

caffe De Luca

ANTIPASTI

STEAMED MUSSELS 13.9

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

GRILLED GARLIC SHRIMP 12.5

WITH GRILLED ASPARAGUS, LEMON-HERB VINAIGRETTE

CRAB CAKES 12.5

PAN-FRIED, MUSTARD AIOLI, CAPERS

GRILLED CALAMARI 11.9

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

SMOKED SALMON CARPACCIO 11.5

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

POLENTA ENCRUSTED FRIED CALAMARI 11.9

TENDER CALAMARI WITH OUR SPECIAL POLENTA BREADING, POMODORO SAUCE

BAKED PROSCIUTTO 9.9

BAKED PROSCIUTTO WRAPPED ASPARAGUS, FONTINELLA CHEESE, OLIVE OIL

SAUSAGE & PEPPERS 9.9

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

BEEF CARPACCIO 11.5

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

MINISTRONE OR OUR SOUP OF THE DAY..... CUP: 3.8 BOWL: 5.9

CHOPPED CDL 13.9

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: 7.7 LARGE: 12.3

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

INSALATA DI MARE 19.7

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

CAPRESE DE LUCA 11.7

SLICED TOMATO, FRESH MOZZARELLA, HEARTS OF PALM, AVOCADO, RED ONION, BASIL, OLIVE OIL, BALSAMIC VINEGAR

CLASSIC CAESAR 10.5

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

PEAR AND GOAT CHEESE 11.9

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

CHOPPED CAPRESE 13.3

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

SPECIALITA

VEAL PICCATA 25.9

SAUTÉED WITH LEMON AND CAPERS, SERVED WITH BROCCOLI AND SIDE OF PENNE POMODORO

12OZ. GRILLED PORK CHOP 25.9

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

LAMB OSSO BUCO 28.6

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

CHICKEN DE LUCA 23.7

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

CHICKEN PARMESAN 23.7

BREADED AND FRIED, POMODORO, PARMESAN, MOZZARELLA, SERVED WITH PENNE

CHICKEN MARSALA 23.7

SAUTÉED CHICKEN, MUSHROOMS, MARSALA WINE, SERVED OVER FETTUCINE

EGGPLANT PARMESAN 19.9

BREADED & FRIED, LAYERED WITH MOZZARELLA, PARMESAN, POMODORO SAUCE, SERVED WITH PENNE

BRACIOLA 25.9

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 30

TRADITIONAL OR VESUVIO STYLE, ROASTED POTATOES

SURF & TURF

8 OZ FILLET & GRILLED SHRIMP 27.9

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

SEA SCALLOP & SHRIMP 24.9

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 **13.9** ADD A FRIED EGG **1**

ADD GRILLED SHRIMP TO ANY ENTREE 6

PASTA & RISOTTO

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

LINGUINI FRA DIAVOLO 23.9

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

LINGUINI WITH PAN-SEARED SHRIMP AND BROCCOLI 22.7

WITH GARLIC, OLIVE OIL, WHITE WINE SAUCE

TORTELLACCI CARBONARA 19.9

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

GNOCCHI WITH TOMATO CREAM SAUCE 19.3

TOPPED WITH FRESH BASIL, SHAVED PARMESAN

LASAGNE DE LUCA 20.7

VEGETABLE LASAGNE, CHOICE OF POMODORO OR MEAT SAUCE

FETTUCCINE WITH ITALIAN SAUSAGE 19.9

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

BAKED RIGATONI WITH MEATBALLS 19.9

POMODORO SAUCE WITH MEATBALLS, TOPPED WITH MOZZARELLA

WILD MUSHROOM RISOTTO 18.9

ASSORTED SAUTÉED MUSHROOMS, SHAVED PARMESAN, MUSHROOM STOCK

FARFALLE 20.7

GRILLED CHICKEN, BASIL PESTO, TOASTED BREAD CRUMBS & CREAM

PIATTO CONTORNI

SIDES

5.5

PARMESAN FRENCH FRIES - PARMESAN MASHED POTATOES - PENNE POMODORO
SAUTÉED SPINACH WITH GARLIC - FRESH BROCCOLI AND GARLIC - SAUTÉED MUSHROOM AND POLENTA

6

MEATBALLS

PIZZA SOTTILE DELLA CROSTA

PIZZAS 15.5

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
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708-366-9200
