luga
ITALIAN EATERY

ANTIPASTI

Charcuterie | MP
Chef's Choice of Fine Italian Cured Meat, Cheese, & Accoutrements

Polpettine | 18
Meatballs, Pomodoro, Pickled Peppers, Cambray Onions, Pecorino

Polpo | 24
Octopus, 'Nduja, Roasted Red Peppers, Fennel, Cipollini Onions, Whipped Chickpeas

*Black Cod Crudo** | 23
Blackberry Reduction, Lemon Oil, Smoked Trout Roe, Lemon Basil, Persimmons

*Whipped Ricotta** | 19
Mullet Bottarga, Ikura, Chive Oil, Lemon Gelée, Focaccia

Bagna Cauda | 22
White Anchovy & Garlic Bagna Cauda, Seasonal Raw & Roasted Vegetables

Gamberi | 28
Grilled Patagonian Prawns, Tomato Oil, Chive Oil, Pangrattato

Bang Island Mussels | 24
Soppressata, Cherry Tomatoes, Fennel, Focaccia

Sweetheart Cabbage | 14
White Anchovies, Chidori Kale, Calabrese Oil, Pecorino, Pangrattato

INSALATE

Smoked Burrata | 21
Roasted Grapes, Crispy Prosciutto, Pistachio Crumbles

Truffled Caesar | 18
Grilled Romaine, Little Red Gem, Parmigiano Reggiano, Pangrattato, Truffled Caesar Dressing

Castelfranco | 17
Whipped Mascarpone, Autumn Rosa Plums, Heirloom Radish, Lemon Oil, Calabrese Oil, Pickled Mustard Seeds

PASTA

Tortello alla Genovese | 28
Braised Short Rib & Onion Ragù, Demi-Glace, Parmesan Espuma

Heirloom Squash Ravioli | 26
Kale, Roasted Peppers, Pecorino

Pappardelle | 32
Lamb Neck Ragù, Wild Mushrooms, Shallots, Fava Beans, Aged Parmesan, Chive

Fazzoletti al Ragù d'Anatra | 32
Dry-Aged Duck Ragù, Parmigiano Reggiano, Chives

Agnolotti ai Funghi | 29
Wild Mushrooms, Tarragon, Ricotta, Cipollini Onions, Bresaola Crumble

SECONDI

Half Roasted Chicken | 38
Salsa Verde Italiana, Roasted Heirloom Tomatoes, Truffled Fingerling Potatoes, Pesto alla Trapanese

Cotoletta alla Milanese | 58
14oz Bone-In Breaded Veal Chop, Herb Salad, Pickled Fennel, Tonnato Sauce

Ossobuco di Agnello | 54
Lamb Shank, Celeriac Purée, Sweet Pepper Au Jus

Lenticchie Autunnali | 30
Lentils, Koginut Squash, Red Kale, Parsnips, Tomatoes, Smoked Stracciatella

40 oz Dry-Aged Black Angus Porterhouse | MP

Catch of the Day | MP

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.

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from our bar

House originals, familiar classics, and something without the spirits.

SPECIALTY COCKTAILS

Sorrento | 15
Vodka, Sapelo Aperitivo, Fennel Cordial, Lemon, Brut

Antiquato | 16
Bourbon, Demerara, Amaro Ciociaro, House Blended Bitters

Notte Bianca | 16
Coffee-Infused Gin, Italicus, Cocchi Americano, Dry Vermouth, Orange Bitters

Pear'd in Nectar | 17
Vodka, Elation Pear, Amaro Nonino, Apple, Cinnamon, Lemon

Time After Thyme | 17
Rye, Amontillado Sherry, Thyme, Lemon, Egg White

Martini Solato | 16
Bulgarian Cheese-Washed Vodka, Fino Sherry, Dry Vermouth

Dealer's Choice | 17
You name the spirit and we'll handle the rest

DRAFT BEER

From Pearl & Pine Brewery
Local beer, with personal roots from Senoia

Livin' Easy | 9
American Pilsner, 4.7% ABV

Youngblood | 9
West Coast Session IPA, 4.8% ABV

ZERO PROOF

Villa Sandi Prosecco Zero | 12

Mirëdita | 12
Ritual Rum Alternative, Strawberry, Pineapple, Agave, Lemon

Chandler Oak | 12
Seedlip 94, Blackberry, Orange, Lemon, Egg White

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from our cellar

Italian favorites, Old World classics, and wines worth knowing.

WINES

Spumanti & Frizzanti

Scarpetta Prosecco, Friuli | 13 / 50
Lucci Lambrusco Secco, Reggiano | 15 / 58
Tenuta Ronzano Brut, Alta Langa | 80

Bianchi

Fantinel Pinot Grigio, Collio | 15 / 58
Villa Sparina Gavi, Piemonte | 16 / 62
Mastroberardino Falanghina, Sannio | 12 / 48
Inama Vin Soave, Veneto | 52
Atzei Vermentino, Sardegna | 60
Guido Marsella Greco di Tufo, Campania | 18 / 70
Greywacke Sauvignon Blanc, Marlborough | 17 / 66
Nicolas Millet Les Garennes Sancerre, Loire Valley | 90
Au Bon Climat Chardonnay, Santa Barbara County | 19 / 74
Inama I Palchi Foscarino Soave Classico, Veneto | 135

Rosati & Orange

VieVité Rosé, Côtes de Provence | 14 / 54
Spiritus Terrae Malvasia Orange, Abruzzo | 16 / 62

Rossi

La Scolca Pinot Nero, Piemonte | 19 / 74
Nicosia Monte Gorna Etna Rosso, Sicilia | 68
Pellegrino Tareni Nero d'Avola, Sicilia | 12 / 46
Marchesi di Barolo Ruvèi Barbera d'Alba, Piemonte | 16 / 62
Bruni Poggio d'Elsa, Maremma Toscana | 15 / 58
San Michele a Torri Chianti Classico, Toscana | 19 / 74
Brassfield Estate Cabernet Sauvignon, High Valley | 14 / 54
Martin Ray Synthesis Cabernet Sauvignon, Napa Valley | 22 / 86
Tinazzi Valpolicella Ripasso, Veneto | 72
Grattamacco Bolgheri Rosso, Toscana | 84
Ricossa Barbaresco, Piemonte | 88
Vignamaggio Monna Lisa Gran Selezione, Chianti Classico | 125
Altesino Brunello di Montalcino, Toscana | 145
Tenuta San Leonardo, Trentino | 250
G.D. Vajra Bricco delle Viole Barolo, Piemonte | 210