

ANTIPASTI FREDDI

BEEF CARPACCIO	\$15
wild mushrooms, shaved parmigiano, black truffle sauce	
BUTTERNUT SQUASH SALAD	\$14
fior di latte mozzarella, leeks, olives, garlic bread	
ROASTED BEET SALAD	\$14
yogurt, hazelnut, balsamic glaze	
PROSCIUTTO & ARUGULA	\$18
trio of bruschetta: tomato, roasted pepper, chick pea	
SEAFOOD SALAD ALLA CATALANA	\$17
shrimp, lobster, scallops, octopus, calamari, marinated vegetables, chili tomato vinaigrette	

ANTIPASTI CALDI

LUGO MEATBALLS	\$16
pomodoro sauce, parmigiano	
ARANCINI	\$11
bolognese, peas, mozzarella	
SHRIMP SCAMPI	\$17
white wine garlic butter sauce	
FRITTO MISTO	\$15
fried calamari, shrimp, zucchini, marinara	
MUSSELS MARINARA	\$17
garlic crostini	
CLAMS CASINO	\$16
pancetta, red peppers, onions, lugo breadcrumbs	
SOUP OF THE DAY	\$9

INSALATE

ROMAINE SALAD "CAESAR"	\$12
shaved parmesan, caesar dressing, focaccia croutons	
LUGO CHOPPED SALAD	\$13
mixed greens, chick peas, red beets, tomatoes, red onion, cucumber, ricotta salata, oregano shallot vinaigrette	
ARUGULA SALAD	\$14
apples, gorgonzola dolce, pancetta, white balsamic vinaigrette	

LUGO HOUSEMADE MOZZARELLA PLATTER

hand-pulled mozzarella, cured meats,
pickled vegetables, cerignola olives
\$24

PASTE

SPAGHETTI AL POMODORO	\$19
tomato sauce, basil, parmigiano (add meatball \$8)	
PENNE ALLA VODKA	\$24
roasted chicken, peas	
PAPPARDELLE ALLA BOLOGNESE	\$22
bolognese sauce, parmigiano	
SPINACH RAVIOLI	\$21
ricotta, butter sage sauce	
CAVATELLI ALLA SARDA	\$23
housemade sausage, broccoli rabe	
LINGUINI "ALLE VONGOLE"	\$25
Manila clams, zucchini, peperoncino	
TROFIE FRA DIAVOLO	\$26
hand rolled twisted pasta, spicy shrimp, garlic, tomato sauce	

SECONDI

BRANZINO AL FORNO	\$30	CHICKEN PARMIGIANA	\$26
castelluccio lentils, soffritto, rosemary oil		mozzarella, spaghetti al pomodoro	
ROASTED SCALLOPS	\$35	HALF ROASTED CHICKEN	\$27
risotto cake, shitake mushrooms, roasted peppers, vermouth sauce		wild mushrooms, fingerling potatoes, butternut squash, marsala sauce	
SEARED ORGANIC SALMON	\$27	BRAISED SHORT RIBS	\$32
roasted root vegetables, barolo wine sauce		creamy polenta, wild mushrooms	
VEAL SCALOPPINI PRINCIPESSA	\$34	8 oz FILET MIGNON	\$38
brussel sprouts, mashed potatoes, lemon butter sauce		sautéed spinach, pearl onions, fingerling potatoes, green peppercorn sauce	

SIDES

ROASTED ROOT VEGETABLES
SAUTEED SPINACH

BROCCOLI RABE
POTATOES AL FORNO

BAKED POLENTA BOLOGNESE
MASHED POTATOES

one for \$7, two for \$12, three for \$18