



## Valentine's Day Dinner

3 COURSES 85 PER PERSON

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**

Winter Old Fashioned · Bellagio

**MOCKTAILS · 10**

Pompelmo Frizzante

**TO START**

Hot Churros of Parmigiano & Tomato Marinara Dip · 14 ✓

Grilled Flatbread, Capicola & Stracchino Cheese · 14

**APPETIZER**

Burrata & Puntarelle “Caesar Salad” · Ahi Tuna & Blood Orange Crudo

Lobster “Cappuccino” · Agnolotti Del Plin & Black Truffle

**ENTREE**

Risotto of Chanterelle & Robiola Bosina ✓

Dorade & Middleneck Clams “Al Forno” · Hudson Valley Duck Breast & Sweet Turnips

Filet of Beef Tenderloin “Rosa Di Parma” Style

**DESSERTS**

Raspberry Champagne Torta · Tortino di Cioccolato

Italian Style Soft Serve

✓ *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