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Ristorante Luce

Menu Prices — October 23, 2026

Ristorante Luce menu with prices in United States, updated November 2019:
42 items across 5 categories, prices from $8.00 to $29.00.

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Ristorante Luce Menu with Prices (United States)

Ristorante Luce menu with prices in United States, updated November 2019: 42 items across 5 categories, prices from $8.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ristorante-luce

Menu categories: Appetizers · Freschetta · Pastas · Carne · Pesce

Appetizers

ITEM	PRICE
Rollatini Lightly battered eggplant rolled with liuzzi ricotta; cracked pepper cognac sauce.	**$9.00**
Burratina Fresh mozzarella with creamy center; arugula salad and focaccia toast.	**$12.00**
Arrotolato Rock shrimp and vegetable spring rolls; spicy dipping sauce.	**$11.00**
Mare Sea scallops, shrimp, scungilliand squid salad, chilled. Lemon extra virgin olive oil dressing.	**$11.00**
Mozzarella Fritta Breaded mozzarella served with marinara sauce; grated parmigiano reggiano.	**$8.00**
Arancini Asparagus and smoked mozzarella rice cakes, panko crusted roasted pepper puree.	**$8.00**
Cocktail Iced jumbo shrimp cocktail, horseradish cocktail sauce.	**$9.00**
Fritti Crispy fried tender squid, marinara sauce.	**$12.00**
Soffritto A neapolitan favorite. Small cubes of veal hearts simmered in a spicy pomodoro sauce.	**$11.00**
Caprese Liuzzi fresh mozzarella, vine ripe tomatoesand roasted peppers. Olive oil and fresh basil.	**$8.00**
Meatballs Baked certified angus beef meatballs, light tomato sauce and liuzzi ricotta, basil.	**$8.00**
Broccoli Rabe Andyboy broccoli rabe and longhini sausage sauteed with garlic and olive oil.	**$12.00**
Sausage Grilled longhini chicken sausage, baby bok choy, sweet roasted peppers and fried potatoes.	**$11.00**
Gnocchi Pan seared house-made potato dumplings; d. C. Confit ragu.	**$14.00**
Pizzetta Thin oven fired pizza; creamy burrata mozzarella and pomodoro.	**$10.00**
Pane Cotto Luce favorite, escarole and beans sauteed with ciabatta bread and broiled to a golden brown.	**$8.00**
Mozza Fritta Breaded mozzarella served with marinara sauce; grated parmigiano reggiano.	**$11.00**

Freschetta

ITEM	PRICE
Luce Baby arugula, frisee, goat cheese, dried cherriesand candied walnuts; pomegranate vinaigrette.	**$9.00**

ITEM	PRICE
Cesare Crispy romaine tossed with our own caesar dressing and rustic croutons.	**$8.00**
Spinaci Baby spinach, crispy pancetta, walnuts, caramelized onionsand gorgonzola; olive oil and balsamic vinegar.	**$9.00**
Mediterranea Radicchio, belgium endive, arugulaand pignoli nuts; olive oil and balsamic vinegar.	**$8.00**

Pastas

ITEM	PRICE
Ravioli Lobster filled pasta pillows; vodka cream sauce.	**$27.00**
Bolognese Dececco paccheri tossed in a slow simmered veal ragout; scoop of liuzzi ricotta.	**$22.00**
Penne Pollo Penne pasta, julienne grilled chicken, fresh asparagus and sun-dried tomatoes; touch of cream.	**$23.00**
Gnocchi (Pastas) House-made potato dumplings, meatless tomato ragout tossed with fresh mozzarella and fresh basil.	**$22.00**
Barese House-made potato dumplings pan seared with, broccoli rabe, sausageand cannellini beans; grated parmiggiano.	**$24.00**
Toscana Pappardelle egg noodle, fresh tomatoes, peasand diced prosciutto; light pink cream sauce.	**$24.00**
Sorde Fresh picked lobster risotto with portobello mushrooms and wilted spinach.	**$15.00**

Carne

ITEM	PRICE
Pork Chop Boneless double cut pork chop, grilled to perfection; sauteed broccoli rabe or siciliana style.	**$14.00**
Gismonda Boneless chicken breast, roasted peppers, asparagus and portobello mushrooms.	**$14.00**
Limone Boneless breast of chicken lightly egg-battered with wilted spinach. Fresh lemon and white wine.	**$13.00**
Valdosta Thinly sliced veal scaloppine, layered prosciutto and mozzarella ; sauteed shiitake mushrooms.	**$25.00**
Parmigiana Chicken breast milanese with light pomodoro sauce; melted mozzarella and side of penne pasta.	**$23.00**
Uccelletti Chicken breast rolled with spinach, fontina cheeseand diced prosciutto; shiitake and fresh tomato cognac sauce.	**$14.00**
Sorrentino Thinly sliced veal lightly battered, layered prosciutto, eggplantand mozzarella; light sauce and peas.	**$14.00**
Milanese Lightly breaded veal cutlet, baby arugula salad and tomato bruschetta; dressed with extra virgin olive oil.	**$14.00**

Pesce

ITEM	PRICE

Pesto **$25.00**

Pan-seared jumbo shrimp; tossed with fresh basil pesto and pappardelle egg noodle.

Antonietta **$14.00**

Jumbo shrimp sauteed with shiitake mushrooms, sun-dried tomatoesand gaeta olives; angel hair pasta.

Vongole **$14.00**

Rhode island little neck clams steamed in garlic and olive oil; dececco spaghetti. White-red.

Salmone **$15.00**

Fresh atlantic salmon filet blackened; asparagus risotto drizzled with basil infused olive oil.

Risotto **$14.00**

Morsels of shrimp, scallops, lobster, calamari and clams simmered in a light tomato sea broth; arborio rice.

Misto **$29.00**

Shrimp, scallops, calamari, clams and mussels simmered in pomodoro sauce; dececco spaghetti.