

La Luce Story

Richard is the new owner of La Luce Ristorante and started working there in 1976 when it was called Giorgio D. Originally the founder of Giorgio D was a hairdresser by trade but his wife, Mary, was an excellent cook so they decided to open a restaurant. Both Giorgio and Mary were from Friuli in Italy. Richard applied to work for the restaurant as he had culinary experience. In the beginning the restaurant offered a hot table where people would come in, grab a tray, and eat. In 1989 they created another room to offer a dining experience. The kitchen is located in the middle so that food is easily accessible for the hot table and dining room.

When Richard became the owner, he only got the restaurant not the name thus changed the name to La Luce Ristorante. The mission was to offer a motel restaurant for construction workers that started building Woodbridge in 1977. Richard states that the menu reflects the previous owner's northern regional Italian culture.

Due to being the only Italian restaurant in the area at the time it was not difficult to attract customers to eat at the establishment. The business is usually very busy for lunch but not for dinner because they are not located in a residential area. On the weekends they rely on parties to support their business. As of recently the owner has noticed more diverse groups of people coming to the restaurant to experience Italian cuisine.

The menu used to be quite simple with a focus on spaghetti, meatballs, and lasagna. Recently more fine dining items have been added to the menu that are more complicated to create, with more attention to detail. The establishment offers specials daily on top of their standard menu. The hot table served mostly sandwiches made with veal, chicken, and meatballs, yet also salads, sausages, and roasted potatoes. Many ingredients are imported from Italy such as mozzarella, tomatoes, olives, tomato paste, and olive paste.

The pandemic has made La Luce reliant on take out instead of a sit down fine-dining experience. They thank their loyal customer base for supporting them directly to help them remain open instead of being forced to shut down. The future of La Luce is to turn one part of the restaurant as a casual walk-in pizzeria and keep the fine-dining room for reservations and more sophisticated sit-down meals. They also plan to open more of their pizzerias once government lockdowns are lifted.