



Dinner February 5, 2017

“Casa Luca is about our family table at home. We love sharing and the happiness of doing so with each other.”

-Fabio & Maria Trabocchi

COCKTAIL OF THE WEEK 13

NEGRONI BIANCO

London Dry Gin, Cocchi Americano, Dolin Dry Vermouth

RESTAURANT WEEK FEATURED WINES

PINOT GRIGIO LA VIS 'DA FABIO TRABOCCHI': Trentino-Alto Adige, Italy 2014 **10**

RED BLEND L'ARCO 'ROSSO del VERONESE': Veneto, Italy 2011 **10**

CASA LUCA SIGNATURE COCKTAIL

CASA LUCA SANGRIA

Wine, Bacardi Silver, Cointreau, St. Germain, Lemon, Seasonal Fruits
1.5 glass / 50 pitcher

MOCKTAILS 7

SPICED MELOGRANO

Pomegranate, Spiced Syrup, Lemon, Club Soda
Only 90 Calories

POMPELMO

Grapefruit, Lime, Agave, Club Soda

GINGER SNAP

Persimmon, Walnut Syrup, Pomegranate, Lemon, Ginger Beer

COCKTAILS 15

SEASONAL OLD FASHIONED

House Made Pumpkin Liqueur, Rye Whiskey, Smoke, Bitters

BELLAGIO

Vodka, Elderflower Shrub, Cocchi Rosa, Prosecco, Pomegranate

IL PALIO

Maker's Mark, Cocchi Vermouth, Campari Ice Cube, Orange Bitters

SPICED AGAVE

Tequila Blanco, St. Germain, Spiced Syrup, Lemon, Star Anise

RESTAURANT WEEK 2017

3 COURSE FOR \$35

FEATURED COCKTAIL

RESOLUTION G & T 10

London Dry Gin, Tonic, Fennel, Grapefruit, White Peppercorn, Jasmine Ice

ANTIPASTI

BURRATA CAESAR SALAD Anchovy Dressing, Pane Fritto, Shaved Farm Egg

or

CASA LUCA BEEF TARTARE Sunny-Side Up Duck Egg, Parmesan Crema, Rosemary Cracker

SECONDI

FUSILLI White Pork Ragu, Kale Rabe, Barilotto Buffalo Milk Cheese

or

BRANZINO AL FORNO Tomato, Capers, Lemon, Taggiasche Olives

or

TAGLIATA DI MANZO Grilled NY Strip Steak, Cheese Fonduta, Arugula Salad

DOLCI

CARAMEL BUDINO Blood Orange, Spiced Espuma, Toasted Meringue

or

ZUPPA INGLESE Passion Fruit Crema, Alcherme Liqueur, Jivara Milk Chocolate

APPETIZERS

VERGARA MEATBALLS Cheese Fonduta, Tomato Sugo Finto **12**

MAINE LOBSTER & FARRO SALAD Artichokes, Blistered Red Peppers **24**

CURED MEAT & CHEESE BOARD Marinated Olives, House Made Crescia Flatbread **30**

FORMAGGIO IN CROSTA Mt. Tam Cheese Baked in Savory Pastry, Port Wine Sauce **36**

OUR PASTA

MADE DAILY IN HOUSE

RAVIOLI SAN LEO Smoked Ricotta, Lemon Zest, Almonds, Fine Herbs **24**

FETTUCCINE NERO Tiger Prawns, Grilled Calamari, Clams, Amalfi Style **28**

PAPPARDELLE 45

Burnt Grain Pasta, Sunny Side Up Duck Egg, 3 Grams Black Truffle

Served Family Style For 2-4

Gluten Free Rice Fusilli, Corn Spaghetti & Half Portions Available

SEA & LAND

ÖRA KING SALMON Umbrian Lentils, Root Vegetables, Oregano **34**

GIUSEPPE TRABOCCHI 14 oz. Grilled Pork Chop, Spicy Sausage, Merlino Cheese **36**