



BAR BITES

- Luma's truffle popcorn** 7
truffle powder, parmigiano-reggiano, chive
- marinated olives** 5
fennel pollen, lemon peel
- marcona almonds** 6
calabrian chili & rosemary spiced

STARTERS

- 11 **polenta-fried wings**
(5) fermented chili Buffalo, pickled celery
(add gorgonzola or ranch +1)
- 11 **gem lettuce caesar**
black garlic pangrattato, parmigiano-reggiano
- 14 **salumi & cheese board**
coppa, speck, finocchiona, brie, goat cheese, mozzarella
marinated olives , marcona almonds, house giardiniera

PIZZE

our pizzas are "naturally leavened" using a sourdough starter in place of commercial yeast, "00" flour, organic California tomatoes and a blend of fresh and aged mozzarella

- classic** 15
tomato passata, fresh & aged mozzarella, basil
- pepperoni** 17
calabrian chili honey, pecorino-romano, oregano
- broccolini** 19
caramelized onion, peperonata, chili crunch, pecorino
- speck** 20
smoked prosciutto, lemon ricotta, golden raisin jam
baby arugula
- grilled oyster mushroom** 18
garlic cream, goat cheese, truffle oil
- carciofi** 19
grilled roman artichokes, scamorza, mint verde, lemon
- crust sauces**
 - creme fraiche ranch 1.5
 - gorgonzola dressing 1.5
 - calabrian chili hot honey 1

PLATES

- 12 **bucatini**
tomato sugo, pangrattato, parmigiano-reggiano, basil
add (3) meatballs (+6)
- 13 **muffuletta panini**
salumi, burrata, pesto aioli, arugula, giardiniera

DESSERT

- 8 **ricotta cheesecake**
biscotti crust, macerated strawberry