

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

Maria G&T • Summer Old-Fashioned

MOCKTAILS • 7

Peach Blossom • Spring Garden • Pompelmo Frizzante

TO START

Hot Churros of Parmigiano & Tomato Marinara Dip • 12 ✓

Grilled Flatbread, Capicola & Stracchino Cheese • 12

SOUP & SALADS · 13

Aliche Caesar Salad Farmer's Chopped/Green Salad ✓

Maria's Chilled Tomato Gazpacho ✓

APPETIZER · 16

Prosciutto & Cherries Burrata & Sweet Corn ✓

Spicy Grilled Calamari Puttanesca Nonna Palmina's Meatballs

TODAY'S APPETIZER SPECIALS · 18

Hamachi Crudo, Zucchini & Taggiasca Olives

PASTA · 28

Tortellini Baby Back Ribs, Alfredo of Rome Shells, Tomato & Bacon "Fume" ✓

Linguini & Clams Sorrento ✓ Lobster Gnocchi Fra Diavolo

Pappardelle & Australian Black Truffle · 32 ✓
(4 Grams Shaved Tableside)

ALL TO SHARE FAMILY STYLE

SEA & LAND

Fishermen Snapper · 38

Erin's Summer Drunken Tuna · 38

9 Oz Veal Chop Parmigiana · 44

14 Oz Grilled Beef Rib Eye Cacciatore · 48

THE FAMILY FEAST

(Large Format Serves Two To Four or More)

42 Oz Porterhouse Florentine · 95

Whole Branzino in Salt Crust or Simple Grilled · 65

SIDES · 10

Pee Wee Potatoes & Pesto ✓ Green Beans & Fonduta ✓

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

(1/2 Portions Available Upon Request)

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