

LUCA WEST

ITALIAN CUISINE

MENU DIAMONTE

ANTIPASTI

ANTIPASTI CHEF'S SELECTED DRY CURED MEATS, CHEESES, OLIVES, ROASTED VEGETABLES

SACCHETTI WHITE TRUFFLE & RICOTTA STUFFED SACCHETTI, WHITE TRUFFLE CREAM,
AGED FIG BALSAMIC

INSALATA

INSALATA DI CASA MIXED GREENS, CHERRY TOMATO, CARROTS, HOMEMADE BALSAMIC,
FONTINELLA CHEESE

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

SECONDI

FILETO DI MANZO GRILLED FILET MIGNON, TRI-PEPPERCORNS, HOMEMADE DEMI-GLACE

COSTOLETE GRILLED LAMB CHOPS

MILANESE BREADED PORK CHOP, WATERCRESS, PEPPERCORN FONTINELLA CHEESE

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

IL PESCE FRESH FISH OF THE DAY

*ALL ENTREES SERVED WITH CHEF'S SELECTED POTATOES &
VEGETABLE AND FAMILY-STYLE CAVATELLI BOLOGNESE*

DOLCE

ASSORTED DESSERT PLATTER CANNOLI, CHOCOLATE MOUSSE CUPS,
HOMEMADE TIRAMISU, FRESH SEASONAL BERRIES

\$75 PER PERSON

ADD UNLIMITED COFFEE, TEA, ESPRESSO, LEMONADE AND JUICE FOR AN
ADDITIONAL

\$5 PER PERSON