

PACKAGE 1

\$39 per person, not available Friday or Saturday nights

Course 1 one choice served family style

800° Bruschetta / Cozze / Verde / Caesar

Course 2 one Artisan Pasta served family style

Vodka / Cacio e Pepe

Course 3 one Entrée choice per guest (pick two)

Chicken / Vegetarian

Dessert served family style

Biscotti

Beverages

Soda

PACKAGE 11

\$59 per person, not available Saturday nights

Course 1 one Appetizer served family style

800° Bruschetta / Cozze / Spiedini / Polpetta

Course 2 one Salad served family style

Verde / Caesar

Course 3 one Artisan Pasta served family style

Any Choice

Course 4 one Entrée choice per guest (pick three)

Chicken / Vegetarian / Veal / Seafood

Dessert one choice per guest (pick one)

Biscotti / Creme Brulee / Cannoli Arancio

Beverages

Soda / Americano / Espresso / Cappuccino / Tea

PACKAGE 111

\$85 per person, available anytime

Course 1 & 2 Any two Appetizers served family style

Course 3 Any one Salad (pick one)

Course 4 Any one Artisan Pasta served family style

Course 5 Any choice per guest (pick four)

Chicken / Vegetarian / Veal / Meat / Seafood

Dessert One per guest of any choice

Beverages

Soda / Americano / Espresso / Cappuccino / Tea

LUNCH PACKAGE

\$29 per person

11 am to 3 pm

Monday to Friday

Course 1

one choice per guest

(pick two)

Salad

Fagioli

800° Bruschetta

Polpetta

Spiedini

Course 2

one choice per guest

(pick three)

Artisan Pasta

Chicken

Vegetarian

Veal

Dessert

served family style

Biscotti

Beverages

Soda

Americano

Espresso

Cappuccino

Tea

PRIVATE EVENTS



LUCA'S
RISTORANTE

Chef Andria Di Meglia

732-297-7676

LUCASRISTORANTE.COM

APPETIZERS

800° BRUSCHETTA

Brick oven organic bread crust, fior di latte fresh mozzarella, heirloom cherry tomatoes, oregano, basil, garlic, EVOO

FICO

Fresh figs, mascarpone, pine nuts, thirty month dry-aged prosciutto di Parma, balsamic reduction, mixed greens, EVOO

SPIEDINI

Reggiano breaded fresh mozzarella, cognac beef reduction

COZZE

PEI mussels, grilled focaccia, caperberries, organic plum tomato sauce

POLPETTE

Meatballs made from short rib, chuck, sirloin, pine nuts, golden raisins, organic tomato sauce, melted provolone

CALAMARI

Fried Rhode Island squid, spicy organic tomato sauce, lemon

BURRATA

Creamy centered fresh mozzarella, bresaola (Air-dried beef), marinated eggplant, roasted peppers, balsamic pearls

AGNOLOTTI

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

ANTIPASTO

Assorted cheeses, cured meats, marinated vegetables

SALADS

PERA

Poached pear, dried apricots, gorgonzola, hazelnuts, mixed greens, pear vinaigrette

FARRO

Italian spelt, organic beets, roasted fennel, goat cheese, pistachio nuts, rocket arugula, balsamic vinaigrette

CAESAR

Reggiano, focaccia croutons, romaine, caesar dressing

VERDE

Heirloom cherry tomato, olive medley, red onions, mixed greens, balsamic vinaigrette

ARTISAN PASTA

VALENTINO

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

GNOCCHI SORRENTINA

Fresh mozzarella, reggiano, basil, organic tomato sauce

BOLOGNESE

Paccheri pasta, Neopolitan meat sauce

VODKA

Penne, tomato cream sauce

CACIO E PEPE

Linguine, crushed black pepper reggiano sauce

CHICKEN

GIADA

Chicken breast, prosciutto di Parma, fresh mozzarella, asparagus, red wine reduction

POLLO PARMIGIANA

Chicken cutlet, organic tomato sauce, mozzarella

FRANCAISE

Battered chicken breast, white wine lemon sauce

MARSALA

Chicken breast, mushrooms marsala wine sauce

BIANCO

Chicken breast, fontina, asparagus, pistachios, béchamel

VEGETERIAN

ROLLATINI

Stuffed eggplant slices, ricotta, mozzarella, parmigiano, basil, organic tomato sauce

MALFATTI

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

EGGPLANT PARMIGIANA

Mozzarella, reggiano, basil, organic tomato sauce

RISOTTO VEGETARIANO

Assorted vegetables, roasted garlic risotto

VEAL

SALTIMBOCCA

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

VITELLO PARMIGIANA

Lancaster veal cutlet, organic tomato sauce, mozzarella

GNOMO

Lancaster veal scaloppini, caramelized mushrooms, truffled plum tomatoes

GREMOLADA

Lancaster veal scaloppini, green peppercorn, artichokes, zucchini, white wine lemon gremolada

MEATS

BISTECCA

Grilled USDA angus prime N.Y. strip, beef essence, broccoli rabe

AGNELLO

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

COSTATA

Braised bone in short rib, Sangiovese beef reduction, asparagus

SEAFOOD

BRANZINO

Mediterranean sea bass filet, escarole, roasted garlic lemon sauce

SALMON

Roasted tomatoes, capers, asparagus, creamy dijon

FLOUNDER

Battered flounder, colossal crab meat, white wine lemon sauce

ZUPPA

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

CANNELLONI

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

<p>All Packages Include Homemade Breads. The Reserved Number Of Guests Shall Be Considered The Minimum, To Be Confirmed No Later Than 48 hours To The Event. Non Refundable Deposit Is Required To Reserve Your Party. 20% Gratuity Will Be Added To Full Total Amount.</p>
