



HOMEWOOD.  
ALABAMA

# LUCA LAGOTTO



HAPPY HOUR  
DAILY 3PM - 5PM  
1/2 priced round pizza  
1/2 priced draft beer  
1/2 priced glasses of wine

FOR THE TABLE OR FOR YOU

<b>Fried Mozzarella</b> <i>marinara</i>	14
<b>Roasted Sweet Potato</b> <i>orange honey butter, balsamico di modena</i>	12
<b>Luca Fries</b> <i>sage, rosemary, parmigiano reggiano and calabrian chili aioli</i>	11
<b>Braised Gigante Beans</b> <i>pancetta, bread crumbs</i>	13
<b>†Snapper Crudo</b> <i>celery, citrus, fennel pollen, tangerine oil</i>	18
<b>Meatballs</b> <i>polenta, pecorino and basil</i>	15
<b>Roasted Beets</b> <i>whipped ricotta, preserved lemon vinaigrette, pistachio crunch</i>	13

SERVED WITH FOCACCIA

<b>Burrata</b> <i>apple pear mostarda</i>	18
<b>Tinned Fish Plate</b> <i>rotating selection, served with marinated olives</i>	MKT
<b>JUST BREAD? with EVOO</b>	5

<b>P Bucatini all'Amatriciana</b> <i>pancetta, bacon, tomato and pecorino romano</i>	25
<b>A Campanelle</b> <i>cheese sauce, black pepper and parmigiano reggiano</i>	24
<b>S Risotto Puttanesca</b> <i>shrimp, tomatoes, olives, capers</i>	29
<b>T Rigatoni</b> <i>arrabbiata, fennel sausage, basil and parmigiano reggiano</i>	25
<b>A Mafaldine</b> <i>white mushroom bolognese and parmigiano reggiano</i>	24
<b>Gnocchi</b> <i>braised lamb shoulder, roasted garlic, pecorino romano, mint</i>	32
<b>Tagliatelle</b> <i>beef and pork bolognese, parmigiano reggiano</i>	26

BIG PLATES

<b>†Bistecca</b> <i>12 oz NY strip, parmigiano risotto</i>	45
<b>Grilled Gulf Fish</b> <i>black lentils, pepperonata</i>	38
<b>Half Roasted Chicken</b> <i>roasted mushrooms, marsala</i>	25

FROM THE MARKET Visit us next door!

Meats & Cheeses

served with olives, fig jam & marcona almonds  
CHEFS PICK 24 or build your own

MEAT

24 month prosciutto *umami, salty, Italy* 10  
rosemary ham *herbaceous, California* 7  
mortadella *pistacchio, rich, silky, Italy* 7  
soppressata *black pepper, California* 7

CHEESE

robiola *cow/sheep blend, buttery* 8  
taleggio *cow, creamy, mellow* 7  
gorgonzola dolce *cow, sweet* 7  
parmigiano reggiano *crumbly, savory* 10

SALADS/SOUPS

<b>Tri Colore</b> <i>lemon vinaigrette, arugula, endive, radicchio &amp; parmigiano reggiano</i>	13
<b>ONLY WANT A SIDE SALAD?</b>	7
<b>†Collard Green Caesar</b> <i> focaccia croutons and parmigiano reggiano</i>	13
<b>Luca Chopped</b> <i>Italian dressing, cured meats, olives, red onion, cherry tomatoes, roasted peppers and pecorino</i>	16
<b>Pasta e Fragole Soup</b> <i>roasted chicken, borlotti beans, pasta</i>	13

ADD CHICKEN OR SHRIMP (+7) TO ANY SALAD

MADE ROUND

OR SQUARE

<b>P Pepperoni</b> <i>tomato sauce and mozzarella</i>	○ 20 □ 28
<b>I Four Cheese</b> <i>tomato sauce, mozzarella, fontina, parmigiano reggiano and ricotta</i>	○ 20 □ 28
<b>Z Calabrese</b> <i>tomato sauce, calabrian chilies, soppressata, mozzarella, olives and capers</i>	○ 22 □ 32
<b>A Sweet Potato</b> <i>fontina, pecans, balsamico di modena</i>	○ 22
<b>White</b> <i>roasted garlic, pancetta, ricotta, and basil</i>	○ 20 □ 28
<b>Margherita</b> <i>tomato sauce, basil and fresh mozzarella</i>	○ 18
<b>Sausage</b> <i>fennel sausage, mushrooms, mozzarella, and rosemary</i>	○ 22 □ 28

ADD-ONS:

MUSHROOMS, OLIVES, ONIONS, ROASTED PEPPERS, ARUGULA, CALABRIAN CHILIES +3

FENNEL SAUSAGE, BACON, PROSCIUTTO, SALAMI, PEPPERONI, MORTADELLA, SPECK +4.5

RANCH OR MARINARA +1.50

○ FEEDS A FEW (2-4)

□ FEEDS THE WHOLE CREW (4-6)  
ALLOW FOR 25 MINUTE BAKE TIME

†Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## APERTIVO \$14

### Hugo Spritz

elderflower, mint, cardamom, orange zest, prosecco

### Piccolo Portofino

cynar, grapefruit, lime, prosecco

### Mistaken Negroni

select aperitif, sweet vermouth, orange, prosecco

## VINO

BY THE GLASS

ASK YOUR SERVER FOR OUR BOTTLED WINE LIST

### SPARKLING

**Glera** / Tenuto Santome, Prosecco DOC 12  
Veneto, NV

**Lambrusco** / Cleto Chiarli, 'Vecchia Modena,' 12  
Emilia-Romagna, 2022

### WHITE

**Moscato** / Beni Di Batasiolo, 13  
Bosc d'La Rei 'Moscato d'Asti,' 2021

**Chardonnay** / Knuttel Family, 15  
'Kate's Pas de Deux,' California, 2021

**Greco** / Claudio Quarta, Greco di Tufo, 12  
Campania, Italy, 2022

**Inzolia** / Tenuta Sallier De La Tour, Sicily, 13  
Italy 2022

**Pinot Grigio** / Castello Banfi 'Le Rime,' 12  
Tuscany, Italy 2018

### ROSÉ

**Sangiovese** / Casanova Della Spinetta, 13  
Tuscany, 2023

### RED

**Sangiovese** / Carparzo, Rosso di Montalcino, 15  
Tuscany, Italy 2022

**Corvina** / Bussola, 'Ca' Del Laito,' Veneto, 2018 16

**Pinot Noir** / Montinore Estate, 15  
'Red Cap Pinot Noir,' Oregon, 2021

**Montepulciano** / Nicodemi, 'Notari,' 12  
Abruzzo, 2019

**Barbera** / Bava 'Liberia,' Piedmont, Italy 2020 12

**Red Blend** / Rasa Vineyards, 'Occam's Razor,' 15  
Columbia Valley, 2021

### NON-ALCOHOLIC

**Sparkling Riesling** / Leitz 'Eins Zwei Zero,' 8  
Rüdesheim, Germany NV

**Sparkling Rosé** / Leitz 'Eins Zwei Zero,' 8  
Rüdesheim, Germany NV

### LUCA'S TALE

Named after the family dog adorning our menus,  
Luca Lagotto was inspired by a family trip to Italy.

The idea for Luca was born while visiting the small  
villages in the Emilia-Romagna region of northern Italy,  
a place where neighbors share incredible food and  
community is built by sitting around a table. Our hope is  
that our passion for sharing good food with good people  
will inspire you to do the same with your neighbors.

## CRAFTED COCKTAILS

**Orange Blossom** 13

vodka, aperol, lime, orange blossom, tonic

**World Traveler** 14

spiced rum, silver rum, luxardo, cynar, lime

**Sangria** 10

Red wine blend, Cointreau, citrus, soda

**Luca's Vesper** 15

cucumber, vinegar, pink peppercorn,  
gin, mint vodka

**Sage Solstice** 15

reposado, grapefruit, honey, sage, aniseed, lime

**Zucca di Luca** 14

rye, pumpkin, honey, balsamico di modena,  
orange

### MOCKTAILS

**Italian Spritz** 12

martini & rossi vermouth, orange, soda

**Phony Negroni** 9

St. Argestis / Brooklyn, New York

**Pomegranate Tea & T** 10

tonic, pomegranate, earl grey,  
black walnut, thyme

**N/A Rum and Ginger** 7

CleanCo Rum alternative, vanilla, ginger beer

**B Cahaba Blonde** 7

Blonde / Birmingham, Alabama

**I Cahaba Seasonal** 7

Rotational / Birmingham, Alabama

**R Hutton & Smith** 7

IPA / Chattanooga, Tennessee

**R Good People Pale Ale** 7

Pale Ale / Birmingham, Alabama

**Birra Moretti** 6

Italian Lager / Udine, Italy

**Yellowhammer Rebellion** 7

Red Lager / Huntsville, Alabama

**Blackberry Farms Saison** 7

Saison / Maryville, Tennessee

### DRAFT

**Peroni Nastro** 7

Pale Lager / Rome, Italy

**Good People IPA** 8

IPA / Birmingham, Alabama

**Cahaba Seasonal** 8

Selection based on current charitable  
collabs / Birmingham, Alabama

**Hi-Wire Leisure Time Lager** 8

Lager / Asheville, North Carolina

### NON-ALCOHOLIC

**Athletic Brewing Upside Dawn** 6

Golden Ale / Milford, Connecticut

**Atmosphere Pilsner** 6

Pilsner / Brooklyn, New York

**Samuel Adams IPA** 6

IPA / Boston, Massachusetts