



Dinner – March 28, 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

PEACH BLOSSOM 7

Peach Pure, Lemon Juice, Lavender Syrup

CASA LUCA SIGNATURE COCKTAILS

CASA LUCA SANGRIA ROSÉ

Rosé Wine, Bacardi Silver, Peach Liquor, Grapefruit Juice, Seasonal Fruits
15 glass / 50 pitcher

MARIA 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

Rye Whisky, Ginger Syrup, Smoked Wheat Bay Leaves, Rosemary

TO START

GARLIC CRESCIA & COPPA 12

PARMESAN CHURROS & TOMATO DIP MARINARA 12

The Joy of Sharing at the Table

SALADS

- FARMER'S CHOPPED SALAD** Spring Vegetables, Mortadella, Goat Cheese **13** ✓
LITTLE GEM CAESAR SALAD White Anchovies, Egg In Toast, Crispy Capers **13** ✓
BURRATA OF BUFFALO MOZZARELLA Asparagus, Pane Fritto, Basil Pesto **16**

APPETIZERS

- CRUDO** Wild King Salmon, Sardinian Fregula, Mediterranean Yogurt **16**
PROSCIUTTO & PEAS Prosciutto di Parma, Confit Shallots, Mint **16**
CASA LUCA BEEF TARTARE Sunny-Side Up Egg, Pancetta, Salsa Verde **18**

OUR PASTA

MADE DAILY IN HOUSE

- SHELLS ALL'AMATRICIANA** Smoky Bacon, Melted Onions, Espelette, Pecorino **28** ✓
TORTELLINI OF BABY BACK RIBS Sage, BBQ Spice, Baby Spinach **28**
LINGUINE SORRENTO Clams, Broccoli Rabe, Garlic, White Wine **28**
GNOCCHI FRA DIAVOLO ½ Maine Lobster, Tomato, Chili, Oregano **28**

Gluten Free Rice Fusilli, Corn Spaghetti & Half Portions Available

SEA

- CRAB DIP VENEZIA** Mascarpone Cream, Piquillo Peppers, Rosemary Lavash Crackers **36**
FISHERMAN'S STYLE HALIBUT Blue Bay Mussels, Spicy Brodetto **36**
TONNO BRIACO Ahi Tuna, Morel Mushrooms, English Peas, Marsala Wine **38**
WHOLE BRANZINO IN SALT CRUST Salsa del Papa, Baby Artichoke Salad (For 2-4 To Share) **65**

LAND

- GIUSEPPE TRABOCCHI** 12 oz Grilled Local Pork T-Bone & Sweet Italian Sausage **44**
VEAL CHOP PARMIGIANA 9 oz Breaded Veal Chop, Bocconcini Mozzarella, Prosciutto **44**
14 oz RIBEYE CACCIATORE Cipolline Agrodolce, Wild Mushrooms, Smoky Bacon **54**
PORTERHOUSE FIORENTINA 42 oz Tuscan Grilled Steak (For 2-4 To Share) **95**

GO GREEN

- GRILLED PENCIL ASPARAGUS** Cheese Fonduta, Crispy Garlic **10** ✓
POTATOES ANNA Lemon Zabaglione **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.