



Dinner – March 4, 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

## SMALL BITES

**ROASTED HEIRLOOM BEETS** Stracciatella Cheese, Pesto Genovese, Walnuts **9** ✓

**WARM LENTIL SALAD** Root Vegetables, Rosemary Cracker, Wagyu Bresaola **9**

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

## APPETIZERS

**COLORS OF THE GARDEN SALAD** Grapefruit, Barilotto Cheese, Pine Nuts **15** ✓

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

**CRUDO** Nantucket Bay Scallops, Baccalà Fritters, Blood Orange, Spicy Calabrese Aioli **20**

**TORTELLINI IN BRODO** Warm Soup of Wild Mushrooms, Spinach, Guinea Hen Tortellini **16**

## FOR THE TABLE

GENEROUS APPETIZERS TO SHARE FAMILY STYLE

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

**PORCHETTA TONNATO** Classic Tonnato Dressing, Thinly Sliced Pork Loin, Ahi Tuna Tartare **20**

**MAINE LOBSTER & FARRO SALAD** Artichokes, Blistered Red Peppers **22**

**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 **24** ✓

**GNOCCHI** Classic Bolognese Ragu, Morel Mushrooms, Formaggio di Fossa **28**

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

**PAPPARDELLE** Sunny Side Up Duck Egg, 3 Grams Black Truffle (Served Family Style For 2-4) **45**

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

## SEA & LAND

**BRANZINO AL FORNO** Tomato, Capers, Lemon, Taggiasche Olives **38**

**8 oz. FILET OF BEEF TENDERLOIN CACCIATORE** Cipolline Agrodolce, Wild Mushrooms, Smoky Bacon **40**

## FAMILY STYLE FAVORITES

**24 oz WHOLE SIMPLY GRILLED DANISH DOVER SOLE** Heirloom Baby Spinach, Tomato Sugo Finto **65**

**LAMB SCOTTADITO** White Bean Ragu, Artichokes, Broccoli Rabe, Oregano **60**

## GO GREEN

**GRILLED PENCIL ASPARAGUS** Yukon Gold Potato Crema **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.*