

# CASA *La Luna*

*Formerly Luca Italian Cuisine*

*Special Events & Private Dining*



2100 Superior Viaduct, Cleveland OH 44113

**CASA**

# *La Luna*

*Special Events & Private Dining*



*Formerly Luca Italian Cuisine*

CASA LA LUNA (FORMERLY 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**  
**SEMI-PRIVATE SECTION: 30 GUESTS**





## 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**



# 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.



# 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

*SMALL BOARD \$300*

*MEDIUM BOARD \$600*

*LARGE BOARD: \$1000*

#### 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

*\$280 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

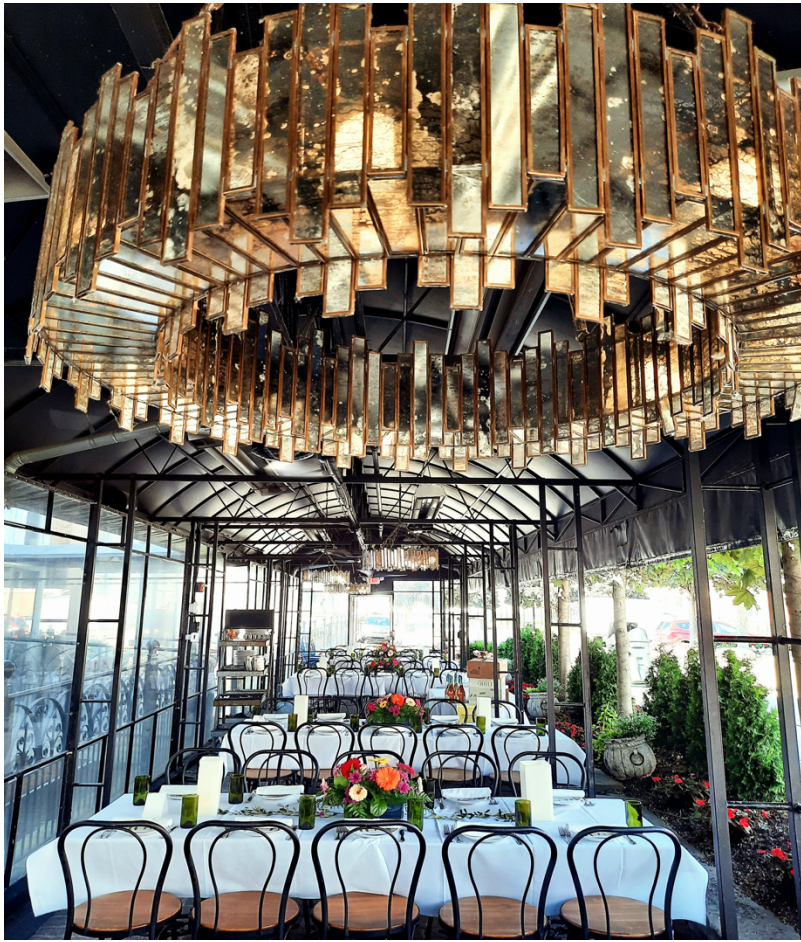
\$7

OYSTERS ON THE HALF SHELL

MARKET PRICE

BEEF TARTAR

\$6



# DINNER MENUS

*DINNER MENUS ARE LISTED AS  
FOLLOWED*

## LUNCH EVENTS

### LUNCH EVENT INQUIRIES

IF YOU ARE INTERESTED IN A LUNCH  
EVENT PLEASE SEE MINIMUMS  
BELOW! CONTACT A COORDINATOR TO  
SEE WHAT DATES ARE AVAILABLE!

### LUNCH FOOD & BEVERAGE MINIMUMS

\$2500-\$3000 FOOD AND BEVERAGE  
MINIMUM -END TIME 4:00PM



2100 Superior Viaduct, Cleveland OH 44113

# MENU DI MODERATO

\$55 PER PERSON

## INSALATA

GUESTS SELECT 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 +



# MENU DI CLASSICO

\$65 PER PERSON

*Menus are customizable to prior menu selections*

## 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

### MEATBALLS

WITH MARINARA SAUCE

## INSALATA

SELECT TWO (GUESTS SELECT 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

### 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**

*Menus are customizable to prior menu selections*

## 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

### CROSTINI AL SALMONE

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

### MEATBALLS

WITH MARINARA SAUCE

## INSALATA

SELECT TWO (GUESTS SELECT 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

### 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

*Menus are customizable to prior menu selections*

## 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

### MEATBALLS

WITH MARINARA SAUCE

### ARANCINI BALLS

## INSALATA

SELECT TWO (GUESTS SELECT 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

### 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 +

## 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)

### 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 EXTRAVAGANTE

\$115 PER PERSON

*Menus are customizable to prior menu selections*

## 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

### ARANCINI BALLS

## INSALATA

SELECT TWO (GUESTS SELECT 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

### 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 +

## 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

### MEATBALLS

WITH MARINARA 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)

