

LUCA WEST

ITALIAN CUISINE

MENU ARGENTO

WITH

FOOD STATIONS

\$50 PER PERSON

PLUS 22% SERVICE CHARGE AND 8% SALES TAX

ANTIPASTI

MELANZANE

ROASTED BABY EGGPLANT • MASCARPONE • RICOTTA • TOMATO SAUCE

CROSTINI AL SALMONE

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

INSALATA

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

SECONDI

SELECT TWO

CAVATELLI ALLA BOLOGNESE

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

ORRECHIETTE ALLA VODKA

TOMATO CREAM • VODKA • SAUSAGE • HEIRLOOM CHERRY TOMATOES

RAVIOLI

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

TORTELLINI DI VITELLO

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

LUCA WEST

ITALIAN CUISINE

SECONDI SELECT TWO

PORCHETTA

SLICED PORK TENDERLOIN • HERBS • GARLIC

POLLO AL SALTIMBOCCA

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

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

BRANZINO

PRE-FILLETED BRANZINO • BROWN BUTTER CITRUS SAUCE

SIDES SELECT ONE

SEASONAL POTATOES

CHEF'S WHIM PREPARATION

SEASONAL VEGETABLES

CHEF'S WHIM PREPARATION

DOLCE

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 •