

DINE ORIGINALS WEEK



NOVEMBER 8-14!



DINE ORIGINALS COLUMBUS.com

A taste of independence.



LUCE ENOTECA

3499 Market Street

Powell, Ohio 43065

740-881-4600

www.luce-enoteca.com

Three-Course Dinner - \$ 30 Cost per dinner

Tax, gratuity and beverage are not included

FIRST COURSE – Select One

Black Bean Hummus

Greek Olive Oil + Smoked Paprika + Flatbread

Luce Salad

Mixed Greens + Granny Smith Apples + Gorgonzola + Candied Pecans + Cranberries +
Honey Champagne Vinaigrette

Tomato Bisque

Goat Crostini + Pesto Drizzle

SECOND COURSE – Select One

Sea Scallops

Smoked Paprika Blackened Scallops + Pumpkin Risotto + Quince-apple Sauté + Frangelico Sauce
OR

Chicken

Prosciutto di Parma & Sage Wrapped Ohio Grown All Natural Chicken Breast + Butternut Squash Ravioli +
California Wild Greens Saute + Cracked Ppepper Demi
OR

Beef Short Rib

Barolo Braised Beef Short Rib + White Truffle Essence Potato Mash +
Maple Roasted Baby Carrots + Pomegranate Barolo Sauce

THIRD COURSE – Select One

Bread Pudding

Pumpkin, White Chocolate & Date Bread Pudding + House Made Cinnamon-Olive Oil Gelato, OR

Chocolate Cake

Amaretto Chocolate Cake + Bittersweet Chocolate Mousse + Roasted Pistachio Gelato, OR

Cheesecake

Mascarpone-butterscotch Cheesecake + Caramel Apples

***MENU SUBJECT TO CHANGE PER MOTHER NATURE**

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**