luga
ITALIAN EATERY

BRUNCH

Frittata del Giorno | 16
Chef's Daily Frittata

Focaccia la Regina Rosa | 19
Prosciutto, Smoked Stracciatella, Egg, Fresh Tomato, Hot Honey

Focaccia con Zucca | 17
Whipped Ricotta, Roasted Kale, Nardello Peppers, Winter Squash

Uova in Purgatorio | 26
Four Eggs, Pomodoro Sauce, Wild Mushrooms, Shallots, Chives
Served in a hot skillet - made to share

Bucatini alla Carbonara | 24
Guanciale, Egg Yolk, Pecorino Romano, Cracked Black Pepper

Manzo Brasato | 28
Braised Beef, Creamy Polenta, Fried Eggs, Gremolata

Cacio e Pepe Benedict | 20
Poached Eggs, Toasted Focaccia, Pecorino Romano Sauce, Cracked Black Pepper

Persimmon Prosciutto Salad | 19
Pickled Persimmon, Prosciutto, Burrata, Blackberries, Arugula, Toasted Pistachios, Lemon Oil

Carpaccio di Manzo | 22
Thin Sliced Beef Tenderloin, Parmigiano, Lemon, Capers, Cured Egg Yolk, EVOO

By Executive Chef Robbie Pacheco | Sous Chef Aaron Corbet

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Please inform your server of any food allergies. Written allergen information is available upon request.