



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.

Happy Easter! Buona Pasqua!

April 16th, 2017

TODAY'S LIBATIONS

Mocktails · 10

Pompelmo

Ginger Snap

Cocktails · 15

Casa Luca Sangria

Resolution G&T

Seasonal Old Fashioned

Wine · 13

Clara C' "Da Fabio Trabocchi" Brut Prosecco

Joseph Mellot 'Sincerite' Sauvignon Blanc

Castellani 'Guadalmare' Super Tuscan

Chef Owner Fabio Trabocchi · Executive Chef Erin Clarke · General Manager TJ Monoyez





CASA LUCA EASTER BRUNCH

75 per person

APPETIZERS *choice of*

Spring Greens, Goat Cheese Caprino, Toasted Pine Nuts

Burrata “Caesar” Salad, Crispy Capers & Pane Fritto

Smoked Salmon Crescia, Grilled Asparagus, Stracciatella Cheese



BRUNCH FAVORITES *choice of*

Fusilli Pasta, Spring Vegetables, Fontina Cheese Fondue

Poached Eggs, Rock Shrimp & Bearnaise on Grilled Country Bread

Bev’s Country Ham Omelette, Spring Onions & Greens

Wagyu Skirt Steak & Eggs



DOLCI *choice of*

Caramel Soft Serve Ice Cream

Aliche Chocolate Sandwich Cookie

Polenta & Passion Fruit Torta

MENU SUBJECT TO CHANGE

