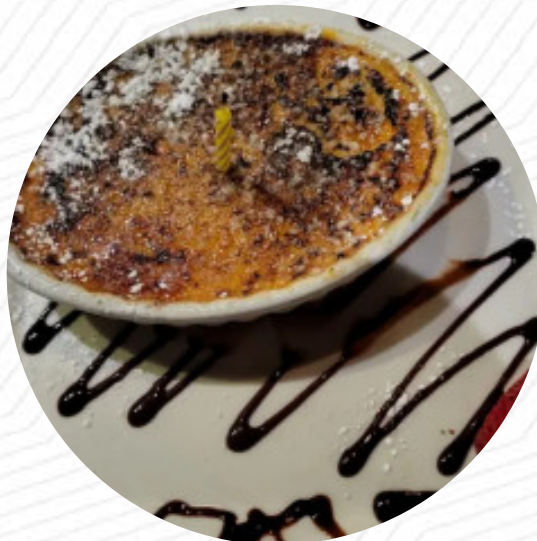


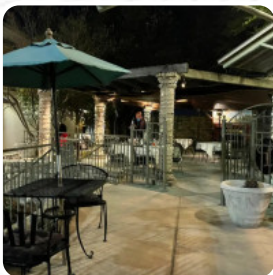


Luce E Enoteca Menu

<https://menuweb.menu>

11255 Huebner RdTX 78230, San Antonio, United States

+12105619700 - <http://lucesanantonio.com/>



The menu of Luce E Enoteca from San Antonio contains about 272 different dishes and drinks. On average you pay about \$50.9 for a dish / drink. Founded in 2006, Luce is a local favorite known for its traditional Italian dishes that bring guests back to their best memories of Italy. Our menu is filled with Buoincontri family recipes and dishes inspired by travels to Italy. Featuring fresh fish, meats, and produce, our focus on the finest ingredients sets Luce apart. House-made Gnocchi, Italian rice balls, and homemade Mozzarella are just a few examples of our passion for authentic Italian cuisine. The walls of the restaurant are covered with wine bottles, creating an Enoteca or "wine library" atmosphere, with over 125 choices available on our wine list to complement your experience.

Luce E Enoteca Menu



Non Alcoholic Drinks

WATER

Alcoholic Drinks

BIANCO \$13.0

Soups

STRACCIATELLA

Mains

ANY PIZZA

Secondi

POLPETTE ALLA NAPOLETANA \$9.0

Spaghetti

SPAGHETTI CON PESTO \$17.0

Gnocchi

GNOCCHI

Snacks

BRUSCHETTA \$12.0

Meat Dishes

BEEF STEAK

Sauces

RANCH

Vegetarian Dishes

BROCCOLI RABE

Pizza

ARTICHOKES \$24.0

Chicken Dishes

CHICKEN PARMIGIANA

Beef Dishes

FILET MIGNON

Cocktails

STRAWBERRY BASIL MOJITO \$9.0

Al Forno*

BAKED ZITI

Secondi Piatti

BRACIOLA ALLA NAPOLETANA \$26.0

Margaritas

THE ULTIMATE MARGARITA \$10.0

Rumpsteak

STEAK \$21.0

Wine

MARSALA \$24.0

Kids Menu

CHICKEN TENDERS AND FRIES

White Wine

STERLING, CHARDONNAY \$47.0

Luce E Enoteca Menu



Antipasto

CALAMARI E ZUCCHINE FRITTI \$11.0

Pizza Mittel Ø 28Cm

MIXED \$7.0

Fleischgerichte Vom Kalbsrücken

PICCATA \$17.0

Champagne

MOËT CHANDON, IMPÉRIAL \$105.0

Hot Drinks

COFFEE

Seafood Dishes

FRIED CALAMARI

Stromboli

CARNI MISTO \$15.0

Drink

HOUSE RED OR WHITE \$5.0

Surf And Turf

VEAL PICCATA

Baked

EGGPLANT PARMIGIANA

To Start

SMOKED SALMON \$16.0

Meat And Fish

LAMB SCOTTADITO \$31.0

Pasta Specialties

AMATRITIANA \$14.0

Popular Items

LASAGNA ALLA NAPOLETANA \$19.0

Whites

NEWTON, CHARDONNAY \$95.0

Red Wines

B.R. COHN, CABERNET SAUVIGNON \$55.0

Signature Cocktails

CUCUMBER MARGARITA \$9.0

Light Whites

RIFF, PINOT GRIGIO \$7.8

Cabernet Sauvignon

CHATEAU ST. JEAN, CINQ CEPAGES \$165.0

Italian Dinners

LASAGNA (MEAT)

Martinis

FRENCH COSMOPOLITAN \$9.0

Pasta Secca

LINGUINE MARE CHIARO \$18.0

Luce E Enoteca Menu



Meat & Fish

CHICKEN PARMIGIANA

By The Glass

ROMBAUER, CHARDONNAY \$75.0

Argentina

LUIGI BOSCA, MALBEC \$59.0

Champagne Cocktails

POINSETTIA \$9.0

Brunch Drinks

FROZEN BELLINI \$9.0

New World Reds

JOSEPH CARR, CABERNET SAUVIGNON \$49.0

Entree Salad

PROTEIN CHOICES

Tuscany

ORNELLAIA, BOLGHERI \$275.0

Montepulciano

FATTORIA DEL CERRO, VINO NOBILE DI MONTEPULCIANO \$61.0

Pesce - Fish

SALMONE AI CAPPERI \$17.0

Wine - Champagne & Sparkling Wine

SCHRAMSBERG, BLANC DE BLANC \$75.0

Primo Piatto

PENNE WITH VEGETABLES

Happy Hour Specials

MARTINIS AND COSMOPOLITANS \$5.0

Lunch - Appetizers

COLD ANTIPASTO

Vintage

LOUIS ROEDERER, CRISTAL \$325.0

5Th Course

VANILLA BEAN CRÈME BRULE \$5.0

Signature Pasta Dishes

GEMELLI PESTO ROMANO

Zuppa/Insalata

INSALATE MISTO

Insalata

INSALATA CAESAR E POLLO \$13.0

Pizza Persona

SIDE CAR \$10.0

Luce E Enoteca Menu



Sparkling, White & Rosé

KISTLER, CHARDONNAY \$125.0

Massas

OLIVOS \$10.0

Frutti Di Mare / Seafood

CATCH OF THE DAY

Beverages To Go

BOTTLED BEER \$3.0

Cento

MARCHESI DI BAROLO, BAROLO \$110.0

Catering Pastas

RIGATONI BOLOGNESE (MEAT SAUCE)

Bottle Wine

ARPEPE ROSSO DI VALTELLINA \$63.0

Portata principale

RISOTTO OF YOUR CHOICE

Starters - Antipasti

CARPACCIO CIPRIANI \$12.0

Pizzas of the Zodiac

GEMELLI

Donuts Per Piece

CRANBERRY CROWN \$8.0

Oven Baked Hot Subs

MEATBALLS PARMIGIANA

Bottiglia Di Vino

LAMOLE DI LAMOLE, CHIANTI CLASSICO \$56.0

Champagnes And White Wines

PIPER HEIDSICK, BRUT \$125.0

Featured Wines By The Bottle

GROTH, CABERNET SAUVIGNON \$115.0

Favoriti

LEMON SHRIMP \$9.0

House Made Pasta & Entrées

FETTUCCINI ALLA SICILIANA \$15.0

Gran Insalate

INSALATE DI SPINACINI E SALMONE \$14.0

Gran Piastre

BRACIOLA ALLA BUONINCONTRI \$16.0

Dinners - Pasta Al Forno / Baked Pasta

BAKED MANICOTTI

Luce E Enoteca Menu



Americana Classics

ELDERFLOWER COLLINS \$9.0

Pasta & Italian Favorites

GLUTEN FREE PASTA AVAILABLE

Pizza

PIZZA MARGHERITA \$13.0

CAPRICCIOSA \$15.0

Drinks

SORBET \$5.0

DRINKS

Penne

CALABRESE \$14.0

PENNE POMODORO

Reds

CAPARZO, BRUNELLO DI MONTALCINO \$120.0

STERLING, CABERNET SAUVIGNON \$58.0

Sparkling & Champagne

CARPENÈ MALVOLTI, PROSECCO \$10.5

MOËT CHANDON, BRUT IMPERIAL ROSÉ \$135.0

Luce Cocktail Packages

TWO HOUR RECEPTION A

TWO HOUR RECEPTION B

Restaurant Category

DESSERT

ITALIAN

Uncategorized

LA SPINETTA BARBARESCO \$92.0

COZZE FRADIAVOLO \$11.0

Seafood

VEGETABLE CHOICES

SHRIMP SCAMPI

CALAMARI

Starters

CHICKEN ARTICHOKE AND MUSHROOMS

CHICKEN GRILLED WITH VEGETABLES

SAUSAGES, PEPPERS AND ONIONS MARINARA

Main Course

PUMPKIN RAVIOLI

ZUPPA DI ZUCCA \$7.0

GNOCCHI GORGONZOLA \$22.0

Veal

OSSOBUCO \$31.0

VEAL CUTLET PARMIGIANA

VEAL MARSALA

Featured Items

CHOCOLATE 'LAVA TORTA ' \$5.0

GELATO, ITALIAN ICE CREAM \$5.0

Luce E Enoteca Menu



ASSORTMENT OF ITALIAN CHEESE \$12.0

Specialty Drinks

EMPIRE STATE MANHATTAN \$9.0
SKYY PRESS \$8.0
CAPTAIN'S ALE \$8.0

Italian

ALLEGRI, PALLAZO DELLA TORRE \$63.0
ANTINORI, TIGNANELLO \$145.0
PIO CESARE, BAROLO \$185.0
CHICKEN MARSALA

Sparkling

CHARLES DE FERE, BLANC DE BLANCS \$39.0
CASTELLO BONOMI
FRANCIACORTA, BRUT CRU PERDU \$65.0
BELLAVISTA, CUVÉE BRUT ALMA \$89.0
ROEDERER ESTATE, BRUT \$87.0

Salads

CAPRESE \$8.0
SEAFOOD SALAD \$15.0
CAESAR SALAD
GARDEN SALAD
SEAFOOD SALAD

Entrées

SCARPARELLO \$24.0
CALAMARI ARRABBIATA
BAKED CLAMS

STEAMED MUSSELS-SPICY TOMATO SAUCE

SAUTEED SPINACH AND BROCCOLI

Dessert



TIRAMISU
CANNOLI
CHEESECAKE

CHOCOLATE LAVA TORTA
RICOTTA CHEESECAKE

Entree

POLPETTONE DI CARNE CON RICOTTA
PENNETTE CON POLPETTE
SALMONE AI CAPERI
SALMONE AL CAPERI
BISTECCA DI MANZO USDA PRIME

Ingredients Used

MUSHROOMS \$14.0
CHEESE
SEAFOOD
ZUCCHINI
SHRIMP
BEEF

Other White Wine

HEITZ CELLAR, SAUVIGNON BLANC \$49.0
MOHUA, NEW ZEALAND, SAUVIGNON BLANC \$49.0
DR. PAULY, NOBLE HOUSE RIESLING \$40.0
LANGE TWINS, VIOGNIER \$46.0

Luce E Enoteca Menu



HEITZ, NAPA CHARDONNAY	\$59.0
PLUMPJACK, RESERVE CHARDONNAY	\$120.0
PATZ HALL, CHARDONNAY, DUTTON RANCH	\$87.0
LOUIS LATOUR, PULIGNY MONTRACHET	\$115.0

These Types Of Dishes Are Being Served



DESSERTS
MUSSELS
CHICKEN

PIZZA

LAMB

LAMB CHOPS

PASTA

APPETIZER

SALAD

Antipasti



ARANCINI DI RISO \$9.0
MELANZANE E ZUCCHINI ALLA PARMIGIANA \$9.0

CROSTONE ALLA TOSCANA	\$9.0
POLENTA CON RAGU VEDURE	\$9.0
CECI E VEDURE BRASATE	\$9.0
COSTOLETTE DI MAILE	\$10.0
SALUMI E FORMAGGIO MISTI	\$12.0
SALSICCIA E PEPE	\$12.0
VONGOLE IN BRODETTO	\$12.0
MEATBALLS POMODORO	

Italian White

LAURA ASCHERO, VERMENTINIO	\$61.0
BOSCO DEL MERLO, CHARDONNAY	\$41.0
BELLAVISTA, UCCELLANDA CURTEFRANCA CHARDONNAY	\$105.0
TERREDORA, GRECO DI TUFO	\$55.0
TERREDORA, FIANO DI AVELLINO	\$58.0
BOLZANO, MULLER THURGAU-ALTO ADIGE	\$40.0
BOLZANO, KLEINSTEIN GEWUERZTRAMINER	\$75.0
LA SCOLCA, GAVI BLACK LABEL	\$89.0
VENICA VENICA, FRULIANO	\$56.0
VENICA VENICA, MALVASIA	\$63.0
LIVON BRAIDE GRANDE , PINOT GRIGIO	\$43.0
BASTIANICH, SAUVIGNON	\$50.0

Pasta



PASTA AND BEANS	
LOBSTER RAVIOLI	\$16.0
ARUGULA	\$8.0
PENNETTE CON POLPETTE E SALSICCIA	\$23.0
LINGUINE AND MEATBALL	
FETTUCCINE ALFREDO	
BAKED CHEESE RAVIOLI	
LINGUINE WITH CLAM SAUCE (RED OR WHITE)	
PENNE ALLA VODKA	
PENNE CON POLLO POMODORO	
RIGATONI	
CARBONARA	
PASTA PRIMAVERA	

Luce E Enoteca Menu



RAVIOLI

Red

MICHAEL POZZAN, PINOT NOIR	\$49.0
LEMELSON, PINOT NOIR	\$61.0
CHALONE, PINOT NOIR	\$79.0
TURLEY, ZINFANDEL	\$80.0
CHATEAU DE BEUCASTEL, CHATEAUNEUF-DU-PAPE	\$155.0
CHATEAU ST. GEORGES, SAINT EMILION	\$65.0
YALUMBA, SHIRAZ-VIOGNIER	\$41.0
CASA LAPOSTOLLE, CUVÉE ALEXANDER MERLOT	\$76.0
PEDRONCELLI, MERLOT	\$36.0
CAIN CUVÉE, BLEND	\$69.0
HEITZ CELLAR, CABERNET SAUVIGNON	\$115.0
BLUE ROCK, CABERNET SAUVIGNON	\$75.0
PROVENANCE, CABERNET SAUVIGNON	\$99.0
M BY MICHAEL MONDAVI, CABERNET SAUVIGNON	\$255.0
ROMBAUER, CABERNET SAUVIGNON	\$125.0

Wine By The Glass

ACINUN VALPOLICELLA OR SOAVE	\$7.0
CARPAZO- SANGIOVESE OR CHARDONNAY	\$8.0
DR. PAULY, RIESLING	\$8.0
B. V. COASTAL, CHARDONNAY	\$8.0
BOSCO DEL MERLO, CHARDONNAY, ALTO ADIGE	\$9.5
VALLEBELBO, MOSCATO DI ASTI	\$8.0

LA BODIOLA, ACQUAGUIUSTA ROSATO	\$10.0
CUSUMANO, INZOLIA	\$9.0
VILLA CHIOPRIS, SAUVIGNON BLANC	\$10.5
LA BODIOLA, ACQUAGUIUSTA VERMENTINO	\$10.0
MARCHESI INCISA, VERNETO	\$10.5
BORGIO SCOPETTO, CHIANTI CLASSICO	\$8.5
B. V. COASTAL, CABERNET SAUVIGNON	\$8.0
BOSCO DEL MERLO, CABERNET SAUVIGNON	\$10.5
TERRE DI' GIOJA, PINOT NERO	\$9.0
RUBESCO, SANGIOVESE BLEND	\$10.0
VENICA VENICA, MERLOT COLLIO	\$10.0
CUSUMANO, NERO D' AVOLA	\$9.5
PETRA, ZINGARI TOSCANA	\$9.5
PAOLOLEO, PRIMITIVO	\$12.0
CANTINE MONTAGNA, SANGUE DI GIUDA	\$10.0
JASCI, MONTEPULCIANO D' ABRUZZO	\$11.0
LUCENTE, MONTALCINO	\$14.0
JORDAN, CABERNET SAUVIGNON	\$129.0

Italian Red

CANTINE MONTAGNA, SANGUE DI GUIDA	\$40.0
ARGIANO, NC, SUPER TUSCAN	\$61.0
PETRA, MERLOT QUERCEGOBBE SUPER TUSCAN	\$100.0
ZENATO, RIPASSA	\$75.0
TENUTA SANT' ANTONIO, AMARONE	\$105.0

Luce E Enoteca Menu



CORTE RUGOLIN, AMARONE CLASSICO	\$135.0	ALTESINO, ROSSO DI MONTALCINO	\$89.0
CUSUMANO, NAO, NERO D' AVOLA BLEND	\$95.0	ARGIANO, ROSSO DI MONTALCINO	\$65.0
MARCHESI INCISA SANT' EMILIANO BARBERA D' ASTI	\$45.0	DAMILANO, BAROLO	\$99.0
VESCINE, CHIANTI CLASSICO	\$56.0	ALDO CONTERNO, BAROLO	\$165.0
SELVAPIANA, CHIANTI RUFFINA	\$49.0	VIETTI, BAROLO	\$105.0
CASTELLO DI MELETO, CHIANTI CLASSICO	\$59.0	LA SPINETTA LANGHE NEBBIOLO	\$67.0
BRANCAIA, CHIANTI CLASSICO	\$65.0	PIAZZO, BABARESCO	\$75.0
QUERCIABELLA, CHIANTI CLASSICO	\$85.0	ORNELLAIA SERRE NUOVE, BOLGHERI	\$99.0
VESCINE LODOLAIO, CHIANTI CLASSICO RISERVA	\$69.0	ARGIANO, BRUNELLO DI MONTALCINO	\$135.0
MARCHESI INCISA COLPO D'ALA ROSSO	\$55.0	CIACCI PICCOLOMINI D'ARAGONA, BRUNELLO RISERVA	\$250.0
		ARGIANO, SOLENGO, SUPER TUSCAN	\$145.0

Luce E Enoteca

11255 Huebner RdTX 78230,
San Antonio, United States

Opening Hours:

Tuesday 16:00-20:00
Wednesday 16:00-20:00
Thursday 16:00-20:00
Friday 16:00-20:00
Saturday 16:00-20:00

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