

LUCA WEST

ITALIAN CUISINE

ANTIPASTI (CHOOSE 2)

INSALATA DI CASA MIXED GREENS, CHERRY TOMATO, SHAVED PARMIGIANO REGGIANO, BALSAMIC VINAIGRETTE

CROSTINI ASSORTED CHEF SELECTED CROSTINI

ANTIPASTO DRY CURED MEATS, CHEESES, OLIVES, ROASTED VEGETABLES

CAPRESE VINE RIPENED TOMATOES, FRESH MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC

PASTA (CHOOSE 2)

PENNE ALL VODKA VODKA TOMATO CREAM SAUCE

CAVATELLI BOLOGNESE SLOW COOKED FILET TIPS/PORK/WILD BOAR/VEAL, TOMATO, WINE

ORRECHIETTE CON RAPINI ITALIAN FENNEL SAUSAGE, CHARDONNAY, EXTRA VIRGIN OLIVE OIL, PARMIGIANO REGGIANO

ENTREES (CHOOSE 2)

POLLO AL SALTIMBOCCA PAN SEARED CHICKEN BREAST, SAGE, PROSCIUTTO, BROWN BUTTER, WHITE WINE

PAN SEARED SALMON CHAMPAGNE SAUCE

VITELLO ALLA PICATTA SAUTEED VEAL, LEMON/CAPER/PINOT GRIGIO SAUCE

PORCHETTA PORK TENDERLOIN, HERBS, GARLIC

MELANZANE RIPENE RICOTTA STUFFED EGGPLANT, MARINARA, PARMESAN CHEESE

DESSERT DISPLAY

ASSORTMENT OF HOUSEMADE DESSERTS-TIRAMISU, CANNOLI, CHOCOLATE MOUSSE CUPS, FRESH BERRIES

\$55 PER PERSON, MINIMUM 20 GUESTS

UNLIMITED COFFEE, TEA, SOFT DRINKS, \$5 PER PERSON