

Casa Luca was forged in our family cooking traditions at home in Italy, Spain and America. The menu is inspired by those traditions and our favorite dishes for sharing and enjoying each other's company.

-The Trabocchi Family-

LIBATIONS • 13

Harvest Moon • Bellagio

Maria G&T • Autumn Old-Fashioned

Seasonal Sangria • 15

MOCKTAILS • 7

Spiced Melograno • Eve's Temptation • Pompelmo Frizzante

TO START

Hot Churros of Parmigiano & Tomato Marinara Dip [✓] • 7

Grilled Flatbread, Capicola & Stracchino Cheese • 10

SOUP & SALADS • 14

Casa Luca Caesar Salad Farmer's Chopped/Green Salad ✓
Pumpkin Soup ✓

APPETIZERS • 18

Prosciutto & Persimmon Burrata & Baby Beets ✓
Nantucket Bay Scallop Crudo, Fennel & Olives Ascolana

TODAY'S APPETIZER SPECIALS • 16

Spicy Grilled Wild Calamari Nonna Palmina's Meatballs

PASTA

Tortellini Baby Back Ribs, Alfredo of Rome • 26 Linguini & Clams Sorrento ✓• 26
Shells, Tomato & Bacon "Fumé" ✓• 26
(Half Portions Available)

Large Mushroom Lasagna Boscaiola ✓• 32

Lobster Gnocchi Fra Diavolo • 32

✓ *Vegetarian or can be made Vegetarian*
We Offer Gluten-Free Pasta

SHARE FAMILY STYLE!

ALBA WHITE TRUFFLE

3 grams • 70 6 grams • 130

Tjarin Pasta • Aquerello Risotto • Sunny Side Up Eggs & Pancetta
(Shaved Tableside)

SEA & LAND

Erin's Drunken Tuna • 36 Fishermen Style Madai Snapper • 38

Giuseppe Grilled Pork Belly & Sweet Sausage • 36

9 Oz Veal Chop Parmigiana • 48

THE FAMILY FEAST (Large Format Serves Two to Four or More)

Whole Branzino in Salt Crust or Simple Grilled • 65

42 Oz Porterhouse Florentine • 95

SIDES • 10

Baby Brussels Sprouts & Smoky Pancetta ✓ Roasted Cauliflower & Lemon ✓

Please alert your server if you have any dietary restrictions due to food allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.

Executive Chef Erin Clarke