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

Sangria · Aged Negroni Bianco · Bellagio

MOCKTAILS · 7

Peach Blossom · Spring Garden · Pompelmo Frizzante

TO START

Hot Churros of Parmigiano & Tomato Marinara Dip · 12

Grilled Flatbread, Capicola & Stracchino Cheese · 12

SALADS · 13

Alice Spring Caesar Salad

Farmer's Chopped/Green Salad

APPETIZER · 16

Prosciutto & Peas

Burrata & Asparagus

Spicy Grilled Calamari Puttanesca

Crudo Salmon & Sardinian Couscous

Nonna's Palmina Meatballs

TODAY'S SPECIALS · 18

Tuscan Veal Tonnato

Beef Tenderloin Tartare Piemontese

PASTA · 28

Tortellini Baby Back Ribs, Alfredo of Rome

Shells, Tomato & Bacon "Fume"

Linguini & Clams Sorrento

Lobster Gnocchi Fra Diavolo

Large Mushroom Lasagna Boscaiola · 32
(Add Spring Black Truffle · 42)

SEA & LAND

Please Share Family Style

Crab Dip Venetian Style · 36

Fishermen Halibut · 36

Erin's Spring Drunken Tuna · 38

12 Oz Giuseppe Grilled Pork Chop & Sausage · 44

9 Oz Veal Chop Parmigiana · 44

14 Oz Grilled Beef Rib Eye Cacciatore · 54

THE FAMILY FEAST
(Serves Two To Four)

42 OZ Porterhouse Florentine · 95

Whole Branzino in Salt Crust · 65

SIDES · 10

Pee Wee Potato & Pesto

Asparagus & Fonduta

Mushrooms & Spring Garlic

Vegetarian Or Can Be Made Vegetarian
We Offer Gluten-Free Pasta

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