



Casa Luca  
VINO e CUCINA

Private Dining Menus  
Spring 2017



# LUNCH

## 3 Course Lunch for \$35 per person

35– select one appetizer, three entrees & one dessert for your guests to choose from

### APPETIZERS

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

Burrata of Buffalo Mozzarella Caesar Salad, Shaved Egg, Pane Fritto, Baby Lettuces

Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb, Red Watercress, Blue Cheese

### PASTAS & ENTRÉES

Acquerello Risotto of English Peas

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

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

Simply Grilled Branzino, Wild Greens, Tomato Sugo Finto

Simply Grilled Arctic Char, Wild Mushroom Farrotto

Guinea Hen Breast Piccata Style, Lemon, Capers, Anson Mills Creamy Polenta

### DESSERTS

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 dessert)*

# LUNCH

## 3 Course Lunch for \$45 per person

select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZERS

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

Burrata of Buffalo Mozzarella Caesar Salad, Shaved Egg, Pane Fritto, Baby Lettuces

Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb, Red Watercress, Blue Cheese

### PASTAS & ENTRÉES

Acquerello Risotto of English Peas

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

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

Simply Grilled Branzino, Wild Greens, Tomato Sugo Finto

Simply Grilled Arctic Char, Wild Mushroom Farrotto

Guinea Hen Breast Piccata Style, Lemon, Capers, Anson Mills Creamy Polenta

Filet of Beef Tenderloin Primavera, Heirloom Baby Carrots, Cipolline Agrodolce, Smoky Bacon

### DESSERTS

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)*

# DINNER

## 3 Course Dinner for \$75

\$75 – select two appetizers, three entrees & two desserts for your guests to choose from

### APPETIZERS

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

Burrata of Buffalo Mozzarella Caesar Salad, Shaved Egg, Pane Fritto, Baby Lettuces

Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb, Red Watercress, Blue Cheese

Ahi Tuna Tartare, Classic Tonnato Dressing, Smoked Trout Roe

### ENTRÉES

Acquerello Risotto of English Peas

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

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

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

Fusilli, White Pork Ragu, Wild Greens, Formaggio di Fossa

Branzino al Forno, Herbed Breadcrumbs, Roasted Tomatoes & Red Peppers, Taggiasche Olives, Capers, Basil

Farrotto of Arctic Char, Tuscan Farro Risotto Style, Blue Bay Mussels, Spicy Shellfish Brodetto

Guinea Hen Breast Piccata Style, Lemon, Capers, Anson Mills Polenta

Filet of Beef Tenderloin Primavera, Heirloom Baby Carrots, Cipolline Agrodolce, Smoky Bacon

### CHEESE & DESSERTS

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

Selection of Artisanal Cheeses, Local Amish Honey, Crispy Lavash

# DINNER

## 4 Course Dinner for \$85 per person

\$85 – select two appetizers, one pasta, three entrees & two desserts for your guests to choose from

### APPETIZERS

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

Burrata of Buffalo Mozzarella Caesar Salad, Shaved Egg, Pane Fritto, Baby Lettuces

Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb, Red Watercress, Blue Cheese

Ahi Tuna Tartare, Classic Tonnato Dressing, Smoked Trout Roe

### PASTAS

Acquerello Risotto of English Peas

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

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

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

Fusilli, White Pork Ragu, Wild Greens, Formaggio di Fossa

### ENTRÉES

Branzino al Forno, Herbed Breadcrumbs, Roasted Tomatoes & Red Peppers, Taggiasche Olives, Capers, Basil

Farrotto of Arctic Char, Tuscan Farro Risotto Style, Blue Bay Mussels, Spicy Shellfish Brodetto

Guinea Hen Breast Piccata Style, Lemon, Capers, Anson Mills Polenta

Filet of Beef Tenderloin Primavera, Heirloom Baby Carrots, Cipolline Agrodolce, Smoky Bacon

### CHEESE & DESSERTS

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

Selection of Artisanal Cheeses, Local Amish Honey, Crispy Lavash

# DINNER

## 5 Course Family Style for \$95 per person

\$95 –one salad, two pastas, entrees, & two desserts included

### APPETIZER

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

### SALAD

*(select 1 for your guests to enjoy)*

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

Burrata of Buffalo Mozzarella Caesar Salad, Shaved Egg, Pane Fritto, Baby Lettuces

### PASTA & RISOTTO

*(select 2 for your guests to enjoy)*

Acquerello Risotto of English Peas

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

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

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

Fusilli, White Pork Ragu, Wild Greens, Formaggio di Fossa

### ENTRÉE

Fisherman's Style Seafood Polenta

Traditional Assorted Adriatic Style Seafood, Umbrian Chickpeas & Slow Cooked Tomato Sugo Finto

&

Chef's Selection of Tuscan-Style Grilled Meats  
Wild Greens, Yukon Gold Potato Crema

### DESSERTS

Ciambella di Nonna Palmina, Warm Hazelnut Coffee Cake, Vin Cotto

Casa Luca Signature Tiramisu, Coffee Zabaglione, Cocoa Sponge

# DINNER

## 7 Tasting Courses for \$115 per person

Executive Chef, Erin Clarke's approach to food is simple elegance in order to bring out the natural vibrancy of the best ingredients. According to Chef Clarke, the creativity starts when the ingredients enter the restaurant.

### Sample Menu

#### CHEF'S SELECTION OF ANTIPASTI PLATES

##### BURRATA OF BUFFALO MOZZARELLA

White Asparagus, Poached Quail Egg, Smoked Trout Roe

##### CAVATELLI

Wild Spring Mushrooms, Mint, Smoked Ricotta

##### HALIBUT

Sardinian Semolina Pasta, Manila Clams, Tender Spring Legumes, Mint, Shellfish Brodetto

##### HAY SMOKED WAGYU SHORT RIB AGRODOLCE

Parsley Root Crema & Salad of Heirloom Radicchio

#### SELECTION OF ITALIAN CHEESES FROM FOSSA DELL' ABBONDANZA

##### CASA LUCA SIGNATURE TIRAMISU

Coffee Zabaglione, Whipped Mascarpone, Chocolate Shavings

#### THE CHEFS TABLE IN THE PEPPE ROOM

*Subject to availability – Our exclusive Chefs table allow our team to curate an experience showcasing our culinary expertise. Wine pairing available on request*