**Antipasti**

**Steamed Mussels** 14.95  
Freshly harvested mussels steamed in a white wine herb broth with crostini

**Grilled Garlic Shrimp** 12.95  
With grilled asparagus, lemon-herb vinaigrette

**Crab Cakes** 12.95  
Pan-fried, mustard aioli, capers

**Grilled Calamari** 12.95  
Marinated and grilled, arugula, radicchio, lemon-herb vinaigrette

**Smoked Salmon Carpaccio** 12.35  
Shaved fennel, capers, lemon vinaigrette, goat cheese, crostini

**Truffle Gnocchi** 9.95  
Creamy parmesan sauce, drizzled truffle oil

**Polenta Encrusted Fried Calamari** 12.95  
Tender calamari with our special polenta breading, pomodoro sauce

**Baked Prosciutto** 10.35  
Baked prosciutto wrapped asparagus, Fontinella cheese, olive oil

**Sausage & Peppers** 9.95  
Mild Italian sausage, roasted peppers & onions, red wine & tomato sauce

**Beef Carpaccio** 12.35  
Paper-thin sliced beef tenderloin, shaved celery, arugula, capers, herb aioli, shaved Parmesan, cracked pepper

**Cichetti**  
Chef’s selection of appetizers...A.Q.

---

**Zuppe y Insalate**

**Minestrone or Our Soup of the Day..... Cup: 3.75  Bowl: 4.95**

**Chopped CDL** 14.35  
Crisp romaine lettuce, avocado, red onion, cucumber, roasted red pepper, crisp prosciutto, Fontinella cheese, grilled chicken with creamy Gorgonzola dressing or sweet and spicy Italian dressing

**Insalata De Luca**  
**Small: 7.95  Large: 12.95**
Mixed greens, red onion, figs, Gorgonzola cheese and walnuts tossed with our balsamic vinaigrette

**Insalata Di Mare** 21.95  
Today’s fish selection served with asparagus, tomato, cucumber, red pepper, and mixed greens

**Caprese De Luca** 11.95  
Sliced tomato, fresh mozzarella, hearts of palm, avocado, red onion, basil, olive oil, balsamic vinegar

**Classic Caesar** 11.55  
Romaine lettuce with homemade croutons, shaved Parmesan and classic Caesar dressing

**Pear and Goat Cheese** 11.95  
Fresh spinach, sliced pears, candied walnuts, and goat cheese drizzled with balsamic vinaigrette

**Chopped Caprese** 13.95  
Tomato, avocado, hearts of palm, fresh mozzarella, red onion, basil pesto, Italian vinaigrette

---

**Add Grilled Chicken to Any Insalata** 4
**Add Grilled Shrimp to Any Insalata** 6
**Add Grilled Steak to Any Insalata** 6
VEAL PICCATA 26.95
Sautéed with lemon and capers, served with broccoli and side of penne pomodoro

12OZ. GRILLED PORK CHOP 26.95
Marinated with olive oil and herbs, roasted potatoes, pancetta, white beans, Italian sausage, spinach, white wine broth

LAMB OSSO BUCO 29.95
Braised lamb shank, Parmesan mashed potatoes, vegetables, demi-glace

CHICKEN DE LUCA 24.45
Sautéed chicken breast, artichoke, tomato, lemon, capers, served over linguini

CHICKEN PARMESAN 24.45
Breaded and fried, pomodoro, Parmesan, mozzarella, served with penne

CHICKEN MARSALA 24.45
Sautéed chicken, mushrooms, marsala wine, served over fettuccine

EGGPLANT PARMESAN 19.95
Breaded & fried, layered with mozzarella, Parmesan, pomodoro sauce, served with penne

BRACIOLA 27.95
Tender flank steak stuffed with prosciutto, Parmesan, and arugula, panko bread crumbs, topped with tomato mushroom sauce over creamy polenta

16 OZ. BONE-IN RIB EYE 33
Traditional or Vesuvio style, roasted potatoes

SURF & TURF
8 OZ FİLLET & GRILLED SHRIMP 30
Served with Parmesan mashed potatoes, grilled asparagus & demi-glace

SEA SCALLOP & SHRIMP 26.95
Mushrooms, spinach, cherry tomato, brown butter, Marsala

BURGER DELISI
Grilled 8oz. hand pressed burger, cheddar, caramelized onions, lettuce, tomato, served on pretzel ciabatta, Parmesan French fries 14.95 add a fried egg 1

ADD GRILLED SHRIMP TO ANY ENTREE 6
GLUTEN FREE PASTA CAN BE SUBSTITUTED FOR MOST PASTA DISHES, ASK YOUR SERVER FOR DETAILS.

**LINGUINI FRA DIAVOLO 24.95**
Mussels, shrimp, fresh and chopped clams, calamari, spicy pomodoro sauce

**LINGUINI WITH PAN-SEARED SHRIMP AND BROCCOLI 22.95**
With garlic, olive oil, white wine sauce

**TORTELLACCI CARBONARA 20.35**
Cheese filled tortellacci, pancetta, spinach, garlic, parmesan, heavy cream

**GNOCCHI WITH TOMATO CREAM SAUCE 20.35**
Topped with fresh basil, shaved parmesan

**TRUFFLE GNOCCHI 20.95**
Creamy parmesan sauce, lightly broiled, topped with truffel oil & fresh herbs

**LASAGNE DE LUCA 21.95**
Vegetable lasagne, choice of pomodoro or meat sauce

**FETTUCCINE WITH ITALIAN SAUSAGE 20.35**
Fresh tomatoes, basil, Italian sausage, white wine cream sauce

**BAKED RIGATONI WITH MEATBALLS 20.35**
Pomodoro sauce with meatballs, topped with mozzarella

**WILD MUSHROOM RISOTTO 19.95**
Assorted sautéed mushrooms, shaved parmesan, mushroom stock

**FARFALLE 21.35**
Grilled chicken, basil pesto, toasted bread crumbs & cream

**PIATTO CONTORNI**

**SIDES**

5
Parmesan French Fries - Parmesan Mashed Potatoes - Penne Pomodoro
Sautéed Spinach with Garlic - Fresh Broccoli and Garlic - Sautéed Mushroom and Polenta

5.5
Meatballs (3)
PIZZA SOTTOILE DELLA CROSTA

PIZZAS 16.50
ADD A FRIED EGG TO ANY PIZZA 1

ROMA
FRESH TOMATO, BASIL, FRESH MOZZARELLA, TOMATO SAUCE

FLORENZA
PESTO BASIL SAUCE, GRILLED VEGETABLES, GRILLED CHICKEN AND MOZZARELLA CHEESE

MILANO
CRUMBLED SWEET SAUSAGE, MOZZARELLA, ROASTED RED PEPPERS, CARAMELIZED ONION, TOMATO SAUCE

BIANCO
GOAT CHEESE, ROASTED RED PEPPER, PARMESAN, ROSEMARY, ARUGULA, CHILI FLAKES, GARLIC OIL

BRINDISI
SAUSAGE, GREEN PEPPER, ONION, MUSHROOM

NAPOLI
CRISPY PROSCIUTTO, RED ONION, SPINACH, MOZZARELLA, GARLIC, TOMATO SAUCE

CAFFE DE LUCA IS AVAILABLE FOR CATERING AND PRIVATE PARTIES.
PLEASE SEE OUR WEBSITE FOR DETAILS.
CAFFEDELUCA.COM
AUGUST 2019
708-366-9200