



Dinner – March 19, 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

MOCKTAILS

POMPELMO 7

Grapefruit, Lime, Agave, Club Soda
Only 90 Kcal

GINGER SNAP 7

Persimmon, Walnut Syrup, Pomegranate, Lemon, Ginger Beer

CASA LUCA SIGNATURE COCKTAILS

CASA LUCA SANGRIA

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

RESOLUTION G & T 13

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

BELLAGIO 13

Vodka, Elderflower Shrub, Cocchi Rossa, Prosecco, Pomegranate

SEASONAL OLD FASHIONED 13

House Made Pumpkin Liqueur, Rye Whiskey, Smoke, Bitters

The Joy of Sharing at the Table

SALADS

COLORS OF THE GARDEN SALAD Grapefruit, Barilotto Cheese, Walnuts 15 ✓

BURRATA OF BUFFALO MOZZARELLA Asparagus, Pane Fritto, Basil Pesto 16 ✓

APPETIZERS

VERGARA MEATBALLS Cheese Fonduta, Tomato Sugo Finto 14

CASA LUCA BEEF TARTARE Sunny-Side Up Duck Egg, Parmesan Crema, Salsa Verde 18

CURED MEAT & CHEESE BOARD Marinated Olives, House Made Crescia Flatbread 28

OUR PASTA

MADE DAILY IN HOUSE

RAVIOLI SAN LEO Ricotta Cheese, Lemon Zest, Almonds, Fine Herbs 26 ✓

TORTELLINI OF BABY BACK RIBS Sage, BBQ Spice, Baby Spinach 28

LINGUINE Clams, Broccoli Rabe, Garlic, White Wine 28

GNOCCHI FRA DIAVOLO ½ Maine Lobster, Tomato, Chili, Oregano 30

Gluten Free Rice Fusilli, Corn Spaghetti & Half Portions Available

PAPPARDELLE Parmigiano-Reggiano, Black Truffle 3 grams 45
(Served Family Style For 2-4)

SEA

FISHERMAN'S STYLE ARCTIC CHAR Tiger Prawn, Mussels, Calamari, Brodetto 38

TONNO BRIACO Ahi Tuna, Morel Mushrooms, English Peas, Marsala Wine 38

WHOLE BRANZINO IN SALT CRUST Salsa del Papa, Baby Artichoke Salad 60

LAND

GIUSEPPE TRABOCCHI 12 oz Grilled Wagon Wheel Ranch Pork T-Bone 44

14 oz RIBEYE CACCIATORE Cipolline Agrodolce, Wild Mushrooms, Smoky Bacon 44

POLENTA SPIANATORA Tuscan Style Mixed Grill Meats, Anson Mills Creamy Polenta 70

GO GREEN

GRILLED PENCIL ASPARAGUS Cheese Fonduta, Crispy Garlic 10 ✓

✓ *Vegetarian Options Or Can Be Prepared Vegetarian*

Please alert your server if you have any dietary restrictions due to a 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.