

LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

CATERING

lucasristorante.com ♦ 732-297-7676 ♦ 2019 Route 27, Somerset, NJ 08873

Antipasta - Appetizers

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions ♦ 12" Round Platter – approx. 10 portions / 16" Round Platter – approx. 18 portions

- Fico in Camicia** – seasonal figs with mascarpone & pine nuts wrapped in prosciutto san daniele over rocket arugula with balsamic reduction & extra virgin olive oil 24 pcs.-\$45 / 48 pcs.-\$85
- Antipasto Misto** – assorted cheeses, cured meats & marinated vegetables over mixed greens with side of balsamic vinaigrette Round Platter \$40 / \$75
- Bruschetta Caprese** – toasted slices of focaccia bread with side of cherry tomatoes, fresh mozzarella, fresh basil, garlic & extra virgin olive oil for topping Round Platter \$35 / \$65
- Burrata** – fresh Italian cheese made from mozzarella & cream, with prosciutto san daniele, rocket arugula, candied pecans & mango with balsamic reduction & extra virgin olive oil Round Platter \$60 / \$115
- Spiedini Di Mozzarella** – fried mozzarella in a brandy sauce Half-\$50 / Whole-\$95
- Mozzarella Di Bufala** – tomato slices topped with prosciutto san daniele & mozzarella di bufala towered with roasted red peppers, sundried tomatoes, capers & fresh basil with balsamic reduction & extra virgin olive oil Round Platter \$65 / \$125
- Fried Calamari** – fried squid with side of tomato sauce & fresh lemon slices Round Platter \$40 / \$75
- Mussels Marinara** – Prince Edward Island mussels with capers & grilled focaccia in a garlic white wine plum tomato sauce Half-\$40 / Whole-\$75
- Meatballs** – in a tomato sauce Half-\$40 / Whole-\$75
- Sausage, Peppers & Onions** – in a tomato sauce Half-\$40 / Whole-\$75
- Mozzarella Triangles** – with side of tomato sauce Round Platter \$40 / \$75
- Stuffed Focaccia** – cut into bite size triangles Round Platter \$35 / \$45

Insalata - Specialty Salads

12" Round Platter – approx. 10 portions / 16" Round Platter – approx. 18 portions

- Garden Salad** – tomato wedges, olive medley & red onions over mixed greens with side of balsamic vinaigrette Round Platter \$25 / \$35
- Caprese Salad** – fresh mozzarella, tomato slices & fresh basil over mixed greens with side of balsamic vinaigrette Round Platter \$40 / \$75
- Florentine Salad** – grilled New York strip steak, cherry tomatoes & red onions over rocket arugula with side of balsamic reduction & extra virgin olive oil Round Platter \$60 / \$115
- Caesar Salad** – romaine topped with focaccia croutons & parmigiano reggiano with side of Caesar dressing Round Platter \$25 / \$35
- Chicken Caesar Salad** – romaine topped with focaccia croutons & parmigiano reggiano with side of Caesar dressing Round Platter \$40 / \$75
- Poached Pear & Goat Cheese with Pistachio Nuts** – over baby spinach with side of blood orange vinaigrette Round Platter \$40 / \$75
- Gorgonzola & Walnuts with Dried Cranberries** – over mixed greens with side of balsamic vinaigrette Round Platter \$30 / \$55
- Chicken Milanese Salad** – breaded chicken breast, bacon, gorgonzola, boiled egg slices & pine nuts over baby spinach with side of balsamic vinaigrette Round Platter \$45 / \$85
- Bowtie Pasta Salad** – with cherry tomatoes, fresh mozzarella, sundried tomatoes & roasted red peppers tossed with pesto & parmigiano reggiano Round Platter \$35 / \$65

Verdura - Vegetables

Half Trays-approx. 10 portions / Whole Trays-approx. 20 portions ♦ 12" Round Platter – approx. 10 portions / 16" Round Platter – approx. 18 portions

- Eggplant Parmigiana** – eggplant slices layered with mozzarella, parmigiano reggiano & fresh basil in a tomato sauce Half-\$50 / Whole-\$95
- Eggplant Rollatini** – rolled eggplant slices stuffed with ricotta, mozzarella, parmigiano reggiano & fresh basil in a tomato sauce Half-\$50 / Whole-\$95
- Escarole & Portabella** – escarole, portabella mushrooms, pine nuts & golden raisins sautéed with garlic & extra virgin olive oil Half-\$50 / Whole-\$95
- Oven Roasted Potatoes** – with rosemary & extra virgin olive oil Half-\$30 / Whole-\$55
- Stuffed Mushrooms** – stuffed with vegetables in a tomato sauce Half-\$40 / Whole-\$75
- Broccoli Rabe** – with roasted garlic & extra virgin olive oil Half-\$40 / Whole-\$75
- Spinach** – with sautéed shallots & extra virgin olive oil Half-\$40 / Whole-\$75
- Roasted Vegetables** – with sautéed shallots, garlic & extra virgin olive oil Half-\$40 / Whole-\$75
- Grilled Vegetables** – with fresh herbs & extra virgin olive oil Round Platter \$40 / \$75
- Grilled Asparagus** – with parmigiano reggiano & extra virgin olive oil Half-\$45 / Whole-\$80
- String Beans** – with garlic & extra virgin olive oil Half-\$40 / Whole-\$75

Focaccia Sandwiches – 16" Round Platter – 12 pieces

- Veal Vivara Focaccia** – veal cutlet, broccoli rabe, roasted tomatoes, fontina & extra virgin olive oil \$60
- Tirreno Focaccia** – zucchini, yellow squash, fresh mozzarella, roasted tomatoes & balsamic vinaigrette \$50
- Chicken Toscano Focaccia** – grilled chicken breast, fresh mozzarella, roasted red peppers, sundried tomatoes & balsamic vinaigrette \$55
- Grilled Strip Focaccia** – grilled New York strip steak, provolone, garlic spread, caramelized onions & rocket arugula \$65
- Prosciutto San Daniele Focaccia** – prosciutto san daniele, fresh mozzarella, tomatoes, fresh basil & balsamic vinaigrette \$65
- Turkey Focaccia** – turkey, fontina, mixed greens, tomatoes & Dijon \$50
- Assorted Focaccia Platter** – 12 pieces with choice of up to 3 varieties of focaccia sandwiches \$60

Sandwiches – 16" Round Platter – 12 pieces

- Italian** – ham, salami & provolone served with lettuce, tomatoes, oil & vinegar \$50
- Turkey** – served with lettuce, tomatoes, oil & vinegar \$40
- Campano** – prosciutto san daniele, fresh mozzarella, tomatoes, fresh basil & balsamic vinaigrette \$70
- Siciliano** – eggplant, zucchini, yellow squash, fresh mozzarella & balsamic vinaigrette \$50
- Toscano** – grilled chicken breast, fresh mozzarella, roasted red peppers, sundried tomatoes & balsamic vinaigrette \$60
- PARMIGIANA Chicken \$50 Eggplant \$40 Veal \$55**
- Assorted Sandwich Platter** – with choice of up to 3 varieties of sandwiches \$55
- GIANT PARTY SUBS** – any one of our sandwiches \$18 per foot minimum 3 feet

Wraps – 16" Round Platter – 12 pieces

- Veggie Wrap** – eggplant, roasted red peppers, zucchini & fresh mozzarella served with side of balsamic vinaigrette \$50
- Portabella Wrap** – portabella mushrooms, artichokes, sundried tomatoes & fresh mozzarella served with side of balsamic vinaigrette \$50
- Chicken Pesto Wrap** – grilled chicken breast, roasted red peppers, fresh mozzarella & pesto \$50
- Assorted Wrap Platter** – 12 pieces with choice of up to 3 varieties of wraps \$50

Andria's Handmade Pasta

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Gnocchi Sorrentina** – potato dumplings with fresh mozzarella, parmigiano reggiano & fresh basil in a tomato sauce Half-\$55 / Whole-\$105
Gnocchi Genovese – potato dumplings with braised sirloin, caramelized onions & parmigiano reggiano in a white wine beef reduction Half-\$70 / Whole-\$135
Lobster Cannelloni – rolled pasta sheets filled with lobster meat & mascarpone in a brandy tomato cream sauce Half-\$80 / Whole-\$155
Cavatelli Pesto Angelica – cavatelli with sliced chicken breast, sundried tomatoes & pine nuts in a creamy pesto sauce Half-\$60 / Whole-\$115
Stuffed Shells – filled with four Italian cheeses in a tomato sauce Half-\$45 / Whole-\$85
Ravioli – two layers of pasta stuffed with four Italian cheeses in a tomato sauce Half-\$50 / Whole-\$95
Lasagna – baked pasta layered with three Italian cheeses & classic Italian meat sauce Half-\$55 / Whole-\$105
Agnolotti Di Cacao – cocoa pasta stuffed with roasted butternut squash in a creamy herb sauce Half-\$60 / Whole-\$115
Diamanti Di Spinaci Cretai – diamond shaped spinach pasta with wild mushrooms, fava beans, fresh basil & parmigiano reggiano in a plum tomato sauce Half-\$55 / Whole-\$105
Cavatelli Primavera – cavatelli with broccoli, mushrooms, zucchini & cherry tomatoes in a garlic extra virgin olive oil sauce Half-\$55 / Whole-\$105

Pasta

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Penne Bolognese** – classic Italian meat sauce Half-\$50 / Whole-\$95
Linguine Alfredo – classic Italian cream sauce Half-\$45 / Whole-\$85
Penne Ciro – portobella mushrooms, sundried tomatoes & prosciutto san daniele in a brandy tomato cream sauce Half-\$55 / Whole-\$105
Linguine Puttanesca – olive medley, capers & fresh basil in a spicy garlic white wine plum tomato sauce Half-\$50 / Whole-\$95
Baked Ziti – ricotta, parmigiano reggiano & tomato sauce topped with mozzarella Half-\$45 / Whole-\$85
Penne – in a tomato sauce Half-\$35 / Whole-\$65
Penne Rustiche – sliced chicken breast & sundried tomatoes in a brandy tomato cream sauce Half-\$60 / Whole-\$115
Penne Vodka – tomato cream sauce Half-\$45 / Whole-\$85
Penne Capricciosa – crumbled sausage & broccoli in a brandy tomato cream sauce Half-\$55 / Whole-\$105
Schiaffoni Romolo – “the Neopolitans’ favorite cut of pasta, which translates to slaps of pasta” schiaffoni, caramelized onions, roasted garlic & pancetta in a chicken ragout Half-\$65 / whole-\$125
Organic Whole Wheat Penne Piedimonte – artichokes, asparagus, shiitaki mushrooms, broccoli, yellow squash, cherry tomatoes, garlic & extra virgin olive oil sauce topped with fontina Half-\$60 / Whole-\$115

Pesce - Seafood

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Shrimp Nuovi** – jumbo shrimp, jumbo lump crabmeat, bay scallops, asparagus, capers & roasted tomatoes in a creamy white wine sauce served with linguine Half-\$80 / Whole-\$155
Salmon Zafferano – grilled salmon with yellow squash, zucchini, broccoli & cherry tomatoes in a white wine saffron sauce Half-\$95 / Whole-\$185
Zuppa Di Pesce – jumbo shrimp, fresh clams, calamari & Prince Edward Island mussels in a garlic white wine plum tomato sauce served with linguini Half-\$80 / Whole-\$155
Vongole – fresh clams in a garlic white wine extra virgin olive oil sauce served with linguini Half-\$65 / Whole-\$125
Calamari Mamma Amelia – squid, golden raisins & pine nuts in a spicy garlic white wine plum tomato sauce served with schiaffoni Half-\$70 / Whole-\$135
Tilapia & Jumbo Shrimp Scampi – tilapia filet sautéed with jumbo shrimp & capers in a garlic white wine lemon sauce Half-\$95 / Whole-\$185

Polla - Chicken

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Chicken Monte Bianco** – chicken breast topped with fontina, asparagus & pistachio nuts in a brandy béchamel cream sauce Half-\$60 / Whole-\$115
Chicken Duomo – chicken breast with jumbo lump crab meat, yellow squash, corn & roasted tomatoes in a saffron cream sauce Half-\$65 / Whole-\$125
Chicken Pulcinella – battered chicken breast layered with ham, fresh mozzarella & gorgonzola in an aged balsamic vinegar sauce Half-\$65 / Whole-\$125
Chicken Francaise – chicken breast dipped in egg sautéed in a white wine lemon sauce Half-\$60 / Whole-\$115
Chicken Marsala – chicken breast with mushrooms in a marsala wine sauce Half-\$60 / Whole-\$115
Chicken Parmigiana – breaded chicken breast layered with tomato sauce, topped with mozzarella, parmigiano reggiano & fresh basil Half-\$55 / Whole-\$105
Chicken Taormina – chicken breast with diced eggplant & sausage in a white wine tomato sauce Half-\$60 / Whole-\$115
Chicken Pavarotti – chicken breast with artichokes, mushrooms & pine nuts in a white wine tomato cream sauce Half-\$60 / Whole-\$115
Chicken Sorrentina – chicken breast layered with eggplant, prosciutto san daniele & mozzarella in a white wine tomato sauce Half-\$60 / Whole-\$115

Vitello - Veal

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Veal Gremolada** – veal scaloppini with artichokes, oyster mushrooms & green peppercorns in a white wine lemon gremolada Half-\$80 / Whole-\$155
Veal Saltimbocca Con Spinaci e Mozzarella Di Bufala – veal scaloppini layered with prosciutto san daniele, spinach, mozzarella di bufala & sage in a brandy sauce Half-\$85 / Whole-\$165
Veal Ischia – veal scaloppini with artichokes, mushrooms, capers & sundried tomatoes in a brandy sauce Half-\$80 / Whole-\$155
Veal Como – veal scaloppini with trio of mushrooms in a sherry wine cream sauce Half-\$80 / Whole-\$155
Veal Parmigiana – breaded veal scaloppini layered with tomato sauce, topped with mozzarella, parmigiano reggiano & fresh basil Half-\$70 / Whole-\$135
Veal Pizzaiola – veal scaloppini with caramelized onions & oregano in a spicy garlic white wine plum tomato sauce Half-\$80 / Whole-\$155

Carni - Meats

Half Trays – approx. 10 portions / Whole Trays – approx. 20 portions

- Angus Bistecca Medallions** – grilled New York strip steak medallions in a red wine reduction Half-\$85 / Whole-\$165
Filet Mignon Medallions – grilled filet mignon medallions in a brandy sauce Half-\$95 / Whole-\$185

Luca's Ristorante 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.

*Luca's Desserts created by Candice Joachim
Il Dolce - Homemade Desserts*

- Tiramisu** – (savoiardi) lady finger biscuits dipped in espresso & grand marnier layered with whipped mascarpone topped with shaved dark chocolate Half Tray \$40
Cookies – assorted varieties Round Platter \$30 / \$55
Cannolis – traditional Neopolitan fried pastry dough filled with a sweet ricotta cream, infused with orange zest & chocolate bits Round Platter \$40 / \$75



Chef Andria Di Meglio

