

# LUCA WEST

ITALIAN CUISINE

## MENU DI ORO

SERVED

FAMILY STYLE

\$65 PER PERSON

### ANTIPASTI

SELECT TWO

#### ANTIPASTI

CHEF'S SELECTION OF DRY CURED MEATS • IMPORTED CHEESES • OLIVES • ROASTED VEGETABLES

#### COZZE

ROPE CULTURED MUSSELS • LIGHT TOMATO SAUCE • BASIL • BURGUNDY WINE

#### CALAMARI AGLIO E OLIO ROSO

SAUTÉED NORTH ATLANTIC SQUID • HEIRLOOM TOMATO SAUCE • RED GARLIC • CAPERS • WHITE WINE

#### SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI • WHITE TRUFFLE CREAM • AGED FIG BALSAMIC

#### MELANZANE

ROASTED BABY EGGPLANT • MASCARPONE • RICOTTA • TOMATO SAUCE

#### CROSTINI AL SALMONE

RAW WHEAT CROSTINI • MASCARPONE • CAPERS • RED ONION • SMOKED SALMON

#### BURRATA CAPRESE

SEASONAL CHERRY TOMATOES • BASIL • RAW WHEAT CROSTINI

### INSALATA

SELECT ONE

#### INSALATA DI CASA

MIXED GREENS • CHERRY TOMATO • CARROTS • HOMEMADE BALSAMIC • FONTINELLA CHEESE

#### CAPRESE

VINE RIPENED TOMATO • FRESH MOZZARELLA • BASIL • EXTRA VIRGIN OLIVE OIL • AGED BALSAMIC

#### RUCCOLA CLASSICO

ARUGULA • PARMIGIANO REGGIANO • EVOO • FRESH LEMON

#### INSALATA DI NORA

ROMAINE LETTUCE • HOMEMADE DOLCE GORGONZOLA • PANCETTA • PECORINO ROMANO • RAW WHEAT CROSTINI

## SECONDI SELECT TWO

### CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI • GROUND VEAL/WILD BOAR/FILET TIPS/DUCK • TOMATO • CABERNET SAUVIGNON

### GNOCCHI AL SOLE

TRADITIONAL POTATO GNOCCHI • SUNDRIED TOMATOES • PORCINI MUSHROOMS • FRESH GARLIC

### CAVATELLI CON CREMA DI FUNGHI

RICOTTA CAVATELLI • WILD MUSHROOMS • PORCINI MUSHROOM CREAM SAUCE • PARMIGIANO REGGIANO

### SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI • WHITE TRUFFLE CREAM • AGED FIG BALSAMIC

### TORTELLINI DI VITELLO

VEAL STUFFED TORTELLINI • CREAM • PARMIGIANA REGGIANO • SWEET PEAS • PROSCIUTTO

### BOLOGNA

CHEESE STUFFED HANDMADE TORTELLONI • TOMATO CREAM SAUCE • SHRIMP • LOBSTER MEAT

### POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST • SAGE • PROSCIUTTO • BROWN BUTTER • PINOT GRIGIO

### PICATTA DI VITELLO

POUNDED VEAL MEDALLIONS • PINOT GRIGIO • LEMON • CAPER SAUCE

### FILETTO DI MAIALE

BERKSHIRE PORK TENDERLOIN • CHEF'S WHIM PREPARATION

### COSTOLETE

RACK OF LAMB • AGED FIG BALSAMIC • PARMIGIANA REGGIANO

### CHEF'S SELECTION OF SEASONAL FISH

CHEF'S WHIM PREPARATION

### CHEF'S SELECTION OF PRIME CUT BEEF

CHEF'S WHIM PREPARATION

• PROTEINS SERVED WITH POTATO AND SEASONAL VEGETABLE •

## DOLCE SERVED FAMILY STYLE

### ASSORTED DESSERT PLATTER

CANNOLI • CHOCOLATE MOUSSE CUPS • HOMEMADE TIRAMISU • FRESH BERRIES

• MENU CUSTOMIZATION AVAILABLE UPON REQUEST •

• ADD UNLIMITED SOFT DRINKS, COFFEE & TEA FOR AN ADDITIONAL \$5 PER PERSON •

• WINE PAIRINGS FROM OUR SOMMELIER AVAILABLE FOR AN ADDITIONAL CHARGE •