

## ANTIPASTI - APPETIZERS

10 portions / 20 portions

- FICO** 24 pieces \$60 / 48 pieces \$110  
Fresh figs, mascarpone, pine nuts, mixed greens, EVOO, thirty month dry-aged prosciutto di Parma, balsamic reduction
- POLPETTE** \$55 / \$100  
Meatballs made from short rib, chuck, sirloin, pine nuts, golden raisins, organic tomato sauce, melted provolone
- ANTIPASTO** \$55 / \$100  
Assorted cheeses, cured meats, marinated vegetables, mixed greens, side of balsamic vinaigrette
- 800° BRUSCHETTA** \$40 / \$70  
Brick oven organic bread crust, fior di latte fresh mozzarella, heirloom cherry tomatoes, oregano, basil, garlic, EVOO
- BURRATA** \$65 / \$120  
Creamy centered fresh mozzarella, bresaola (Air-dried beef), marinated eggplant, roasted peppers, balsamic pearls
- SPIEDINI** \$55 / \$100  
Reggiano breaded fresh mozzarella, cognac beef reduction
- CALAMARI** \$55 / \$100  
Fried Rhode Island squid, spicy organic tomato sauce, lemon
- COZZE** \$45 / \$80  
PEI mussels, caperberries, organic plum tomato sauce
- SALSICCIA** \$55 / \$100  
Sausage, roasted peppers, red onions  
White wine / Organic tomato sauce
- ## SANDWICHES
- 12 portions of your choice of wraps or focaccia sandwiches
- TOSCANO** \$75  
Grilled chicken breast, fresh mozzarella, roasted peppers, sun-dried tomatoes, balsamic vinaigrette
- NAPOLI** \$75  
Bufala mozzarella, thirty month dry aged prosciutto di Parma, heirloom cherry tomatoes, basil, balsamic reduction, EVOO
- UMBRIA** \$75  
Broccoli rabe, artichokes, semi-dried cherry tomatoes, roasted garlic, melted provolone
- COTOLETTA** \$75  
Chicken cutlet, organic tomato sauce, mozzarella

## INSALATE - SALADS

10 portions / 20 portions

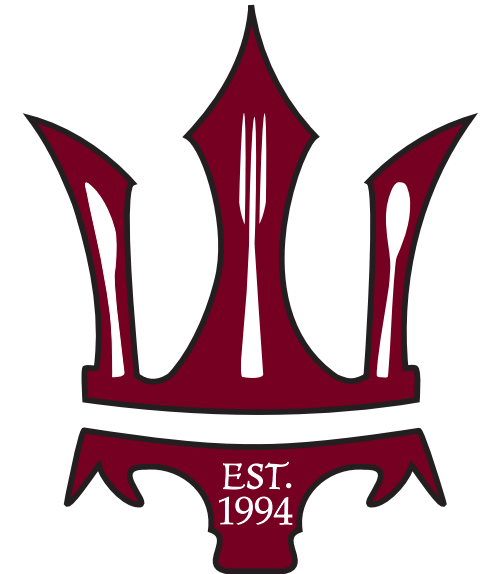
- VERDE** \$30 / \$50  
Heirloom cherry tomato, olive medley, red onions, mixed greens, side of balsamic vinaigrette
- CAPRESE** \$50 / \$90  
Fresh mozzarella, heirloom cherry tomatoes, basil, capers, arugula, side of balsamic reduction, EVOO
- FREDDA** \$45 / \$80  
Pasta salad, heirloom cherry tomato, fresh mozzarella, sun-dried tomatoes, roasted peppers, pesto, reggiano
- PERA** \$50 / \$90  
Poached pear, dried apricots, gorgonzola, hazelnuts, mixed greens, side of pear vinaigrette
- MEDITERRANEAN** \$50 / \$90  
Grilled chicken breast, roasted peppers, red onions, mixed greens, side balsamic vinaigrette
- PANCETTA CAESAR** \$40 / \$70 **CHICKEN** \$55 / \$100  
Pancetta, chopped egg, reggiano, focaccia croutons, romaine, side of caesar dressing
- FARRO** \$50 / \$90  
Italian spelt, organic beets, roasted fennel, goat cheese, pistachio nuts, rocket arugula, side of balsamic vinaigrette

## VERDURE - VEGETABLES

10 portions / 20 portions

- EGGPLANT PARMIGIANA** \$55 / \$100  
Mozzarella, reggiano, basil, organic tomato sauce
- EGGPLANT ROLLATINI** \$60 / \$110  
Ricotta, mozzarella, reggiano, basil, organic tomato sauce
- SCAROLA FUNGHI** \$60 / \$110  
Escarole, mushrooms, pine nuts, golden raisins, garlic, EVOO
- PATATE** \$35 / \$60  
Oven roasted potatoes, rosemary, EVOO
- BROCCOLI RABE** \$50 / \$90  
Roasted garlic, EVOO
- ROASTED VEGETABLES** \$50 / \$90  
Sautéed shallots, garlic, EVOO
- GRILLED VEGETABLES** \$50 / \$90  
Room tempature, side of pear vinaigrette

## CATERING



## LUCAS RISTORANTE

*Chef Andria Di Meglia*

732-297-7676

LUCASRISTORANTE.COM

## ARTISAN PASTA

10 portions / 20 portions

### GENOVESE \$80 / \$150

Potato gnocchi, braised sirloin, caramelized shallots, reggiano, beef reduction

### LASAGNA \$65 / \$120

Baked pasta layered with ricotta, mozzarella, reggiano, Neopolitan meat sauce

### AGNOLOTTI 25 pieces \$75 / 50 pieces \$140

Half moon cocoa pasta, stuffed with butternut squash, creamy herb sauce, roasted organic pumpkin seeds

### MALFATTI \$65 / \$120

Organic beet artisanal shaped pasta, broccoli rabe, artichokes, zucchini, bell peppers, cannellini beans, yellow San Marzano tomato roasted garlic sauce

### ROMOLO \$70 / \$130

Sliced chicken breast ragout, caramelized shallots, roasted garlic, pancetta, paccheri pasta

### VALENTINO \$70 / \$130

Tomato ricotta cavatelli, sliced chicken breast, semi-dried cherry tomatoes, pine nuts, creamy pesto sauce

### CANNELLONI \$120 / \$230

Spinach pasta stuffed with lobster meat, scallops, colossal crabmeat, mascarpone, brandy tomato cream sauce

### GNOCCHI SORRENTINA \$65 / \$120

Potato dumplings, fresh mozzarella, reggiano, basil, organic tomato sauce

### BOLOGNESE \$55 / \$100

Paccheri pasta, Neopolitan meat sauce

### BAKED ZITI \$50 / \$90

Ricotta, reggiano, mozzarella, organic tomato sauce, penne

### PENNE VODKA \$50 / \$90

Tomato cream sauce

## PESCE - SEAFOOD

10 portions / 20 portions

### ISCHIA \$95 / \$180

Jumbo shrimp, clams, Rhode Island calamari, PEI mussels, seafood organic plum tomato sauce, linguine

### CALAMARI AMELIA (Spicy) \$80 / \$150

Braised calamari, golden raisins, pine nuts, garlic, white wine organic plum tomato sauce, paccheri pasta

### LUCA \$95 / \$180

Jumbo shrimp, colossal crabmeat, bay scallops, asparagus, roasted tomatoes, capers, creamy white wine sauce, linguine

### BRANZINO \$130 / \$250

Mediterranean sea bass filet, roasted garlic lemon sauce

### RISOTTO VALENCIANO \$95 / \$180

Rhode Island calamari, PEI mussels, clams, bay scallops, green peas, bell peppers, saffron risotto

## POLLO - CHICKEN

10 portions / 20 portions

### BIANCO \$80 / \$150

Chicken breast, fontina, asparagus, pistachios, béchamel

### PULCINELLA \$80 / \$150

Battered chicken breast, porchetta, fresh mozzarella, gorgonzola, aged balsamic vinegar sauce

### POLLO PARMIGIANA \$80 / \$150

Chicken cutlet, organic tomato sauce, mozzarella

### FRANCAISE \$80 / \$150

Battered chicken breast, white wine lemon sauce

### MARSALA \$80 / \$150

Chicken breast, mushrooms marsala wine sauce

### TAORMINA \$80 / \$150

Chicken breast, eggplant, sausage, white wine organic tomato sauce

### PAVAROTTI \$80 / \$150

Chicken breast, artichokes, mushrooms, pine nuts, tomato cream sauce

## CARNE - MEATS

10 portions / 20 portions

### SALTIMBOCCA \$110 / \$210

Lancaster veal scaloppini, prosciutto di Parma, spinach, mozzarella di bufala, sage, brandy sauce

### VITELLO PARMIGIANA \$110 / \$210

Lancaster veal cutlet, organic tomato sauce, mozzarella

### OSSOBUCO \$180 / \$350

Green peppercorns in a white wine lemon gremolada

### GNOMO \$110 / \$210

Lancaster veal scaloppini, caramelized mushrooms, truffled plum tomatoes

### BISTECCA \$130 / \$250

Grilled USDA angus prime New York strip steak medallions, sangiovese beef reduction

### FILET MIGNON \$140 / \$270

USDA angus prime beef tenderloin medallions, cognac sauce

### AGNELLO \$150 / \$290

Domestic western range braised lamb hind shank, mirapoix, rosemary cognac sauce

### COSTATA \$140 / \$270

Braised on the bone angus short rib, Sangiovese beef reduction

## DOLCE - DESSERTS

Luca's Desserts created by Candice Bonura

### TIRAMISU \$70

Savoiardi (lady finger biscuits) dipped in espresso, grand marnier, layered whipped mascarpone, cocoa

### BISCOTTI 30 pieces \$40 / 60 pieces \$75

Vanilla bean, cocoa chocolate chip, hazelnut apricot

### MINI CANNOLI ARANCIO 25 pieces \$45 / 50 pieces \$85

Fried pastry dough, Neopolitan sweet ricotta cream, orange zest, chocolate bits

### TORTINI DI FRUTTA \$70

Fresh fruit baked in a flaky crust

### DOLCE PLATTER \$80

Assorted desserts

Artisan bread included with most entrées.

Prices are for take out orders.

Delivery, set up & chafing dishes are additional.

Please inquire if you have any special menu requests.