



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