



LUCA'S RISTORANTE

Valentines Day

TUESDAY FEBRUARY 14TH

Call
for reservations
732-297-7676
LucasRistorante.com

Antipasti - Appetizers

VALENTINO

Mixed greens, strawberries, candied walnuts, goat cheese, chocolate vinaigrette

BUFALA

Imported bufala mozzarella, thirty month prosciutto di parma, arugula, EVOO, balsamic pearls

BISQUE

Creamy soup from roasted puréed vegetables, shrimp, colossal crab meat, bay scallops

CANNELLONI

Stuffed pasta sheet, filet mignon stuffing, cabernet tomato cream

MELANZANA

Toasted focaccia bread, eggplant, roasted peppers, plum tomatoes, reggiano, basil

Cena - Entrees

OSSOBUCO

Braised veal hind shank, cognac sauce, baby carrots, pearl onions, butternut squash gnocchi

CODA DI ARAGOSTA

12 ounce Maine lobster tail, capers, roasted tomatoes, garlic white wine cream sauce, asparagus, schiaffoni

SALMON CARTOCCIO

Honolulu organic king salmon, baked in parchment paper, french beans, white wine lemon sauce, farro

INVOLTINI

Chicken breast stuffed with prosciutto, mozzarella, mushrooms marsala sauce, cavatelli

LASAGNA DI CARCIOFI

Spinach artichoke lasagna, Italian cheeses, yellow San Marzano tomato sauce

Dolce - Desserts created by Candice Bonura

RED VELVET TIRAMISU

Red velvet biscotti soaked in espresso and gran manier
layered between cocoa mascarpone cream

STRAWBERRY LEMON CHEESECAKE

New York style cheese cake, shortbread cookie crust, toffee crumble

GELATO & SORBETTO

3 scoops of your choice
Dark chocolate gelato
Strawberry blood orange sorbet

Chef Andrea Di Meglio