

LUCA WEST

ITALIAN CUISINE

MENU DIAMONTE

\$90 PER PERSON

ANTIPASTI SELECT TWO

CIOPPINO

CLAMS • MUSSELS • SHRIMP • CALAMARI • LOBSTER MEAT • TOMATO SAUCE • WHITE WINE •
RED PEPPER FLAKES

ANTIPASTI

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

CALAMARI AGLIO E OLIO ROSO

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

BURRATA CAPRESE

SEASONAL CHERRY TOMATOES • BASIL • RAW WHEAT CROSTINI

INSALATA SELECT TWO

INSALATA DI CASA

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

INSALATA DI NORA

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

CAPRESE

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

BARBABIATOLE

SLOW ROASTED BEETS • ROASTED SALTED WALNUTS • ITALIAN GOAT CHEESE • UNFILTERED PISTACHIO OIL

LA PASTA

SELECT 2

BUCATINI ALLA BOLOGNESE

HANDMADE BUCATINI • GROUND VEAL/WILD BOAR/FILET TIPS/DUCK • TOMATO • CABERNET SAUVIGNON

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 TORTELLINI • TOMATO CREAM • SHRIMP • LOBSTER MEAT

RAVIOLI

BRAISED BEEF STUFFED RAVIOLI • SEASONAL MUSHROOMS • GARLIC BUTTER • DOLCE GORGONZOLA

GNOCCHI AL SOLE

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

SCALLOPPINE

SAUTÉED SCALLOPS • BLACK TRUFFLE BUTTER • PAPPARDELLE

SECONDI

SELECT FOUR

LOBSTER TAIL

CHEF'S WHIM PREPARATION

FILETTO DI MANZO

GRILLED FILET MIGNON • HOMEMADE DEMI-GLACE • THREE-PEPPERCORN

POLLO AL SALTIMBOCCA

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

VITELLO TOSCANA

GRILLED BONE IN VEAL CHOP • BLACK TRUFFLE BUTTER

PORK MILANESE

BREADED PORK CHOP • WATERCRESS • PEPPERCORN FONTINELLA CHEESE

ANATRA

ROASTED HALF DUCK • ORANGE • GRAND MARNIER • BLACKBERRIES

COSTOLETE

GRILLED RACK OF LAMB • PARMIGIANO REGGIANO • AGED FIG BALSAMIC

FISH OF THE DAY

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 •