

LUCA WEST

ITALIAN CUISINE

Menu Diamonte

\$90 Per Person

Antipasti

Select Two

Cioppino

Clams, Mussels • Shrimp • Calamari • Lobster Meat • Tomato Sauce • White Wine •

Red pepper flakes

Antipasti

Chef's selection of dry cured meats • imported cheeses • olives • roasted vegetables

Calamari Aglio e Olio Roso

Sautéed North Atlantic Squid • Heirloom Tomato Sauce • Red Garlic • Capers • 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

Burrata Caprese

Seasonal Cherry Tomatoes • Basil • Raw Wheat Crostini

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

Barbabietole

Slow Roasted Beets • Roasted salted walnuts • Italian goat cheese • unfiltered pistachio oil

La Pasta

Select 2

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

Bologna

Cheese Stuffed Handmade Tortellini • Tomato Cream • Shrimp • Lobster Meat

Ravioli

Braised Beef Stuffed Ravioli • Seasonal Mushrooms • Garlic Butter • Dolce Gorgonzola

Gnocchi Al Sole

Traditional Potato Gnocchi • Sundried Tomatoes • Porcini Mushrooms • Fresh Garlic

Scaloppine

Sautéed Scallops • Black Truffle Butter • Pappardelle

Secondi

Select Four

Lobster tail

Chef's Whim Preparation

Filetto Di Manzo

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

Pollo Al Saltimbocca

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

Vitello Toscana

Grilled Bone In Veal Chop • Black Truffle Butter

Pork Milanese

Breaded Pork Chop • Watercress • Peppercorn Fontinella Cheese

Anatra

Roasted Half Duck • Orange • Grand Marnier • Blackberries

Costolete

Grilled Rack of Lamb • Parmigiano Reggiano • Aged Fig Balsamic

Fish of the Day

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 •

9.20