

Osteria Luca

4127 Park Rd 28209-2229 · +17049100142 · Updated: Jan 14, 2026

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APPETIZERS 10

Siano Burrata & Spiced Beets **\$16.00**

Siano Burrata, White Balsamic Spiced Beets, Sage Oil, Crispy Sage & Crostini

Antipasto Board **AVAILABLE OPTIONS**

Salumi, Cheeses, Pickled Vegetables, Olive **\$26.00**

\$38.00

True Meatballs **\$16.00**

Marinara Sauce, Parmesan Cheese & Grilled Bread

Mussels **\$15.00**

Tomato, White Wine, Garlic, Chili, Grilled Bread

Spicy Cacio e Pepe Flatbread **AVAILABLE OPTIONS**

Cracked Black Pepper, Crushed Red Pepper & Pecorino Cheese **\$13.00**

Add Italian Fennel Sausage: **\$16.00**

Whipped Ricotta **\$15.00**

Smoked Cherry Tomato Marmalade, Brown Butter Pecans & Crostini

Brussel Sprouts **\$14.00**

Peanut Dukkah, Preserved Lemon, Red Onion & Ricotta Salata

Nduja Arancini **\$16.00**

Leek & Fennel Risotto Balls Stuffed with Calabrian Pork Sausage served with Pomodoro

Sicilian Caponata & Anson Mills Polenta **\$14.00**

Eggplant, Tomatoes, Olive, Capers & Onions served with Creamy Fontina Polenta

Potato Gnocchi & Crispy Prosciutto **\$15.00**

Leek Crema, Guanciale, Crispy Leek, Parmesan

SOUPS & SALADS 6

True Tomato Soup **AVAILABLE OPTIONS**

Cup: **\$5.00**

Bowl: **\$8.00**

Italian Tuna Salad **\$13.00**

Celery, Red Onion and Bibb Lettuce with Red Wine Vinaigrette

Baby Spinach & Arugula Salad	AVAILABLE OPTIONS
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples & Sherry Vinaigrette	Small: \$9.00
	Full: \$14.00
Classic Caesar*	AVAILABLE OPTIONS
Garlic Croutons, Shaved Asiago & Parmesan with Classic Caesar Dressing	Small: \$9.00
	Full: \$13.00
LuCa Chopped Salad	AVAILABLE OPTIONS
Romaine, Radicchio, Salami, Fresh Mozzarella, Olives, Tomato, Candied Pecans, Oregano Vinaigrette	\$9.00
	\$14.00
Roasted Grape Gem Salad	AVAILABLE OPTIONS
Roasted Grapes, Almonds, Fennel, Apple, Pomegranate, Ricotta Salata, Rosemary Champagne Vinaigrette	Small: \$9.00
	Full: \$13.00

RED PIZZAS 7

Classic Cheese	\$16.00
Blended Mozzarella & Provolone Cheese	
Pepperoni	\$17.00
Mozzarella, Parmesan, Hand Crushed Tomatoes	
Meat Lovers	\$19.00
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese	
Puttanesca	\$17.00
Tomatoes, Olives, Capers, Chili Flakes, Garlic & Mozzarella	
Garden	\$18.00
Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Margherita	\$17.00
Fresh Mozzarella, Basil, Crushed Tomatoes	
Broccoli Rabe & Sausage	\$18.00
Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	

WHITE PIZZAS 5

Wild Mushrooms & Caramelized Onions	\$18.00
Taleggio, Fontina, Fresh Thyme	
Pesto & Prosciutto	\$18.00
Fresh Mozzarella, Oven Dried Tomatoes	
Guanciale & Egg*	\$17.00
Sliced Potatoes & Parmesan Cheese	
Five Cheese	\$15.00
Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	

Prosciutto di Parma	\$18.00
Arugula, Shaved Parmesan, Fig Spread & Balsamic Glaze	

SANDWICHES 4

Meatball Parmigiana	\$14.00
Melted Mozzarella, Provolone and Parmesan Cheese with Pomodoro sauce served on a Housemade Pizza Roll	
Grilled Five Cheese with Tomato Soup	\$14.00
Mozzarella, Provolone, Fontina, Pecorino and Parmesan Cheese served on Country Italian Bread with a cup of Tomato Soup	
Classic Italian	\$13.00
Soppressata, Finocchina, Prosciutto, Ham and Provolone with Lettuce, Red Onions, Tomatoes and Red Wine Vinaigrette on a Seeded Hoagie	
Calzone of the Day	\$12.00

LUNCH COMBINATIONS 3

Soup & Salad	\$12.00
Soups: Tomato Soup; Salads: Classic Caesar* or Roasted Grape Gem Salad	
Soup or Salad & Half Sandwich	\$14.00
Soups: Tomato Soup; Salads: Classic Caesar* or Roasted Grape Gem Salad; Sandwiches: Italian, Meatball Parmigiana or Grilled Cheese	
Salad & Pizza	\$18.00
Salads: Classic Caesar* or Roasted Grape Gem Salad; Pizzas: Choice of any pizza	

PASTAS 4

Rigatoni Alla Vodka	\$21.00
Vodka Cream Sauce, Guanciale, Grana Padano	
Pappardelle Bolognese**	\$23.00
Pork & Beef Ragu & Parmesan	
Spaghetti & Meatballs	\$21.00
Luca Marinara, Whipped Ricotta	
Cavatelli with Lamb Sausage	\$23.00
Lamb Sausage, Broccoli Rabe, Chili Flakes & Lemon Butter	

SALADS 5

LuCa Chopped Salad	\$14.00
Romaine, Radicchio, Salami, Fresh Mozzarella, Olives, Tomato, Candied Pecans, Pecorino, Oregano Vinaigrette	
Baby Spinach & Arugula Salad	\$14.00
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples & Sherry Vinaigrette	

Classic Caesar*	\$12.00
Garlic Croutons, Asiago & Parmesan with Classic Caesar Dressing	
Roasted Grape Gem Salad	\$13.00
Roasted Grapes, Almonds, Fennel, Apple, Pomegranate, Ricotta Salata, Rosemary Champagne Vinaigrette	
Salad Add-Ons	AVAILABLE OPTIONS
	Chicken: \$6.00
	Shrimp: \$9.00
	Salmon*: \$11.00

ENTREES 7

1/2 Roasted Chicken	\$26.00
Apple Cider, Brussels, Parsnips, Sweet Potato	
Chicken Parmigiana with Spaghetti	\$25.00
Mozzarella & Pomodoro Sauce	
Eggplant Parmigiana with Spaghetti	\$23.00
Mozzarella & Pomodoro Sauce	
Pan Seared Salmon	\$31.00
White Balsamic Spiced Beets, Pearl Onion, Endive, Apple Celery Root	
Braised Short Rib Risotto	\$33.00
Leek & Fennel Risotto, Sweet Potato, Aged Provolone, Crispy Leek	
Cioppino - Seafood Stew	\$31.00
Salmon, Mussels, Shrimp, Littleneck Clams, Sofrito, Chili, Crostini	
Double Cut Pork Chop	\$34.00
Honey Bourbon Glaze, Creamy Fontina Polenta, Fire Roasted Carrots	

SIDES 4

Fried Sweet Potato	\$9.00
Sage Oil & Honey	
Fire Roasted Carrots	\$9.00
Carrot Top Salsa Verde & Fennel Whipped Ricotta	
Grilled Brocolini	\$9.00
Lemon, Extra Virgin Olive Oil	
Roasted Root Vegetables	\$9.00
Brussels, Parsnips, Sweet Potatoes with Pistachios	

CRAFT 9

P. Browning Vanilla Old Fashioned	\$18.00
Woodford Reserve, vanilla, cherry, orange, lemon	
Autumn Leaves	\$16.00
Bulliet Rye, Maple Syrup, Aztec Chocolate Bitters & Flamed Orange Peel	
Count Camillo's Negroni	\$15.00
Hendrick's gin, campari sweet vermouth	
Highfashion	\$16.00
Hendrick's Gin, St. Germaine, Lemon Juice, Rhubarb Bitters & Cucumber Slices	
You are Pearfect	\$15.00
Myer's Rum, House-made Pear Ginger Puree, Cointreau & Sugar Dipped Pear	
Harvest Moon	\$16.00
Spiced Apple Cider, Lemon, Grand Marnier, Prosecco, Cinnamon & Apple Rim	
Under the Tuscan Sun	\$16.00
Casamigos Blanco Tequila, Lime Juice, Blood Orange Syrup, Orange Liquor, Salted Rim	
Autumn Sweater	\$15.00
Stoli Vodka, Caramel Syrup, Apple Cider & Ginger Beer	
Peace of Mind	\$16.00
Absolute Citron, Grand Marnier, Lime & Cranberry Juice	

DAILY DRINK FEATURES 3

Tuesday Half Price Bottle of Wine	
All Bottled Wines Half Priced All Day	
Classic Wednesday	\$12.00
Well Manhattans, Martinis & Negronis	
Inspired Cocktail Thursdays	\$12.00
Seasonally Inspired Cocktails	

SPARKLING & ROSE 7

Cantine Volpi, Moscato - Piedmont 2021	AVAILABLE OPTIONS
	\$12.00
	\$46.00
Le Contesse Prosecco - Veneto	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Alla Costiera, Prosecco - Veneta 2021	AVAILABLE OPTIONS
	\$16.00
	\$63.00

Giovanna Tantini - Il Rose, Bardolino, Verona 2021	AVAILABLE OPTIONS
	\$13.00
	\$49.00
Sorgente, "La Fonte" Prosecco Rose, Extra Brut	\$65.00
Nino Franco, Rustico, Valdobbiadene Prosecco Superiore	\$82.00
Borgo Moncalvo, Brachetto d'Acqui, Lazio 2021	AVAILABLE OPTIONS
	\$14.00
	\$32.00

WHITE 26

Terregaie - Pinot Grigio, Veneto, 2020	AVAILABLE OPTIONS
	\$12.00
	\$45.00
Cantina Bolzano - Sauvignon Blanc, Alto Adige, 2021	AVAILABLE OPTIONS
	\$13.00
	\$51.00
Lagaria - Chardonnay, Venezie, 2021	AVAILABLE OPTIONS
	\$13.00
	\$51.00
Pra, Otto, Soave Classico - Garganega, Veneto, 2021	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Ottosoldi Gavi - Cortese, Piemonte, 2020	AVAILABLE OPTIONS
	\$14.00
	\$52.00
La Vis - Chardonnay, Trentino, 2021	AVAILABLE OPTIONS
	\$14.00
	\$52.00
Cantina Bolzano - Pinot Bianco, Alto Adige, 2020	\$49.00
Northern Italy Region	
Marchesi di Barolo, Gavi - Cortese, Piemonte, 2021	\$51.00
	Northern Italy Region
Tintero - Roero Arneis, Piemonte, 2021	\$52.00
	Northern Italy Region
Elena Walch - Chardonnay, Alto Adige, 2020	\$59.00
	Northern Italy Region
La Casaccia, Charno - Chardonnay, Piedmont, 2020	\$62.00
	Northern Italy

Venica - Friulano, Friuli, 2020	\$62.00
Giovanni Almondo - Roero Arneis, Piemonte, 2021	\$64.00
Franscesco Rinadli - Gavi, Cortese, Piemont, 2021	\$66.00
Masut Da Rive - Chardonnay, Friuli, 2020	\$79.00
Northern Italy Region	
Elena Walch, Beyond the Clouds, Chardonnay, Alto Adige, 2020	\$115.00
Northern Italy	
Sartarelli - Verdicchio Classico, Marche, 2019	\$48.00
Central & Southern Italy	
Terrantica, Grecco di Tufo, Campania, 2018	\$58.00
Central & Southern Italy	
Podere Barbi, Orvieto Classico, Trebbiano, Umbria, 2020	\$59.00
Central & Southern Italy	
Cantine Morone, Albanora - Falanghina, Campania, 2020	\$59.00
Central & Southern Italy	
Mastroberadino - Falanghina, Campania, 2020	\$61.00
Central & Southern Italy	
Antinori Bramito Della Sala - Chardonnay, Umbria, 2021	\$62.00
Central & Southern Italy	
San Felice - Vermentino, Tuscany, 2021	\$65.00
Central & Southern Italy	
Mastroberardino - Radici, Fiano di Avellino, Campania, 2021	\$75.00
Northern Italy	
Morella, Mezzogiorno Bianco, Pugli, 2021	\$92.00
Central & Southern Italy	
Tenute del Cabreo, La Pietra, Chardonnay, Tuscany, 2020	\$110.00
Central & Southern Italy	

RED 72

Per Linda Montepulciano - Montepulciano, Abruzzo, 2019	AVAILABLE OPTIONS
	\$12.00
	\$45.00
Borgo Moncalvo - Barbera d'Asti, Piedmont, 2019	AVAILABLE OPTIONS
	\$13.00
	\$51.00

Stemmari - Nero d'Avola, Sicily, 2020	AVAILABLE OPTIONS	
		\$13.00
		\$51.00
La Vis, Pinot Nero, Trentino, 2021	AVAILABLE OPTIONS	
		\$14.00
		\$52.00
Basciano - Chianti Ruffina, - Sangiovese, Tuscany, 2020	AVAILABLE OPTIONS	
		\$14.00
		\$52.00
La Vis - Cabernet Sauvignon, Trentino, 2021	AVAILABLE OPTIONS	
		\$14.00
		\$52.00
Castello di Querceto Chianti Classico - Sangiovese, 2020	AVAILABLE OPTIONS	
		\$15.00
		\$57.00
Pappolo - Cabernet Blend, Tuscany, 2020	AVAILABLE OPTIONS	
		\$16.00
		\$63.00
Buglioni - Valpolicella Ripasso, Veneto, 2019		\$74.00
Masut da Rive - Pinot Nero, Friuli, 2019		\$79.00
Begali Lorenzo, "La Cengia", Valpolicella Ripasso Classico Superiore, Veneto, 2019		\$82.00
Luigi Righetti - Amarone della Valpolicella, Veneto, 2018		\$84.00
Antolini, "Moropio", Amarone della Valpolicella, Venteto, 2019		\$115.00
Podere Sapaio, Volpolo - Cabernet Sauvignon, Merlot, Petit Verdot, Bolgheri, 2020		\$82.00
Fattoria Castellina - Diano Blanco, Merlot, 2016		\$85.00
Michele Satta, Piastraia - Cabernet / Merlot / Sangiovese / Syrah, Bolgheri, 2020		\$105.00
Tenute di Biserno - Il Pino di Biserno, Merlot, Cabernet Franc, Tuscany, 2019		\$145.00
Ruffino - "Aluda", Cabernet Franc, Merlot, Colorino, Tuscany, 2017		\$175.00
Tenuta Luce - "Luce Della Vite", Sangiovese, Merlot, Tuscany, 2019		\$195.00
Tenuta Sette Ponti - "Oreno", Merlot, Cabernet Sauvignon, Petit Verdot, Tuscany, 2019		\$210.00
Lamole Chianti Classico - Sangiovese, 2020		\$58.00
Calcinaia Chianti Classico - Sangiovese, 2020		\$59.00
Caparsa - Chianti Classico, Sangiovese, 2019		\$62.00

Monteraponi Chianti Classico - Sangiovese, 2021	\$64.00
Pruneto - Chianti Classico, Sangiovese, 2020	\$72.00
San Felice - Chianti Classico, Sangioveses, 2021	\$92.00
Caparsa Chianti Classico Riserva - Sangiovese, 2018	\$95.00
Ruffino - "Romitorio", Gran Selezione, Chianti Classico, 2016	\$165.00
Il Poggione - Rosso di Montalcino, 2020	\$85.00
Bruna Grimaldi Barolo "Camilla" - Nebbiolo, Piemonte, 2017	\$110.00
Caggiano - Taurasi, Campania, 2015	\$120.00
Masi, Amarone della Valpolicella - Veneto, 2015	\$165.00
Tiberio - Montepulciano d` Abruzzo, Abruzzo, 2019	\$65.00
Il Poggione - Rosso di Montalcino, Montalcino, 2018	\$85.00
Ridolfi - Brunello di Montalcino, 2017	\$125.00
Fattoria Dei Barbi - Brunello di Montalcino, Montalcino 2017	\$135.00
Casanuova della Cerbaie, Brunello di Montalcino - Montalcino 2015	\$145.00
Querce Bettina - Brunello di Montalcino, 2012	\$148.00
San Felice - Campogiovanni, Brunello di Montalcino, 2017	\$152.00
Silvio Nardi, Brunello di Montalcino - Montalcino 2017	\$155.00
Il Poggione, Brunello di Montalcino - Montalcino 2017	\$165.00
Luce - Brunello di Montalcino, Montalcino, 2017	\$185.00
Pietramore, Montepulciano d'Abruzzo, Abruzzo, 2018	\$55.00
Viticoltori De Conciliis - "Donaluna", Aglianico, Cilento, 2016	\$62.00
Marramiero - "Dama", Montepulciano d'Abruzzo, Abruzzo, 2020	\$65.00
Coppi - "Senatore", Primitivo, Puglia, 2017	\$68.00
Tiberio, Montepulciano d'Abruzzo, Abruzzo, 2020	\$69.00
Masseria Starnali - "Santo Sano", Aglianico, Roccamonfina, 2017	\$72.00
Alzatura - Sagrantino di Montefalco, Umbria, 2014	\$78.00
Varvaglione Papale - Primitivo, Puglia, 2019	\$82.00
Antonelli - Sagrantino di Montefalco, Umbia, 2016	\$85.00

Agricola Punica - Monessu, "Isola dei Nuraghi", Carignano, Cabernet Sauvignon, Sardinia, 2020	\$92.00
Irene Badala - "Etna Rosso", Nerello Mascalese, Sicily, 2019	\$105.00
"Caggiano, Taurasi", Aglianico, Campania, 2015	\$120.00
Mastroberardino - "Radici", Taurasi Risera, Aglianico, Campania, 2015	\$162.00
Masterberardino - "Stilema, Taurasi", Aglianico, Campania, 2015	\$225.00
Il Palazzotto - Dolcetto d'Alba, 2020	\$49.00
Eraldo Revelli - "Autin Lungh Dogliani", Dolcetto, 2019	\$51.00
Ca' Del Biao - Barbera d'Alba, "Paolina", 2020	\$59.00
Cavallotto - Dolcetto d'Alba, "Vigna Scot", 2020	\$64.00
Paolo Scavino - Barbera d'Alba, 2021	\$65.00
Giacomo Braida - Barbera d'Asti, 2019	\$81.00
Cantine Povero Barolo - Nebbiolo, 2018	\$85.00
Prunotto - Barbaresco, Nebbiolo, 2018	\$89.00
Bruna Grimaldi - "Camilla", Barolo, Nebbiolo, 2018	\$110.00
Polderi Colla - Barbaresco, "Roncaglie", Nebbiolo, 2019	\$120.00
Francesco Rinaldi - Barolo, "Brunate", Nebbiolo, 2018	\$155.00
Paolo Scavino - Barolo, "Cannubi", Nebbiolo, 2018	\$175.00
Podere Luigi Einaudi, Barolo, "Monvigliero", Nebbiola, 2018	\$180.00
Podere Luigi Einaudi, Barolo, "Cannubi", Nebbiolo, 2018	\$190.00
Cavallotto, Barolo Riserva, "Vignolo". Nebbiolo, 2015	\$295.00
Podere Luigi Einaudi, "Cannubi", Barolo, Nebbiolo, 2018	\$325.00

Magnum

DRAUGHTS 10

Hop Drop n Roll	\$7.00
NoDa Brewing Co., Charlotte, NC 7.2% ABV; A West Coast IPA with tons of juicy hop flavor	
Rewind Lager	\$6.00
Birdsong Brewing Co., Charlotte, NC 4.0% ABV; Inspired by a traditional Czech Pilsner; well-balanced clean and crisp	
Belgian White	\$7.00
Allagash Brewing Company, Portland, ME 5.2% ABV; Traditional Belgian style white ale with hints of coriander and orange peel	

Higher Ground	\$7.00
Birdsong Brewing Co., Charlotte, NC 7% ABV; Well-balanced with a citrus aroma and notes of Grapefruit and Honeysuckle	
Juicy Jay IPA	\$7.00
Legion Brewing Company, Charlotte, NC 6.2% ABV; Juicy Citrus aroma with distinct dry finish	
Coco Loco	\$7.00
NoDa Brewing Co., Charlotte, NC 6.2% ABV; A robust porter, brewed with cocoa nibs and toasted coconut	
Amber Ale	\$7.00
Duck-Rabbit Craft Brewery, Farmville, NC 5.6% ABV; Traditional American brown ale, hoppy and slightly bitter	
Narragansett Lager	\$7.00
Narragansett, Providence, RI 5% ABV; Traditional American Lager brewed to be clean, crisp, refreshing and perfectly balanced	
Sierra Nevada Pale Ale	\$6.00
Sierra Nevada Brewing Co., Fletcher, NC 6% ABV; Heavy on hops with intense aromas of pine and citrus	
Rotating Seasonal Tap	\$7.00

BOTTLES & CANS 3

Jalapeño - Birdsong, Pale Ale	\$6.00
Wicked Easy - Sam Adams, Light Lager	\$5.00
Dolomiti - Italian Pils	\$6.00