



Casa Luca

VINO e CUCINA

Private Dining Menus

Spring 2017



# CASA LUCA WEEKDAY BREAKFAST

Available Monday - Friday from 7:30am until 10am by private reservation only

## CONTINENTAL BREAKFAST - \$35 per person

*Includes Rosemary Potatoes, Bev's Bacon & Italian Sausage*

Greek Yogurt Parfait, House Made Pistachio Granola, Lemon Curd, Fresh Fruits

*Please select 1:*

Italian Style Omelette, Spring Ramps, Wild Mushrooms, Fresh Goat Cheese

Ricotta Cheese Cake, Amarena Cherry

Grilled Crescia Marche Flatbread, Smoked Salmon, Horseradish Crema, Wild Greens

## FAMILY STYLE BREAKFAST - \$40 per person

*Includes Rosemary Potatoes, Bev's Bacon & Italian Sausage*

Casa Luca Warm Pastry & Bread Basket, Fruit Preserves, Amish Honey, Sweet Milk Butter

Scrambled Eggs, Tomato Sugo Finto, Fontina Cheese Fonduta

Greek Yogurt Parfait, House Made Pistachio Granola, Lemon Curd, Fresh Fruits

# BRUNCH

## 3 Courses for \$45 per person

\$45 –select two appetizers, three entrees & two desserts for your guests to choose from

Available on Sunday from 11:00am to 2:30pm

### APPETIZER

Greek Yogurt Parfait, House Made Pistachio Granola, Lemon Curd, Fresh Fruits

Baccalá Fritters, Creamy Cod Fritters, Spicy Citrus Aioli

Casa Luca Caesar Salad, Burrata of Buffalo's Milk Cheese, Shaved Egg, Pane Fritto

### ENTREE

Italian Style Omelette, Spring Ramps, Wild Mushrooms, Fresh Goat Cheese

Ricotta Cheese Cake, Amarena Cherry

Fusilli Cacio e Pepe, Black Pepper, Burrata of Buffalo Mozzarella & Sheep's Milk Cheese Roman Style

Grilled Crescia Marche Flatbread, Smoked Salmon, Horseradish Crema, Wild Greens

### DESSERT

Tiramisu "Pick Me Up," Coffee Zabaglione, Whipped Mascarpone, Chocolate Shavings

Chocolate Ganache Tart, Alba Hazelnuts, Azelia Chocolate Crema

Caramel Budino, Harry's Berries Strawberries, Lemon Saba, Vanilla Meringue

Soft Serve, Your Choice of Our Daily Selections

Casa Luca Cookie Bags To Go *(in lieu of a plated desserts)*