

LUCA WEST

ITALIAN CUISINE

Menu Argento

\$50 Per Person

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

Secondi

Select Four

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

Angelo Slow

Roasted Lamb Shank • Julienne Vegetables • Dolcetta Wine

Milanese

Breaded Pork Chop • Watercress • Peppercorn Fontinella Cheese

Pollo Al Saltimbocca

Pounded Chicken Breast • sage • prosciutto • brown butter • pinot grigio

Faroe Island Salmon

Chef's Whim Preparation

Filetto Di Manzo

Grilled Filet Mignon • Homemade Demi-glace • Three-Peppercorn

Additional \$15 per person

• 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 •

9.20