



Ristorante Luce

Menu Prices — August 21, 2026

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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
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

ITEM	PRICE
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 Pan-seared jumbo shrimp; tossed with fresh basil pesto and pappardelle egg noodle.	\$25.00
Antonietta Jumbo shrimp sauteed with shiitake mushrooms, sun-dried tomatoesand gaeta olives; angel hair pasta.	\$14.00

ITEM	PRICE
Vongole Rhode island little neck clams steamed in garlic and olive oil; dececco spaghetti. White-red.	\$14.00
Salmone Fresh atlantic salmon filet blackened; asparagus risotto drizzled with basil infused olive oil.	\$15.00
Risotto Morsels of shrimp, scallops, lobster, calamari and clams simmered in a light tomato sea broth; arborio rice.	\$14.00
Misto Shrimp, scallops, calamari, clams and mussels simmered in pomodoro sauce; dececco spaghetti.	\$29.00