

Casa Luca was forged in our family cooking traditions at home in Italy, Spain and America. The menu is inspired by those traditions and our favorite dishes for sharing and enjoying each other's company.

-The Trabocchi Family -

LIBATIONS • 13

Grandpyrus Bellagio

Seasonal Sangria • 15

MOCKTAILS • 7

Spiced Melograno Eve's Temptation Pompelmo Frizzante

WINES BY THE GLASS • 10

Clara C' Da Fabio Trabocchi Brut
Prosecco Superiore, Italy NV

Joseph Mellot 'Sincerite'
Sauvignon Blanc, Loire Valley

La Fiera, Montepulciano d'Abruzzo

TO START

Hot Churros of Parmigiano & Tomato Marinara Dip · 7 ✓

Grilled Flatbread, Capicola & Stracchino Cheese · 10

Warm Tomato Soup · 14 ✓

APPETIZER & SALADS

Casa Luca Caesar Salad · 14 Farmer's Chopped/Green Salad · 14 ✓

Spicy Grilled Wild Calamari · 16 Nonna Palmina's Meatballs · 16

TODAY'S APPETIZER SPECIALS · 18

Prosciutto & Figs Burrata & Baby Beets ✓

Nantucket Bay Scallop Crudo, Fennel & Olives Ascolana

MARIA'S LIGHT MENU · 36

Mediterranean Diet, Low Sodium, Low Calorie
3 Courses [568 cal]

Grilled Italian Radicchio, Dates, Roasted Apples, Toasted Hazelnuts · 16 ✓

Sardinian Fregola & Clams! Chili, Wild Greens, White Wine · 24

Poached Pears & Blood Orange, Brown Sugar Cake, Mulled Wine Granita · 10
✓

All Items Available a La Carte

✓ *Vegetarian Or Can Be Made Vegetarian*
We Offer Gluten-Free Pasta

Please alert your server if you have any dietary restrictions due to food allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.

ALBA WHITE TRUFFLE

3 grams · 70 6 grams · 130

Tajarin Pasta · Aquerello Risotto · Sunny Side Up Eggs & Pancetta
(Shaved Tableside)

PASTA

Tortellini Baby Back Ribs, Alfredo of Rome · 26

Shells, Tomato & Bacon "Fume" ✓ · 26

Linguini & Clams Sorrento · 26

Pappardelle & Venetian Veal Ragu · 26

Lobster Gnocchi Fra Diavolo · 32

SIMPLY GRILLED

Served With Sautéed Spinach, Tomato Sugo Finto, Lemon

6 oz Arctic Char · 26

6 oz Madai Snapper · 28

6 oz Mediterranean Branzino · 28

LUNCH ENTREES

Insalata Di Aliche · 28 ✓

Arctic Char, Maple Roasted Kabocha Squash & Farro Salad

Casa Luca Steak Salad · 32 ✓

Brussels Sprouts & Bacon Vinaigrette

Erin's Drunken Tuna · 36

Executive Chef Erin Clarke