

# LUNCH PARTY PACKAGES

MONDAY - FRIDAY 11-3

## LUNCH PACKAGE 1

\$35 PP

### FIRST COURSE

one choice served family style

APPETIZER

OR

SALAD

### SECOND COURSE

one choice per guest (pick three)

LUNCH ENTREE

PASTA ARTIGIANALE

PIZZA

SANDWICH

### BEVERAGES

FOUNTAIN DRINKS

additional:

APPETIZER +10 PP

DESSERT +10 PP

CAFFE OR TEA +5 PP

## LUNCH PACKAGE 2

\$55 PP

### FIRST COURSE

two choices served family style

APPETIZER (1)

SALAD (1)

### SECOND COURSE

one choice per guest (pick four)

LUNCH ENTREE

PASTA ARTIGIANALE

PIZZA

SANDWICH

### DESSERT

one choice per guest (pick two)

### BEVERAGES

FOUNTAIN DRINKS

CAFFE & TEA

#### All Packages Include Homemade Breads

10 Minimum Guests. Private Room 32 Minimum Guests

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

22% Gratuity Will Be Added To Total Amount. Cake plating \$2 pp

**3.5% convenience fee will be added if paying with credit card  
if paying cash there will be no fee**

LUNCH  
PRIVATE EVENTS  
MONDAY - FRIDAY 11-3

# LUCCA'S RISTORANTE

— EXPERIENCE THE TASTE OF ISCHIA —

732.297.7676 | LUCASRISTORANTE.COM



# APPETIZERS

- POLPETTE** *"ranked best meatballs in New Jersey by NJ.com"*  
pine nuts raisins beef meatballs / tomato sauce / melted provolone
- ARANCINI**  
mini rice balls stuffed with beef pork peas cheese
- POLENTA** (V)  
crispy polenta / hazelnuts / ricotta salata / peach agrodolce
- 800°BRUSCHETTA** (V)  
brick oven sourdough crust / mozzarella  
garlic / herbs / heirloom cherry tomatoes
- ROLLATINI GIALLI** (V)  
cheese stuffed eggplant slices / yellow tomato sauce

- SPIEDINI**  
reggiano crusted mozzarella / cognac beef reduction
- ZUPPETTA**  
mussels / clams / tomato sauce / caperberries / grilled focaccia

- FICO** (GF)  
fresh figs / mascarpone / pine nuts / prosciutto / mango balsamic pearls

- OTTO**  
grilled octopus / olives / lemon / garlic / heirloom cherry tomatoes  
potatoes / pickled peppers / italian spelt / pickled fennel / arugula

- CALAMARI**  
fried squid / spicy tomato sauce

- BURRATA** (GF)  
burrata cheese / beef bresaola / roasted peppers

## -PASTA ARTIGIANALE-

we make our pasta with all organic ingredients

- ZÉMARI** (V)  
maccheroni crestati / eggplant / ricotta salata / tomato sauce

- PAPPARDELLE**  
ridged broad pasta / burrata cheese / bolognese meat sauce

- JACLYN** (GF)  
gluten free penne / broccoli rabe / sausage  
dried cherry tomatoes / garlic / white wine

- VALENTINO**  
tomato ricotta cavatelli / chicken / dried cherry tomatoes  
creamy pistachio pesto

- ROMOLO**  
paccheri / chicken / pancetta / roasted shallots garlic tomato sauce

- CONIGLIO**  
broccoli rabe orecchiette rigate / rabbit ragù ischitana

- GENOVESE**  
gnocchi / braised short rib / reggiano / shallots / beef reduction

- LANCETTE** (VEGAN)  
beet reginette bucate / artichoke / olives / eggplant / capers  
calabrian chile / yellow tomato roasted garlic sauce

## LUNCH ENTREES

- BIANCO**  
chicken breast / fontina / asparagus / pistachios / béchamel  
maccheroni crestati

- GALLINAIO**  
battered chicken breast / porchetta / eggplant / broccoli rabe  
provolone / chicken au jus / crispy polenta

- PARMIGIANA CHICKEN OR VEAL**  
tomato sauce / mozzarella / rigatoni

- MARETERRA**  
veal tenderloin scaloppini / shrimp scampi  
zucchini / garlic caper sauce / linguine

- SALTIMBOCCA**  
veal tenderloin scaloppini / prosciutto / buffalo mozzarella / spinach  
sage / brandy sauce / fingerling potatoes

- COSTATA**  
braised on the bone angus short rib / asparagus / beef reduction  
tomato ricotta cavatelli

- LUCA**  
shrimp / crabmeat / scallops / roasted tomatoes / caper  
asparagus / linguine / creamy white wine sauce

- CAPELANTE** (GF)  
seared scallops / corn / green peas / roasted peppers  
yellow tomato saffron risotto

- ISCHIA**  
shrimp / calamari / clams / mussels / scialatielli / seafood tomato sauce

- POLYPUS**  
squid ink fusilli ricci / octopus / clams / lemon / white wine / herb bread crumb

- BRANZINO**  
mediterranean sea bass filet / escarole / zucchini  
tomato ricotta cavatelli / roasted garlic lemon sauce

- CANNELLONE**  
spinach cylindrical pasta / stuffed with lobster / mascarpone  
brandy tomato cream sauce

(V) vegetarian

(VEGAN) vegan

(GF) gluten free

# SALADS

- PERA** (V) (GF)  
poached pear / hazelnuts / gorgonzola / dried apricots  
greens / pear vinaigrette

- FARRO** (V)  
italian spelt / beets / ricotta salata / pistachios / arugula  
roasted fennel / balsamic vinaigrette

- PANCETTA** (WHITE ANCHOVIE +2)  
pancetta / reggiano / chopped egg / croutons / little gem lettuce / caesar

- BUFALA** (V) (GF)  
bufala mozzarella / greens / capers / herbs  
heirloom cherry tomatoes / garlic

- ARUGULA** (V) (GF)  
olives / pickled eggplant / roasted peppers / heirloom cherry tomatoes  
reggiano mozzarella / balsamic vinaigrette

## PIZZA

BRICK OVEN TWELVE INCH SOURDOUGH CRUST

- JANARA** (V)  
tomato sauce / basil / mozzarella

- CAZZIMMA**  
prosciutto / arugula / reggiano / balsamic / mozzarella

- 'O CAFONE**  
broccoli rabe / sausage / garlic / calabrian chile / provolone

- SARCHIAPONE**  
tomato sauce / roasted peppers / mushrooms / onions  
sausage / pepperoni / mozzarella

- 'A ZEZZENELLA**  
bolognese meat stew / burrata cheese

- STATT ZITT**  
tomato sauce / pepperoni / sausage / pancetta bacon / mozzarella

- STUPPOLA**  
chicken / dried cherry tomatoes / creamy pesto / mozzarella

- VAIASSA** (V)  
bufala mozzarella / roasted peppers / heirloom cherry tomatoes  
garlic / basil / dried cherry tomatoes / capers

- AUMM AUMM**  
shrimp / dried cherry tomatoes / garlic lemon  
capers / parsley / fontina

- FIGLIO 'E 'NTROCCHIA**  
short rib / cognac beef sauce / shallots / smoked mozzarella

- CURNUT** (V)  
tomato sauce / zucchini / bell peppers eggplant / mushrooms / mozzarella

- CUOPPO ALLESSE** (V)  
truffled mushrooms / ricotta / fontina

- 'NZALLANUTO**  
tomato sauce / red onions / ricotta / sweet savory meatballs / mozzarella

- MBRIACON** (V)  
vodka sauce / eggplant / basil / reggiano / smoked mozzarella

- SGUARRATA** (V)  
mozzarella / fontina / ricotta / reggiano

- ZUZZUS**  
porchetta / figs / peach agrodolce / calabrese chile / mozzarella

## SANDWICHES

FOCACCIA BREAD

- TOSCANO**  
chicken / mozzarella / roasted peppers  
dried cherry tomatoes / balsamic vinaigrette

- NAPOLI** (V)  
prosciutto / buffalo mozzarella / basil / cherry tomatoes  
balsamic reduction / EVOO

- AGRESTE**  
eggplant / zucchini / mushrooms / dried cherry tomatoes  
fontina / balsamic vinaigrette

- COTOLETTA**  
chicken cutlet / tomato sauce / mozzarella

- STRACOTTO**  
short rib / shallots / provolone / arugula

- VITTORIA**  
porchetta / provolone / cherry tomatoes  
little gem lettuce / vinegar / EVOO

## DESSERTS

- TIRAMISU** (V)  
espresso lady finger cookies / grand marnier  
whipped mascarpone / cocoa

- MINI CANNOLI ARANCIO** (V)  
fried pastry dough / sweet ricotta cream / orange zest / chocolate bits

- POMPEI** (V)  
warm chocolate cake / semi-liquid center  
chocolate liquor / choice of gelato or sorbetto

- CRÈME BRULÉE** (V) (GF)  
vanilla custard caramelized sugar

- BOSCO** (V)  
fresh berries baked in a flaky crust  
choice of gelato or sorbetto

- GELATO E SORBETTO** (V) (GF) two scoops your choice

- gianduja milk chocolate hazelnut gelato  
madagascar vanilla gelato  
mint chocolate chip vegan gelato  
blood orange sorbetto  
passion fruit sorbetto

(VEGAN) (VEGAN) (VEGAN)