

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

Jasmine

Tequila Reposado, Watermelon, Green Chartreuse, Spicy Jasmine Syrup

Lost at Sea

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

Summer Gala

Grand Gala, Licor 43, White Wine, Orange, Apple, Bitters

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

NIBBLES · 9

Casa Luca Caesar Salad ✓ · Chopped Salad ✓

Nonna Palmina's Meatballs

Hot Churros of Parmigiano & Tomato Marinara Dip ✓

Heirloom Tomato, Buffalo Mozzarella Salad ✓

SMALL PLATES · 16

Prosciutto & Cherries · Spicy Grilled Wild Calamari

Hamachi Crudo, Romesco, Shaved Fennel

Bruschetta: Daily Preparation

Burrata, Grilled Peaches & Corn Pudding ✓

SOUP · 13

Maria's Chilled Tomato Gazpacho

MARIA'S LIGHT MENU · 28

Mediterranean Diet, Low Sodium, Low Calorie

3 Courses

Watercress, Peaches, Shaved Summer Radish & Basil · 13 ✓

Grilled Branzino, Romesco, Squash, Baby Greens · 18

Goat Milk Granita, Raspberry Confit, Beet Meringues · 10

All Items Available a La Carte

PASTA

Half Portions & Gluten Free Pasta Available Upon Request

Rigatoni, Squash, Heirloom Tomato · 18 / 26 ✓

Shells, Tomato & Bacon "Fume" · 18 / 26 ✓

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

Linguini & Clams Sorrento · 18 / 26

Lobster Gnocchi Fra Diavolo · 24 / 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

5 oz Ahi Tuna · 28

LUNCH ENTREE SALADS

Insalata Di Aliche · 30 ✓

Pan Seared Soft Shell Crab, Corn, Basil & Tomatoes

Casa Luca Steak Salad · 28

Baby Greens, Anchovy Dressing, Pane Fritto

Drunken Tuna · 36

Roasted Mushrooms, Summer Corn, Madeira

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.

✓ *Vegetarian or Can Be Made Vegetarian*

Executive Chef Philip Marzelli