



Casa Luca
VINO e CUCINA

Private Dining Menus
Spring 2017



CANAPÉS

Welcome your guests with a reception featuring a selection of passed canapés
as a prelude to your meal or as part of your cocktail party

30 Minutes of Hand Passed Canapés \$5 per appetizer per person

VEGETABLE

Polenta Fritters, Wild Mushrooms, Cheese Fonduta

Crostini of Crispy Lavash, Stracciatella, Roasted Tomatoes & Taggiasche Olives

Casa Luca Puffs of Herbed Ricotta Cheese

Roman Style Flatbread of Artichokes & Parmigiano

LAND

Spoon of Beef Tartare

Skewer of Wagyu Bresaola, Balsamico, Strawberry

Amish Chicken Croquettes & Fontina Cheese Fonduta

Grilled Lamb Chops, Cucumber-Mascarpone Crema

OCEAN

Spoon of Spicy Tuna Tartare

Thin Grilled Crescia & Smoked Salmon

Baccalá Fritter of Icelandic Cod & Tomato Sugo Finto

*Crispy East Coast Oysters & Béarnaise

SWEETS \$10/person

Zaletti Cookies, Ricciarelli Almond Cookies & Piemontese Salted Chocolate

vegan canapes available upon request

FAMILY STYLE ANTIPASTI

Welcome your guests with a platter or board of favorites to share. Platters serve 10-12 guests.

VEGETABLE GIADINIERA \$80

Marinated Olives, Raw & Pickled Spring Vegetables

VENETIAN STYLE CALAMARI \$85

Coppa, Spicy Tomato Sauce

VERGARA MEATBALLS \$95

Fontina Cheese Fonduta

CASA LUCA PREMIUM CHEESE BOARD \$120

Crispy Lavash, Honey, Nuts, Fresh Fruits

CASA LUCA CHARCUTERIE BOARD \$140

Fresh Baked Italian Flatbreads

SWEETS \$144

Aliche Chocolate Sandwich, Ricciarelli Almond Cookie, Cocoa Nib Shortbread, Piemontese Chocolate Cookie

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

ANCONA PLATTER

East & West Coast Oysters / Clams / Mussels / Lobster
Tiger Prawns / Sea Urchin / Sea Scallops / King Crab
Langoustines / Tuna Tartare

Serves 1-3 • \$85

SAN BENEDETTO PLATTER

East & West Coast Oysters / Clams / Tiger Prawns / Mussels / Lobster
Sea Urchin / Sea Scallops / Langoustines / King Crab / Tuna Tartare
1oz Transmotanus Caviar

Serves 4-6 • \$240

STATIONS

2 Hours for 4 selections \$75 per person

Available for rooftop and full restaurant buyouts events

CLASSIC

Colors of the Garden, Spring Vegetables, Italian Lettuces, Toasted Pine Nuts, Barilotto Buffalo Milk Cheese

Chef's Seasonal Selection of Bruschetta

Tagliere, Chef's Selection of Cured Meats, Cheeses & Le Marche Breads

PASTA

Cavatappi all'Amatriciana, Roasted Tomatoes, Melted Onions, Guanciale, Chili, Formaggio di Fossa

Ravioli San Leo, Ricotta & Wild Greens, Lemon Zest, Fresh Herbs, Toasted Almonds

CHEF ATTENDED STATIONS

Whole Smoked Arctic Char, Taggiasche Olive & Red Pepper Tapenade

Grilled Beef Tenderloin Tuscan Style, Herbed Horseradish & Ricotta Crema

Rosemary Roasted Lamb & Cucumber-Mascarpone Crema

Acquerello Risotto of English Peas
Served in a Parmesan Wheel

DESSERTS

Assortment of Italian Cookies & Sweets