



DINE ORIGINALS WEEK

MARCH 8 - 14, 2010



LUCE ENOTECA

3499 Market Street, Powell 43065
740-881-4600 www.luce-enoteca.com

three-course Dinner - \$20.10 per diner

tax, gratuity and beverage are not included

FIRST COURSE (CHOOSE ONE)

TOMATO BISQUE

goat cheese crostini, pesto drizzle

LUCE SALAD

mixed greens, granny smith apples, gorgonzola, candied pecans, cranberries, honey champagne vinaigrette

FLATBREAD SAMPLING

curry white bean hummus, basil pesto, olive tapenade, flatbread

SECOND COURSE (CHOOSE ONE)

BEEF SHORT RIB

mascarpone-sweet potato polenta, truffle butter, crispy leeks, chianti sauce

LINGUINI & MUSSELS

spanish chorizo, fennel, roasted tomato, olives, white wine-garlic broth

LAMB LOLLIPOPS

wild mushroom risotto, pomegranate reduction, salsa verde

THIRD COURSE (CHOOSE ONE)

FRANGELICO CRÈME BRULEE Blackberry Compote

CHOCOLATE POT DE CRÈME Port infused Cherries

*MENU SUBJECT TO CHANGE

WE CANNOT LIST EVERY INGREDIENT ON THE MENU. PLEASE NOTIFY US OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS, ESPECIALLY WITH CERTAIN MEDICAL CONDITIONS

WE CANNOT HONOR ANY COMPLIMENTARY GIFT CERTIFICATES OR ADDITIONAL DISCOUNTS WITH THE SPECIAL PRICING OF THIS MENU. WE THANK YOU FOR YOUR UNDERSTANDING