



Dinner January 23, 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

### CASA LUCA SIGNATURE COCKTAIL

#### **CASA LUCA SANGRIA**

Wine, Bacardi Silver, Cointreau, St. Germain, Lemon, Seasonal Fruits  
15 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

#### **RESOLUTION G & T**

Boodles Gin, Diet Tonic, Fennel, Lemon, Grapefruit, White Peppercorn, Jasmine Ice  
Only 99 Calories

#### **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

#### **SMOKED SAZERAC**

Rye Whiskey, Simple Syrup, Smoke, Bitters

# The Joy of Sharing at the Table

## SMALL BITES

**ROASTED HEIRLOOM BEETS** Stracciatella Cheese, Pesto Genovese, Hazelnuts **10**

**WARM LENTIL SALAD** Root Vegetables, Rosemary Cracker, Wagyu Bresaola **10**

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

## APPETIZERS

**WINTER GARDEN SALAD** Pomegranate, Barilotto Cheese, Pine Nuts **13**

**BURRATA CAESAR SALAD** Puntarelle Lettuce, Pane Fritto, Shaved Egg **16**

**TORTELLINI IN BRODO** Wild Mushrooms, Spinach, Warm Hen Consommé **16**

## FOR THE TABLE

TO SHARE FAMILY STYLE

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

**CASA LUCA BEEF TARTARE** Sunny-Side Up Duck Egg, Parmesan Crema, Salsa Verde **24**

**PORCHETTA TONNATO** Classic Tonnato Dressing, Thinly Sliced Pork Loin, Olives Ascolana **24**

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

## OUR PASTA

MADE DAILY IN HOUSE

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

**CASONZEI** Sage, Cheese Fonduta, Sicilian Pistachios **24**

**GNOCCHI** Classis Bolognese Ragu, Black Trumpet Mushrooms, Formaggio Di Fossa Cheese **26**

**FETTUCCINE NERO** Sun Shrimp, Grilled Calamari, Middleneck Clams, Amalfi Style **28**

*Gluten Free Rice Fusilli, Corn Spaghetti & Half Portions Available*

## SEA & LAND

**TROTA DI VISSO** Grilled Poconos Trout, White Bean Ragu, Fresh Black Truffle **38**

**8 OZ. BEEF TENDERLOIN CACCIATORE** Cipolline Agrodolce, Wild Mushrooms, Smoky Bacon **38**

## FAMILY STYLE FAVORITES

FOR 2 OR MORE TO SHARE

**GIUSEPPE TRABOCCHI** 28 oz. Grilled Double Pork Chop, Spicy Sausage, Merlino Cheese **65**

**FISHERMAN'S STYLE POLENTA** Adriatic Style Mixed Grill Seafood, Anson Mills Polenta **75**

## GO GREEN

**BROCCOLI RABE** Crispy Garlic, Fonduta, Smoky Bacon **12**