

## Kids' Menu

40 per child

### APPETIZER

Casa Luca Meatballs

*or*

Prosciutto di San Daniele, Burrata Cheese, Pesto Genovese

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### ENTREE

Spaghetti & Marinara Sauce

*or*

Fusilli, Parmigiano Reggiano, Fresh Cream

*or*

Filet of Beef Tenderloin & Yukon Gold Potato Crema

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### DESSERT

Vanilla Soft Serve Ice Cream Sundae

Gingerbread Cake & Warm Chocolate Fudge



# A Celebration of Thanksgiving

Honoring Friendship & Family

3 Courses  
80 per person

*Your Choice of Appetizer, Entree, and Dessert*

**Menu & Pricing Subject to Change**

Casa Luca was forged in our family cooking traditions at home in Italy, Spain and America. The menu is inspired by those traditions and our favorite dishes for sharing and enjoying each other's company.

-The Trabocchi Family -

**LIBATIONS · 15**

Aged Negroni Bianco · Bellagio · Spiced Melograno

**MOCKTAILS · 10**

Pompelmo Frizzante

**TO START**

Hot Churros of Parmigiano & Tomato Marinara Dip · 14 ✓

Grilled Flatbread, Capicola & Stracchino Cheese · 14

**SALADS & APPETIZERS**

Autumn Farmer's Chopped Salad ✓ · Burrata & Heirloom Beets ✓

Kabocha Squash Agnolotti & Brown Butter ✓

**SEA & LAND**

Pear & Taleggio Risotto ✓

Giuseppe Grilled Pork Belly & Sweet Sausage · Drunken Ahi Tuna

Heritage Turkey & Cornbread Stuffing · Grilled Beef Rib Eye Cacciatore

**DESSERTS**

Ricotta Doughnuts · Mocha Torta

Vanilla Soft Serve Gelato & Pears

✓ *Vegetarian or can be made Vegetarian*  
*We Offer Gluten-Free Pasta*

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

Executive Chef Erin Clarke