

caffe De Luca

ANTIPASTI

STEAMED MUSSELS 17.95

FRESHLY HARVESTED MUSSELS STEAMED IN
A WHITE WINE HERB BROTH WITH CROSTINI

GRILLED GARLIC SHRIMP 16.95

WITH GRILLED ASPARAGUS,
LEMON-HERB VINAIGRETTE

GRILLED CALAMARI 16.95

MARINATED AND GRILLED, ARUGULA, RADICCHIO,
LEMON-HERB VINAIGRETTE

BEEF CARPACCIO 18.95 *

PAPER-THIN SLICED BEEF TENDERLOIN,
SHAVED CELERY, ARUGULA, CAPERS,
HERB AIOLI, SHAVED PARMESAN, CRACKED PEPPER

SAUSAGE & PEPPERS 14.95

MILD ITALIAN SAUSAGE,
ROASTED PEPPERS & ONIONS,
RED WINE & TOMATO SAUCE

BAKED PROSCIUTTO 13.95

BAKED PROSCIUTTO WRAPPED ASPARAGUS,
FONTINELLA CHEESE, OLIVE OIL

CRAB CAKES 16.95

PAN-FRIED, MUSTARD AIOLI, CAPERS

POLENTA ENCRUSTED FRIED CALAMARI 16.95

TENDER CALAMARI WITH OUR SPECIAL
POLENTA BREADING, POMODORO SAUCE

SMOKED SALMON CARPACCIO 16.95 *

SHAVED FENNEL, CAPERS, LEMON VINAIGRETTE,
GOAT CHEESE, CROSTINI

TRUFFLE GNOCCHI 13.95

CREAMY PARMESAN SAUCE, DRIZZLED TRUFFLE OIL.

ZUPPE Y INSALATE

MINISTRONE OR OUR SOUP OF THE DAY..... CUP: 5.95 BOWL: 8.95

CHOPPED CDL 18.95

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: 9.95 LARGE: 15.95

MIXED GREENS, RED ONION, FIGS, GORGONZOLA CHEESE AND WALNUTS TOSSED WITH OUR BALSAMIC VINAIGRETTE

INSALATA VAINISI DI MARE 27.95

TODAY'S FISH SELECTION SERVED WITH ASPARAGUS, TOMATO, CUCUMBER, RED PEPPER, AND MIXED GREENS

CAPRESE DE LUCA 13.95

SLICED TOMATO, FRESH MOZZARELLA, RED ONION, BASIL, OLIVE OIL, BALSAMIC VINEGAR

CLASSIC CAESAR 13.95

ROMAINE LETTUCE WITH HOMEMADE CROUTONS, SHAVED PARMESAN AND CLASSIC CAESAR DRESSING

PEAR AND GOAT CHEESE 15.95

FRESH SPINACH, SLICED PEARS, CANDIED WALNUTS, AND GOAT CHEESE DRIZZLED WITH BALSAMIC VINAIGRETTE

CHOPPED CAPRESE 15.95

TOMATO, AVOCADO, ROMAINE LETTUCE, HEARTS OF PALM, FRESH MOZZARELLA, RED ONION, BASIL PESTO, ITALIAN VINAIGRETTE

**ADD GRILLED CHICKEN 8, ITALIAN SAUSAGE 8 OR FRIED CALAMARI 8, GRILLED SHRIMP 9,
SCALLOPS OR STEAK 10**

THE ILLINOIS DEPT. OF PUBLIC HEALTH ADVISES THAT SELLING RAW OR UNCOOKED MEAT, POULTRY, EGGS OR SEAFOOD
POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE EDERLY, CHILDREN UNDER AGE FOUR,
PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS.

THOROUGH COOKING OF ANIMAL FOOD REDUCES THE RISK OF ILLNESS.

FOR FURTHER INFORMATION CONTACT YOUR PHYSICIAN OR PUBLIC HEALTH DEPARTMENT *

PARTIES OF SIX OR MORE WILL HAVE AN AUTOMATIC 18% TIP ADDED.

SPECIALITA

GRILLED PORK CHOP - 32.95

MARINATED WITH OLIVE OIL AND HERBS, ROASTED POTATOES, PANCETTA
WHITE BEANS ITALIAN SAUSAGE, SPINACH, WHITE WINE BROTH

LAMB OSSO BUCO 35.95

BRAISED LAMB SHANK, PARMESAN MASHED POTATOES, VEGETABLES, DEMI-GLACE

CHICKEN DE LUCA 28.95

SAUTÉED CHICKEN BREAST, ARTICHOKE, TOMATO, LEMON, CAPERS, SERVED OVER LINGUINI

CHICKEN PARMESAN 28.95

BREADED AND FRIED, POMODORO, PARMESAN, MOZZARELLA, SERVED WITH PENNE & SIDE OF VEGETABLES

CHICKEN MARSALA 28.95

SAUTÉED CHICKEN, MUSHROOMS, MARSALA WINE, SERVED OVER FETTUCINE

ROASTED CHICKEN THIGHS 28.95

RED ROASTED POTATOES, GRILLED ASPARAGUS AND VESUVIO SAUCE

BRACIOLA 33.95

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 44.95

TRADITIONAL OR VESUVIO STYLE, ROASTED POTATOES & ASPARAGUS

SURF & TURF 38.95

6 OZ FILLET & GRILLED SHRIMP

SERVED WITH PARMESAN MASHED POTATOES, GRILLED ASPARAGUS & DEMI-GLACE

SEA SCALLOP & SHRIMP 32.95

MUSHROOMS, SPINACH, CHERRY TOMATO, BROWN BUTTER, MARSALA

BURGER DELISI 19.95 *

GRILLED 8OZ. HAND PRESSED BURGER, CHEDDAR, CARAMELIZED ONIONS, LETTUCE, TOMATO,
SERVED ON PRETZEL CIABATTA, PARMESAN FRENCH FRIES 19.95 ADD A FRIED EGG 1

PIATTO CONTORNI

SIDES

6

PARMESAN FRENCH FRIES - PARMESAN MASHED POTATOES - PENNE POMODORO
SAUTÉED SPINACH WITH GARLIC - FRESH BROCCOLI AND GARLIC - SAUTÉED MUSHROOM AND POLENTA
MEATBALLS (3) - 7

PASTA & RISOTTO

GLUTEN FREE PASTA CAN BE SUBSTITUTED FOR MOST PASTA DISHES,
ASK YOUR SERVER FOR DETAILS.

LINGUINI FRA DIAVOLO 31.95

MUSSELS, SHRIMP, FRESH AND CHOPPED CLAMS, CALAMARI, SPICY POMODORO SAUCE

LINGUINI WITH PAN-SEARED SHRIMP AND BROCCOLI 26.95

WITH GARLIC, OLIVE OIL, WHITE WINE SAUCE

TORTELLACCI CARBONARA 23.95

CHEESE FILLED TORTELLACCI, PANCETTA, SPINACH, GARLIC, PARMESAN, HEAVY CREAM

GNOCCHI WITH TOMATO CREAM SAUCE 22.95

TOPPED WITH FRESH BASIL, SHAVED PARMESAN

TRUFFLE GNOCCHI 22.95

CREAMY PARMESAN SAUCE, LIGHTLY BROILED, TOPPED WITH TRUFFLE OIL & FRESH HERBS

LASAGNE DE LUCA 26.95

VEGETABLE LASAGNE, CHOICE OF POMODORO OR MEAT SAUCE

FETTUCCINE WITH ITALIAN SAUSAGE 24.95

FRESH TOMATOES, BASIL, ITALIAN SAUSAGE, WHITE WINE CREAM SAUCE

BAKED RIGATONI WITH MEATBALLS 24.95

POMODORO SAUCE WITH MEATBALLS, TOPPED WITH MOZZARELLA

WILD MUSHROOM RISOTTO 23.95

ASSORTED SAUTÉED MUSHROOMS, SHAVED PARMESAN, MUSHROOM STOCK

FARFALLE 24.95

GRILLED CHICKEN, BASIL PESTO, TOASTED BREAD CRUMBS & CREAM

PIZZA SOTTILE DELLA CROSTA

12 INCH PIZZAS 19.95

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, GARLIC OIL

BRINDISI

SAUSAGE, GREEN PEPPER, ONION, MUSHROOM, MOZZARELLA, TOMATO SAUCE

NAPOLI

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

VERONA

SMOKED BACON, DRIED FIGS, CANDIED WALNUTS, OLIVE OIL, GARLIC, GORGONZOLA, SHREDDED MOZZARELLA

ABRUZZO

PEPPERONI, GREEN OLIVES, SHREDDED MOZZARELLA, GARLIC, TOMATO SAUCE

LUCCA

ITALIAN SAUSAGE, PEPPERONI, CAPICOLA, GIARDINIERA, MOZZARELLA, TOMATO SAUCE

VENEZIA

GLUTEN FREE CRUST, SUNDRIED TOMATO PESTO, FRESH MOZZARELLA, ZUCHINI,
MUSHROOMS, GARLIC, BLACK OLIVES

CAFFE DE LUCA IS AVAILABLE FOR CATERING AND PRIVATE PARTIES.

PLEASE SEE OUR WEBSITE FOR DETAILS.

CAFFEDELUCA.COM

708-366-9200

OCTOBER 2025
