



Antipasti

Il Tagliere	32
Charchuterie & cheese board for two. A curated selection of classic Italian salumi: Parma prosciutto crudo, mortadella, coppa, finocchiona, and soppressata. Paired with a quartet of artisanal cheeses including goat's log, creamy taleggio, caciocavallo, and 24-months Grana Padano. Served with pickled cucumbers, local honey and seasonal jam.	
Parmigiana	16
Layered fried eggplant baked with tomato sauce, provola, and basil & Grana Padano reduction.	
Nonna’s Meatballs	18
House-made meatballs crafted from locally raised Black Angus beef, simmered in our signature tomato sauce, and finished with grated Grana.	
Polpo / Octopus	24
Sous-vide and pan-seared Spanish octopus, served over a silky provola fondue, finished with semi-dried tomatoes, black olive dust and parsley powder for a bright, modern Italian touch.	
Tonno / Tuna *	19
Smoked tuna tartare layered with burrata cream, crushed pistachios and a fragrant basil-ginger reduction. Served with house-made potato chips for a perfect scoop.	

Fritti

The Trio	16
Eggplant fritter with mint yogurt Potato croquette with pecorino fondue Salt cod mousse fritter with turmeric aioli	
Arancini	16
Crispy rice and slow-cooked beef ragù wrapped in a golden shell, served with a fragrant saffron sauce.	
Fritto di Mare	18
Lightly fried shrimp and calamari, served with a crisp lemon mayo.	

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

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Margherita	18
Tomato, fior di latte mozzarella, and fresh basil.	
Diavola	24
Tomato, fior di latte mozzarella, and spicy salami.	
Ham & Mushroom	25
Tomato, fior di latte mozzarella, cooked ham, mushrooms.	
Burrata & Prosciutto or Bresaola	28
Tomato, fior di latte mozzarella, creamy burrata, prosciutto or bresaola, arugula, cherry tomatoes, and shaved Grana Padano.	
Pumpkin & Truffle	26
Pumpkin cream, crispy guanciale, provola, and a touch of truffle cream.	
Mortadella & Pistachio	27
Mortadella, silky stracciatella, pistachio crumble.	

Pasta & Risotti

Tortello alla Genovese	28
House-made tortelli filled with slow-cooked beef and onion ragù, finished with a light pecorino romano foam and a rich demi-glacé.	
Tagliatelle alla Bolognese	22
Fresh tagliatelle tossed in classic Bolognese ragù, finished with a velvety Parmigiano fondue.	
Broccoli Cream Risotto	24
Creamy broccoli risotto with provola fondue and crispy guanciale.	
Pumpkin Risotto	25
Pumpkin cream risotto with gorgonzola fondue and toasted walnut.	
Cacio&Pepe Tagliolini	25
Tagliolini in a pecorino and black pepper emulsion, topped with bright lemon zest, and a rich shrimp bisque.	
Paccheri alla Luciana	26
Paccheri with slow-cooked octopus ragù, tomato sauce, black olives, capers and parsley.	

Secondi

Ribeye	42
Grilled 12 oz ribeye steak. Local, Black Angus, grass-fed, served with a side of oven-roasted golden potatoes.	
Beef Tenderloin	48
Slow cooked beef tenderloin (8 Oz), gently braised and butter-sautéed with sage, finished with a rich demi-glacé. Served with vanilla-celeriac purée and butter-toasted spinach with mixed seeds.	
Roasted Chicken Breast	34
Slow-cooked chicken breast, butter-sautéed with rosemary, served over pumpkin cream, finished with toasted hazelnuts and fresh mixed greens.	
Pork Belly	32
Sous-vide pork belly, crisped to perfection, served with silky potato foam, butter-sage sautéed carrots, and a bright apple reduction for balance.	
Tuna Tataki*	35
With citrus-braised red onion, saffron sauce, cauliflower, and parsley powder.	
Seared Salmon	35
Pan-seared, wild-caught Atlantic salmon with a silky pea-mint cream, crispy almonds, purple potato chips, and salmon roe.	

Salads

Tomato & Burrata	18
Heirloom tomatoes, crisp romaine, red onion, creamy burrata, olives, and fresh arugula for a light, vibrant, and beautifully balanced.	
Seafood Salad	20
Octopus, calamari, shrimp, celery, carrots, olives, lamb’s lettuce, citronette dressing.	
Arugula & Pear	16
Arugula, fresh pears, shaved Parmigiano, and toasted walnuts, dressed simply with olive oil and balsamic.	
Orange & Fennel	17
Spinach, with fresh orange segments, shaved fennel, red onion, and mixed seeds for a crisp, vibrant finish.	

Sides

Roasted Potatoes	9
With paprika and rosemary.	
Cauliflowers Gratin	12
With Mornay sauce.	
Baby Spinach	9
Butter-Sautéed.	
Mushrooms	10
Champignon Mushrooms sautéed with garlic, parsley, and pepper.	
Glazed Carrots	8
Vinegar glazed carrots.	

Dolci

Italian Mixed Berry Cheesecake	14
A modern take on european cheesecake; a silky cream-cheese dome glazed with mixed berries, served with fresh seasonal berries and a crisp almond crumble for texture and balance.	
Espresso Tiramisu	13
The timeless Italian dessert of espresso-soaked ladyfingers layered with airy mascarpone cream and finished with a generous dusting of rich cocoa.	
Amarena Moderno	14
Layers of delicate, crisp puff pastry filled with light chantilly cream and bright amarena cherries for a perfect balance of sweetness and tartness.	
Babà Napoletano	11
A soft, airy Neapolitan sponge soaked in rum syrup infused with cinnamon and citrus peel, finished with silky vanilla pastry cream.	
Torta Tenerina	13
Flourless-style chocolate cake; soft and molten at the center witha thin, fragile crust and an intensely pure chocolate flavor. Served with a spoon of vanilla ice cream for the perfect contrast.	

Caffè

Espresso	3.20
Macchiato	3.60
Cappucino	4.80
Cortado or Doppio	4.20