

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

Bellagio

Vodka, Elderflower, Cocchi Rosa, Prosecco

Cherry Blossom

Gin, Elderflower, Lemon, Raspberry & Cherry Blossom Syrup

Lost at Sea

Pineapple & Sage Infused Rum Passion Fruit, Lime, Club Soda

Maria's G & T

London Dry Gin, Diet Tonic, Hibiscus Ice, Fennel, Lemon & Grapefruit Peel

Casa Luca Sangria

Glass · 15

Pitcher · 55

MOCKTAILS · 7

Pesca · Pompelmo Frizzante · Mora

WINES BY THE GLASS · 10

Joseph Mellot 'Sincerite', Sauvignon Blanc, Loire Valley

La Fiera, Montepulciano d'Abruzzo

TO START

Hot Churros of Parmigiano & Tomato Marinara Dip · 7 ✓

Warm Tomato Soup & Stracchino Brioche Toast · 13 ✓

SALADS & APPETIZERS

Casa Luca Caesar Salad · 9 / 13 Spring Chopped Salad · 9 / 13 ✓

Prosciutto & Strawberries · 10 / 16

Spicy Grilled Wild Calamari · 16 Nonna Palmina's Meatballs · 16

Burrata, Asparagus & Taggiasca Olives · 10 / 16 ✓

TODAY'S APPETIZER SPECIALS · 18

Ora King Salmon Crudo

MARIA'S LIGHT MENU · 28

Mediterranean Diet, Low Sodium, Low

Calorie

3 Courses [568 cal]

Arugula, Basil, Mint & Pecans · 13 ✓

Grilled Branzino, Sweet Corn Puree & Baby Greens · 18

Lavender Panna Cotta & Black Cherry Granita · 10 ✓

All Items Available a La Carte

PASTA

Half Portions & Gluten Free Pasta Available Upon Request

Rigatoni & Spring Vegetable Primavera · 16 / 26 ✓

Shells, Tomato & Bacon "Fume" · 16 / 26 ✓

Tortellini Baby Back Ribs, Alfredo of Rome · 16 / 26

Linguini & Clams Sorrento · 16 / 26

Lobster Gnocchi Fra Diavolo · 22 / 32

SIMPLY GRILLED

Served with Sautéed Spinach, Tomato Sugo Finto, Lemon

6 oz Arctic Char · 26

6 oz Madai Snapper · 28

6 oz Mediterranean Branzino · 28

LUNCH ENTREE SALADS

Insalata Di Aliche · 30 ✓

Pan Fried Soft Shell Crab, Lemon, Peas, Mint & Orzo Salad

Casa Luca Steak Salad · 28 ✓

Puntarelle Salad, Anchovy Dressing, Pane Fritto

Spring Drunken Tuna · 36

✓ *Vegetarian Or Can Be Made Vegetarian*

Executive Chef Philip Marzelli

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.