



Special Events & Private Dining



2100 Superior Viaduct, Cleveland OH 44113



Special Events & Private Dining



LUCA ITALIAN CUISINE SPECIALIZES IN AUTHENTIC TUSCAN-STYLE ITALIAN CUISINE IN A BEAUTIFUL SETTING, SERVED BY THE FINEST STAFF. WE OFFER A VARIETY OF OPTIONS FOR PRIVATE AND SEMI-PRIVATE DINING SPACES ACCOMMODATING ANY SIZE GROUP.

RESTAURANT BUYOUTS

BUYOUTS OF THE RESTAURANT ARE AVAILABLE PERIODICALLY. PLEASE CHECK WITH YOUR EVENT & CATERING SALES MANAGER FOR FOOD & BEVERAGE MINIMUMS AND AVAILABILITY.

MINIMUMS ARE BASED ON DAYS OF THE WEEK AND TIME PERIODS. THEY ARE PRIOR TO A 22% SERVICE CHARGE AND 8% SALES TAX.

DEPOSITS / BOOKING

ALL PRIVATE DINING RESERVATIONS REQUIRE A NON-REFUNDABLE, NON-TRANSFERABLE DEPOSIT. DEPOSITS ARE AS FOLLOWS: \$200 FOR PARTIES UP TO 49 GUESTS; \$500 FOR PARTIES OF 50-99 GUESTS; \$750 FOR 100-175 GUESTS. FOR PARTIES OVER 175, THE DEPOSIT WILL BE BASED ON 50% FOR THE ESTIMATED FOOD AND BEVERAGE. DEPOSITS ARE APPLIED TO THE FINAL BILL AT THE CONCLUSION OF THE EVENT.

ALL FOOD AND BEVERAGE MUST BE PURCHASED THROUGH LUCA ITALIAN CUISINE AND CONSUMED ON THE PREMISES. FOOD AND BEVERAGE PRICES ARE SUBJECT TO CHANGE DUE TO MARKET PRICING AND AVAILABILITY.

FINAL PAYMENT

ONE CHECK WILL BE PRESENTED AT THE END OF THE EVENT, WHERE FULL PAYMENT IS DUE. AMERICAN EXPRESS, MASTERCARD, VISA, AND DISCOVER CREDIT CARDS ARE ACCEPTED. COMPANY CHECKS (BASED ON PRIOR APPROVAL) AND CASH ARE ALSO ACCEPTED AS FINAL PAYMENT.

2100 Superior Viaduct, Cleveland OH 44113

THE VERANDA

(FULLY OR PARTIAL SPACE)

THE VERANDA OFFERS BREATHTAKING VIEWS OF THE DOWNTOWN SKYLINE, AND VERSATILITY WITH SPACING. THIS SPACE IS RENTED OUT THROUGHOUT THE YEAR FOR ANY TYPE OF EVENT!

ACCOMMODATING UP TO 80 FOR A PLATED DINNER AND 100 FOR A RECEPTION-STYLE CELEBRATION, THIS SPACE IS PERFECT FOR INTIMATE WEDDINGS, REHEARSAL DINNERS, LARGE CORPORATE FUNCTIONS, AND ANYTHING IN BETWEEN.

FULL SPACE: 80 GUESTS SEATED

PARTIAL SPACE: 50 GUEST SEATED



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LEFT VERANDA

(SEMI-PRIVATE SPACE)

THE LEFT VERANDA OFFERS BREATHTAKING VIEWS OF THE DOWNTOWN SKYLINE, AND VERSATILITY WITH SPACING. THIS SPACE IS RENTED OUT THROUGHOUT THE YEAR FOR ANY TYPE OF EVENT AND IS MEANT FOR SMALL BUSINESS DINNERS AND INTIMATE GATHERINGS.

SEATED: 25 GUESTS

RECEPTION STYLE: 20 GUESTS



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THE SKYLINE ROOM

(SEMI-PRIVATE SPACE)

ACCOMMODATING UP TO
30 GUESTS SEATED,
THIS IS THE IDEAL SPACE FOR
AN INTIMATE CELEBRATION
OF ANY KIND.

OFFERING GORGEOUS VIEWS
OF THE DOWNTOWN SKYLINE
AND THE EAST BANK OF THE
FLATS, IT IS SURE TO ADD
CHARACTER TO ANY SPECIAL
OCCASION.



2100 Superior Viaduct, Cleveland OH 44113

COCKTAIL HOUR/ RECEPTION STYLE

A LA CARTE SELECTIONS

ANTIPASTI PLATTERS AND DISPLAYS

PLATTERS/PANS SERVE 15 GUESTS

LUCA'S GRAND MIXED ANTIPASTI BOARD DISPLAY

CHEF'S SELECTION OF ITALIAN DRY CURED
MEATS • CHEF'S SELECTION OF ARTISIAN
CHEESES • MARINATED OLIVES • GRILLED
VEGETABLES
\$15 PER PERSON

GRILLED VEGETABLE DISPLAY

CHEF'S SELECTION OF GRILLED AND
MARINATED VEGETABLES
\$55

CAPRESE SALAD BOARD

BUFFALO MOZZARELLA • SEASONAL TOMATOES
• BASIL • BALSAMIC
\$150 PER BOARD

LUCA PASTA TRIO DISPLAY

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC
\$3 PER PIECE

LOBSTER RAVIOLI

LOBSTER • SQUID INK RAVIOLI • TOMATO CREAM
SAUCE
\$5 PER PIECE

VEAL TORTELLINI

VEAL TORTELLINI • CREAM • PROSCIUTTO • PEAS
\$250 PER PAN

GRAND SEAFOOD DISPLAY

OYSTERS, CLAMS, TUNA, SHRIMP CRAB LEGS,
WHOLE MAIN LOBSTER
MARKET PRICE

CHEF LUCA'S CLASSICO HORS D' OEUUVRES

PRICE PER PIECE (ORDERS OF 15 OR MORE)

BRUSCHETTA CROSTINI
\$3

CAPRESE SKEWERS (V)
\$3

ARANCINI BALLS (V)
WITH SAUCE PAIRING
\$4

MEATBALLS
WITH MARINARA SAUCE
\$3

MELENZANE (V)
\$4

SALMON CROSTINI
\$4

PROSCIUTTO WRAPPED ASPARAGUS
\$4

PROSCIUTTO ROLL
WITH ARUGULA, MOZZARELLA, AND ROASTED RED
PEPPERS
\$5

CHEF LUCA'S SUPERIOR HORS D' OEUUVRES

PRICE PER PIECE (ORDERS OF 15 OR MORE)

SACCHETTI AL TARTUFO BIANCO (V)
\$3

SHRIMP COCKTAIL
WITH COCKTAIL SAUCE
\$6

CUCUMBER TUNA TARTAR
\$5

LOBSTER STUFFED ARTICHOKE HEARTS
\$6

PAN SEARED SCALLOPS
\$7

CRAB CAKES
WITH SAUCE PAIRING
\$7

LAMB LOLLIPOP
\$7

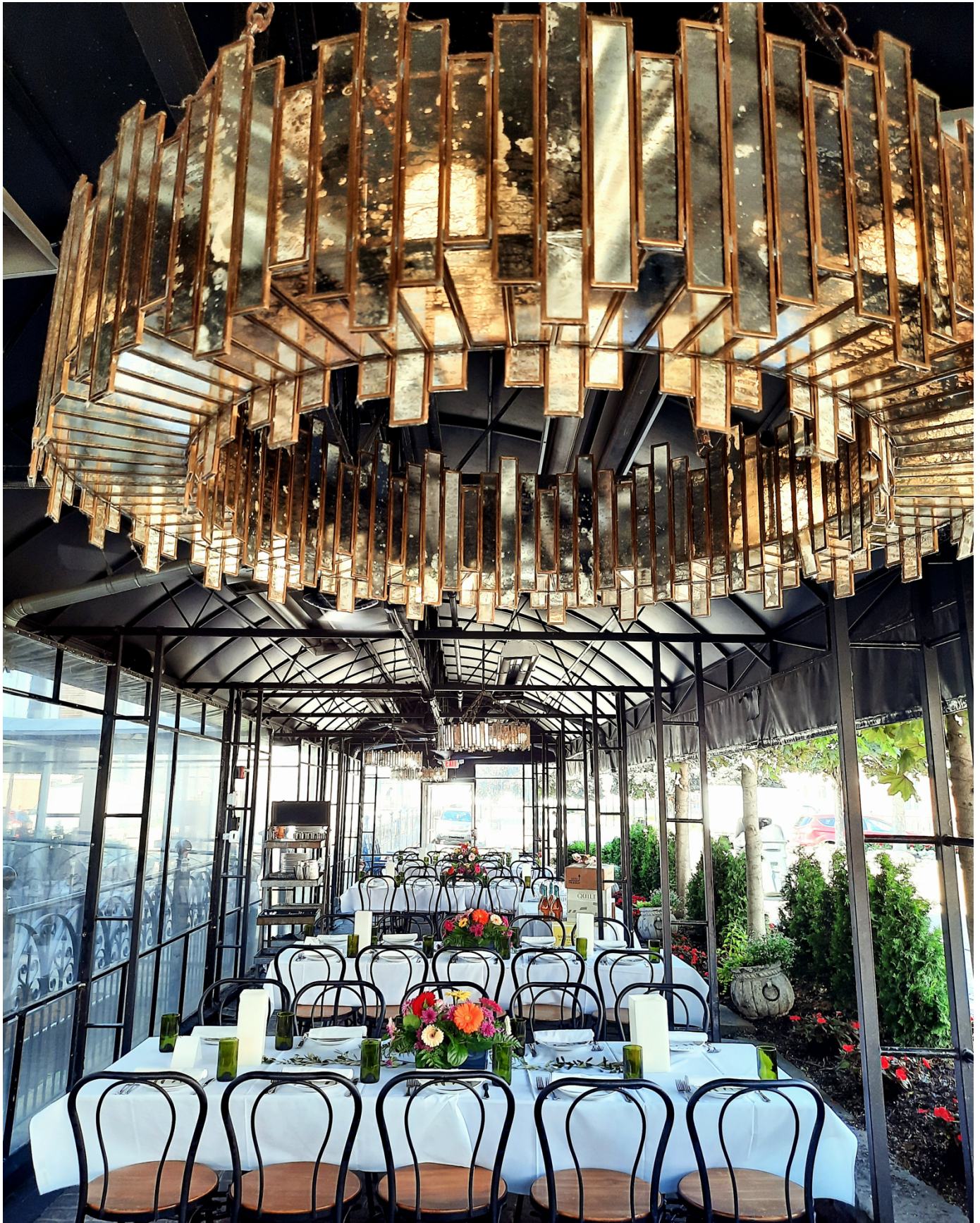
OYSTERS ON THE HALF SHELL
MARKET PRICE

MINI CHICKEN SKEWERS
\$5

2100 Superior Viaduct, Cleveland OH 44113 **BEEF TARTAR**
\$6

LUNCH EVENTS

\$3000 FOOD AND BEVERAGE MINIMUM TO OPEN 9AM-3:30PM
\$2000 FOOD AND BEVERAGE MINIMUM FOR EVENTS FROM 2:00PM-4:30PM



2100 Superior Viaduct, Cleveland OH 44113

MENU DI MODERATO

\$55 PER PERSON

INSALATA

CHOOSE ONE

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED PARMIGIANO REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL + EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

SECONDI

CHOOSE 4 FOR GUESTS TO SELECT FROM

PAPPARDELLE ALLA BOLOGNESE

HANDMADE PAPPARDELLE + 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

VITELLO TORTELLINI

VEAL STUFFED TORTELLINI + CREAM + PARMIGIANA REGGIANO + ASPARAGUS + PROSCIUTTO

RAVIOLI DI ARAGOSTA

LOBSTER, SQUID INK RAVIOLI + TOMATO CREAM SAUCE + LOBSTER MEAT + SHRIMP

GNOCCHI DI PATATE

TRADITIONAL POTATO GNOCCHI + TOMATO SAUCE + CRUSHED RED PEPPER + FRESH MOZZARELLA CHEESE

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP + WILD MUSHROOM + DOLCE GORGONZOLA SAUCE

POLLO ALLA PICATTA

POUNDED CHICKEN BREAST + PINOT GRIGIO + LEMON + CAPER SAUCE

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

FILETTO DI MANZO

FILET MIGNON + PORCINI MUSHROOM + ROSEMARY DEMI GLAZE

ADDITIONAL \$15 PER PERSON

FISH OF THE DAY

CHEF WHIMS PREPARATION

ADDITIONAL \$10 PER PERSON

+ 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 +

2100 Superior Viaduct, Cleveland OH 44113

MENU DI SUPERIORE

\$65 PER PERSON

ANTIPASTI

SELECT ONE (FAMILY STYLE)

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES + CHEF'S SELECTION OF
DRY CURED MEATS + OLIVES + ARTICHOKE HEARTS +
HOMEMADE ROASTED RED PEPPERS

PIATTO DI MARE

SHRIMP + MUSSELS + CALAMARI + CLAMS + TOMATO SAUCE +
PINOT GRIGIO + RED PEPPER FLAKES

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE WINE +
CHERRY TOMATO SAUCE

MELANZANE RIPIENE

EGGPLANT + RICOTTA + PARMIGIANA REGGIANO + ARRABIATA
SAUCE

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC

CROSTINI AL SALMONE

RAW WHEAT CROSTINI + MASCARPONE + CAPERS + RED
ONION + SMOKED SALMON

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA + ALTO ADIGE SPECK +
HOUSE ROASTED RED PEPPERS + BASIL

INSALATA

SELECT ONE (SERVED INDIVIDUALLY)

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED PARMIGIANO
REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL +
EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

RUCOLA AL GRUMATO

ARUGULA + PARMIGIANO REGGIANO + CHERRY
TOMATOES + RED ONION + OLIVE OIL +
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH + BABY BELLA MUSHROOMS + CRISP
PANCETTA + STRAWBERRIES +
PECORINO ROMANO + PANCETTA VINAIGRETTE

SECONDI

SELECT FOUR (GUESTS SELECT ONE)

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI + GROUND VEAL/WILD
BOAR/FILET TIPS/DUCK + TOMATO + CABERNET
SAUVIGNON

GNOCCHI DI PATATE

TRADITIONAL POTATO GNOCCHI + TOMATO SAUCE +
CRUSHED RED PEPPERS + FRESH MOZZARELLA

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 + ASPARAGUS + PROSCIUTTO

CAVATELLI AL FORNO

RICOTTA CAVATELLI + TOMATO SAUCE + PANCETTA +
BAROLO + FONTINELLA CHEESE

POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST + SAGE + PROSCIUTTO +
BROWN BUTTER + PINOT GRIGIO

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP + WILD
MUSHROOM + DOLCE GORGONZOLA SAUCE

PICATTA DI VITELLO

POUNDED VEAL MEDALLIONS + PINOT GRIGIO +
LEMON + CAPER SAUCE

FAROE ISLAND SALMON

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 +

MENU DI SUPERIORE

\$75 PER PERSON

ANTIPASTI

SELECT TWO (FAMILY STYLE)

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES + CHEF'S SELECTION
OF DRY CURED MEATS + OLIVES + ARTICHOKE HEARTS +
HOMEMADE ROASTED RED PEPPERS

COZZA AZZURRO

FRESH SAUTEED BLUE MUSSELS + WHITE WINE +
ROASTED GARLIC

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE WINE +
CHERRY TOMATO SAUCE

MELANZANE RIPIENE

EGGPLANT + RICOTTA + PARMIGIANA REGGIANO +
ARRABIATA SAUCE

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA + ALTO ADIGE SPECK +
HOUSE ROASTED RED PEPPERS + BASIL

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC

INSALATA

SELECT ONE (SERVED INDIVIDUALLY)

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED
PARMIGIANO REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL +
EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

RUCOLA AL GRUMATO

ARUGULA + PARMIGIANO REGGIANO + CHERRY
TOMATOES + RED ONION + OLIVE OIL +
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH + BABY BELLA MUSHROOMS +
CRISP PANCETTA + STRAWBERRIES +
PECORINO ROMANO + PANCETTA VINAIGRETTE

SECONDI

SELECT FOUR (GUESTS SELECT ONE)

PAPPARDELLE ALLA BOLOGNESE

HANDMADE PAPPARDELLE + 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

VITELLO TORTELLINI

VEAL STUFFED TORTELLINI + CREAM + PARMIGIANA
REGGIANO + ASPARAGUS + PROSCIUTTO

RAVIOLI DI ARAGOSTA

LOBSTER SQUID INK RAVIOLI + TOMATO CREAM SAUCE +
LOBSTER MEAT + SHRIMP

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP + WILD
MUSHROOM + DOLCE GORGONZOLA SAUCE

POLLO ALLA PICATTA

GRILLED POUNDED CHICKEN BREAST + PINOT
GRIGIO + LEMON + CAPER SAUCE

SALTIMBOCCA DI VITELLO

POUNDED VEAL MEDALLIONS + PROSCIUTTO + SAGE
+ BROWN BUTTER + WHITE WINE

FILETTO DI MANZO

FILET MIGNON + PORCINI MUSHROOM + ROSEMARY
DEMI GLAZE

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

SEASONAL FISH

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 +

MENU DI ELEGANTE

\$90 PER PERSON

ANTIPASTI

SELECT TWO (FAMILY STYLE)

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES + CHEF'S SELECTION OF
DRY CURED MEATS + OLIVES + ARTICHOKE HEARTS +
HOMEMADE ROASTED RED PEPPERS

PIATTO DI MARE

SHRIMP + MUSSELS + CALAMARI + CLAMS + TOMATO SAUCE
+ PINOT GRIGIO + RED PEPPER FLAKES

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE WINE +
CHERRY TOMATO SAUCE

MELANZANE RIPIENE

EGGPLANT + RICOTTA + PARMIGIANA REGGIANO +
ARRABIATA SAUCE

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC

CROSTINI AL SALMONE

RAW WHEAT CROSTINI + MASCARPONE + CAPERS + RED
ONION + SMOKED SALMON

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA + ALTO ADIGE SPECK +
HOUSE ROASTED RED PEPPERS + BASIL

CARCIOFO AL ARAGOSTA

BREADED ARTICHOKE + LOBSTER + MASCARPONE +
TOMATO SAUCE

INSALATA

SELECT ONE (INDIVIDUALLY SERVED)

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED PARMIGIANO
REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL +
EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

RUCOLA AL GRUMATO

ARUGULA + PARMIGIANO REGGIANO + CHERRY
TOMATOES + RED ONION + OLIVE OIL +
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH + BABY BELLA MUSHROOMS + CRISP
PANCETTA + STRAWBERRIES +
PECORINO ROMANO + PANCETTA VINAIGRETTE

LA PASTA

SELECT ONE (FAMILY STYLE)

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI + GROUND VEAL/WILD BOAR/FILET
TIPS/DUCK + TOMATO + CABERNET SAUVIGNON

RISOTTO DI ARAGOSTA

SAFFRON CREAM SAUCE + LOBSTER KNUCKLE
AND CLAW MEAT

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
+ ASPARAGUS + PROSCIUTTO

CAVATELLI AL FORNO

RICOTTA CAVATELLI + TOMATO SAUCE + PANCETTA +
BAROLO + FONTINELLA CHEESE

RAVIOLI DI ARAGOSTA

LOBSTER SQUID INK RAVIOLI + TOMATO CREAM SAUCE +
LOBSTER MEAT + SHRIMP

SECONDI

SELECT FOUR (GUESTS SELECT ONE)

POLLO ALLA PICATTA

GRILLED POUNDED CHICKEN BREAST + PINOT GRIGIO
+ LEMON + CAPER SAUCE

SALTIMBOCCA DI VITELLO

POUNDED VEAL MEDALLIONS + SAGE + PROSCIUTTO +
BROWN BUTTER + PINOT GRIGIO

MILANESE DI VITELLO

BREADED VEAL CHOP + MARINATED GRILLED
RADICCHIO + GOAT CHEESE + AGED BALSAMIC

FILETTO DI MANZO

FILET MIGNON + PORCINI MUSHROOM + ROSEMARY
DEMI GLAZE

FAROE ISLAND SALMON

CHEF'S WHIM PREPARATION

COSTOLETE

GRILLED LAMB CHOP + SHALLOT + PORT GLACE +
SWEET PEA RISOTTO

POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST + SAGE + PROSCIUTTO +
BROWN BUTTER + PINOT GRIGIO

SEASONAL FISH

CHEF'S WHIM PREPARATION

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

MENU DI ELEGANTE

\$115 PER PERSON

ANTIPASTI

SELECT TWO (FAMILY STYLE)

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES + CHEF'S SELECTION OF
DRY CURED MEATS + OLIVES + ARTICHOKE HEARTS +
HOMEMADE ROASTED RED PEPPERS

PIATTO DI MARE

SHRIMP + MUSSELS + CALAMARI + CLAMS + TOMATO SAUCE
+ PINOT GRIGIO + RED PEPPER FLAKES

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE WINE +
CHERRY TOMATO SAUCE

SHRIMP COCKTAIL

COCKTAIL SAUCE

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC

SCALLOPPINE

PAN SEARED SCALLOPS + BLACK TRUFFLE BUTTER

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA + ALTO ADIGE SPECK +
HOUSE ROASTED RED PEPPERS + BASIL

CARCIOFO AL ARAGOSTA

BREADED ARTICHOKE + LOBSTER + MASCARPONE +
TOMATO SAUCE

INSALATA

SELECT ONE (INDIVIDUALLY SERVED)

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED PARMIGIANO
REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL +
EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

RUCOLA AL GRUMATO

ARUGULA + PARMIGIANO REGGIANO + CHERRY
TOMATOES + RED ONION + OLIVE OIL +
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH + BABY BELLA MUSHROOMS + CRISP
PANCETTA + STRAWBERRIES +
PECORINO ROMANO + PANCETTA VINAIGRETTE

LA PASTA

SELECT TWO (FAMILY STYLE)

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI + GROUND VEAL/WILD BOAR/FILET
TIPS/DUCK + TOMATO + CABERNET SAUVIGNON

RISOTTO DI ARAGOSTA

SAFFRON CREAM SAUCE + LOBSTER KNUCKLE
AND CLAW MEAT

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
+ ASPARAGUS + PROSCIUTTO

CAVATELLI AL FORNO

RICOTTA CAVATELLI + TOMATO SAUCE + PANCETTA +
BAROLO + FONTINELLA CHEESE

RAVIOLI DI ARAGOSTA

LOBSTER SQUID INK RAVIOLI + TOMATO CREAM SAUCE +
LOBSTER MEAT + SHRIMP

SECONDI

SELECT FOUR (GUESTS SELECT ONE)

LOBSTER TAIL

CHEF WHIMS PREPARATION

OSSOBUCCO DI VITELLO

SLOW ROASTED VEAL SHANK + SOFRITO + CHIANTI
CLASSICO

MILANESE DI VITELLO

BREADED VEAL CHOP + MARINATED GRILLED
RADICCHIO + GOAT CHEESE + AGED BALSAMIC

FILETTO DI MANZO

FILET MIGNON + PORCINI MUSHROOM + ROSEMARY
DEMI GLAZE

POLLO AL SALTIMBOCCA

POUNDED CHICKEN BREAST + SAGE + PROSCIUTTO +
BROWN BUTTER + PINOT GRIGIO

SEASONAL FISH

CHEF'S WHIM PREPARATION

MAIALE AL FUNGHI

GRILLED BERKSHIRE PORK CHOP + WILD MUSHROOM +
DOLCE GORGONZOLA SAUCE

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 +

FESTA DI FAMIGLIA

\$130 PER PERSON

ANTIPASTI

SELECT TWO (FAMILY STYLE)

CHEF LUCA'S ANTIPASTO MISTI

CHEF'S SELECTION OF CHEESES + CHEF'S SELECTION OF
DRY CURED MEATS + OLIVES + ARTICHOKE HEARTS +
HOMEMADE ROASTED RED PEPPERS

PIATTO DI MARE

SHRIMP + MUSSELS + CALAMARI + CLAMS + TOMATO SAUCE
+ PINOT GRIGIO + RED PEPPER FLAKES

CALAMARI

SAUTÉED NORTH ATLANTIC SQUID + DRY WHITE WINE +
CHERRY TOMATO SAUCE

MELANZANE RIPIENE

EGGPLANT + RICOTTA + PARMIGIANA REGGIANO +
ARRABIATA SAUCE

SACCHETTI AL TARTUFO BIANCO

WHITE TRUFFLE AND RICOTTA STUFFED SACCHETTI +
WHITE TRUFFLE CREAM + AGED FIG BALSAMIC

CROSTINI AL SALMONE

RAW WHEAT CROSTINI + MASCARPONE + CAPERS + RED
ONION + SMOKED SALMON

MOZZARELLA DI BUFALA AL SPECK

FRESH BUFFALO MOZZARELLA + ALTO ADIGE SPECK +
HOUSE ROASTED RED PEPPERS + BASIL

CARCIOFO AL ARAGOSTA

BREADED ARTICHOKE + LOBSTER + MASCARPONE +
TOMATO SAUCE

INSALATA

SELECT TWO (FAMILY STYLE)

INSALATA DI CASA

MIXED GREENS + CHERRY TOMATO + SHAVED PARMIGIANO
REGGIANO + BALSAMIC VINAIGRETTE

CAPRESE

SEASONAL TOMATOES + FRESH MOZZARELLA + BASIL +
EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

RUCOLA AL GRUMATO

ARUGULA + PARMIGIANO REGGIANO + CHERRY
TOMATOES + RED ONION + OLIVE OIL +
FRESH LEMON

SPINACI CON PANCETTA

BABY SPINACH + BABY BELLA MUSHROOMS + CRISP
PANCETTA + STRAWBERRIES +
PECORINO ROMANO + PANCETTA VINAIGRETTE

SIDES

SERVED FAMILY STYLE

ROASTED POTATOES

&

SEASONAL VEGETABLE

LA PASTA

SELECT TWO (FAMILY STYLE)

CAVATELLI ALLA BOLOGNESE

RICOTTA CAVATELLI + GROUND VEAL/WILD BOAR/FILET
TIPS/DUCK + TOMATO + CABERNET SAUVIGNON

RISOTTO DI ARAGOSTA

SAFFRON CREAM SAUCE + LOBSTER KNUCKLE
AND CLAW MEAT

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
+ ASPARAGUS + PROSCIUTTO

CAVATELLI AL FORNO

RICOTTA CAVATELLI + TOMATO SAUCE + PANCETTA +
BAROLO + FONTINELLA CHEESE

RAVIOLI DI ARAGOSTA

LOBSTER SQUID INK RAVIOLI + TOMATO CREAM SAUCE +
LOBSTER MEAT + SHRIMP

SECONDI

SELECT TWO (FAMILY STYLE)

POLLO ALLA PICATTA

GRILLED POUNDED CHICKEN BREAST + PINOT GRIGIO
+ LEMON + CAPER SAUCE

SALTIMBOCCA DI VITELLO

POUNDED VEAL MEDALLIONS + SAGE + PROSCIUTTO +
BROWN BUTTER + PINOT GRIGIO

MILANESE DI VITELLO

BREADED VEAL CHOP + MARINATED GRILLED
RADICCHIO + GOAT CHEESE + AGED BALSAMIC

COSTOLETE

GRILLED LAMB CHOP + SHALLOT + PORT GLACE +
SWEET PEA RISOTTO

CHEFS SELECTION PRIME CUT BEEF

CHEF'S WHIM PREPARATION

SEASONAL FISH

CHEF'S WHIM PREPARATION

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 +

BEVERAGE SELECTIONS

CHARGED BY CONSUMPTION

NON-ALCOHOLIC BEVERAGE PACKAGE

ADD UNLIMITED SOFT
DRINKS, COFFEE &
TEA FOR AN
ADDITIONAL \$5 PER
PERSON

CONSUMPTION

ALL BEVERAGES ARE
CHARGED BY A
CONSUMPTION
BASIS. PLEASE ASK
THE EVENT EVEN &
CATERING MANAGER
IF YOU ARE LOOKING
FOR SOMETHING
SPECIFIC SUCH AS
SPECIALTY DRINK
STATIONS.

WINE

PARTIES OF 20 OR
MORE ARE
RECOMMENDED TO
PRESELECT A RED
AND WHITE WINE
SELECTION PRIOR TO
THE EVENT DATE IN
ORDER TO SERVE
GUESTS QUICKER
(WINE MENU AVAILABLE
UPON REQUEST)

