

LUCA WEST

ITALIAN CUISINE

MENU DI SUPERIORE

SERVED
FAMILY STYLE
\$75 PER PERSON

ANTIPASTI

SELECT TWO

ANTIPASTI

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

CIOPPINO

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

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

LA PASTA

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

SECONDI

SELECT TWO

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

BREADED PORK TENDERLOIN • CHEF'S WHIM PREPARATION

COSTOLETE

RACK OF LAMB • AGED FIG BALSAMIC • PARMIGIANA REGGIANO

BRANZINO

BROWN BUTTER CITRUS SAUCE • FILETED TABLESIDE

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 •