine sauce, lemon zest, crispy capers, house made focaccia breadcrumbs	**$29.00**

Entrees

ITEM	PRICE
Grilled Lamb Chops Scottadito mesclun salad, cippolini onions, fire roasted corn, calabrian chili, caper berries, salsa verde gf	**$51.00**
Pan Seared Double Cut Pork Chop 12-hour brine, fregola pasta, grilled peaches, calabrian pickled red onion, sherry vinegar mgf	**$39.00**
NY Italian Sausage scotto's special blend parsley & provolone, bell & spicy cherry peppers, fingerling potatoes, broccoli rapini, red onion...	**$34.00**
Roasted Branzino baked branzino, olives, capers, tomatoes, lemon, fresh herbs	**$49.00**
Chicken Piccata (Entrees) sautéed broccoli rabe, artichoke hearts, blistered tomato, chili, caper white wine sauce	**$36.00**
Pan Seared Patagonia Salmon celery root purée, tear drop pepper, mint & parsley gremolata	**$36.00**

Desserts

ITEM	PRICE
Canolli (Desserts) lemon ricotta filling, chocolate chips, salted caramel and Scotto cream	**$16.00**
Seasonal Ricotta Cheesecake (Desserts) apple cider caramel with brown sugar crumb	**$14.00**
Bomboloni (Desserts) made-to-order sugar-coated donuts, chocolate, and vanilla cream dipping sauces gf	**$16.00**