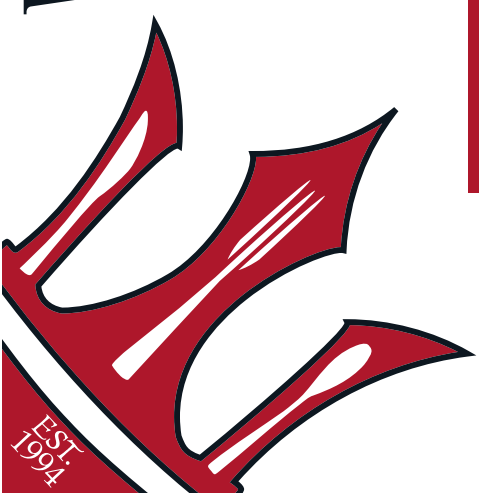


CATERING

LUCCA'S RISTORANTE

— EXPERIENCE THE TASTE OF ISCHIA —

732.297.7676 | LUCASRISTORANTE.COM



CATERING

APPETIZERS

POLENTA crispy polenta / hazelnuts / ricotta salata / peach agrodolce	24 PCS \$60 / 48 PCS \$115
FICO fresh figs / mascarpone / pine nuts / prosciutto / mango balsamic pearls	24 PCS \$70 / 48 PCS \$135
ARANCINI mini rice balls stuffed with beef pork peas cheese	36 PCS \$75 / 72 PCS \$145
ANTIPASTO assorted cheeses / cured meats / pickled vegetables	\$80 / \$155
BRUSCHETTA focaccia bread / heirloom cherry tomatoes / herbs / garlic / EVOO	10 PCS \$50 / 20 PCS \$95
SPIEDINI reggiano crusted mozzarella / cognac beef reduction	18 PCS \$65 / 36 PCS \$125
CALAMARI fried squid / spicy tomato sauce	\$70 / \$135
OTTO grilled octopus / olives / lemon / garlic / heirloom cherry tomatoes / potatoes / pickled peppers / italian spelt / pickled fennel / arugula	\$85 / \$165
ZUPPETTA mussels / clams / seafood tomato sauce / caperberries	\$70 / \$135

SALADS

VERDE heirloom cherry tomato / olives / onions / greens / balsamic vinaigrette	\$35 / \$65
CAPRESE mozzarella / heirloom cherry tomatoes / basil / balsamic reduction / EVOO	\$55 / \$105
PERA poached pear / hazelnuts / gorgonzola / dried apricots / greens / pear vinaigrette	\$60 / \$115
ARUGULA olives / heirloom cherry tomatoes / pickled eggplant / reggiano / roasted peppers / mozzarella / arugula / balsamic vinaigrette	\$60 / \$115
CAESAR reggiano / focaccia croutons / little gem lettuce / caesar dressing	\$45 / \$85

SANDWICHES

12 PIECES OF WRAPS / FOCACCIA / ITALIAN BREAD

TOSCANO chicken / mozzarella / roasted peppers / dried cherry tomatoes / balsamic vinaigrette	\$85
NAPOLI prosciutto / bufala mozzarella / balsamic reduction / basil / heirloom cherry tomatoes / EVOO	\$90
AGRESTE eggplant / zucchini / mushrooms / dried cherry tomatoes / fontina / balsamic vinaigrette	\$75
COTOLETTA chicken cutlet / tomato sauce / mozzarella	\$80
STRACOTTO short rib / shallots / provolone / arugula	\$90
VITTORIA porchetta / provolone / cherry tomatoes / little gem lettuce / vinegar / EVOO	\$85

VEGETABLES

EGGPLANT PARMIGIANA mozzarella / reggiano / basil / tomato sauce	\$65 / \$125
ROLLATINI eggplant / ricotta / mozzarella / reggiano / basil / tomato sauce	12 PCS \$65 / 24 PCS \$125
SCAROLA FUNGHI escarole / mushrooms / pine nuts / raisins / garlic / EVOO	\$60 / \$115
PATATE oven roasted potatoes / rosemary / EVOO	\$40 / \$75
ROASTED VEGETABLES caramelized shallots / garlic / EVOO	\$50 / \$95

CHICKEN

Bell & Evens

CLASSICS PARMIGIANA / MARSALA / FRANCESE / PICCATA	\$85 / \$165
BIANCO chicken breast / fontina / asparagus / pistachios / béchamel	\$95 / \$185
GALLINAIO battered chicken breast / porchetta / eggplant / broccoli rabe / provolone / chicken au jus	\$95 / \$185

PASTA ARTIGIANALE

ZÉMARI maccheroni crestati / eggplant / ricotta salata / tomato sauce	\$60 / \$115
GENOVESE gnocchi / braised short rib / reggiano / shallots / beef reduction	\$95 / \$185
LASAGNA layered pasta / meat sauce / ricotta / mozzarella / reggiano	\$80 / \$155
LANCETTE beet reginette bucate / artichoke / olives / eggplant / capers / calabrian chile / yellow tomato roasted garlic sauce	\$65 / \$125
JACLYN gluten free penne / broccoli rabe / sausage / dried cherry tomatoes / garlic / white wine	\$85 / \$165
ROMOLO paccheri / chicken / pancetta / roasted shallots garlic tomato sauce	\$80 / \$155
VALENTINO tomato ricotta cavatelli / chicken / dried cherry tomatoes / creamy pistachio pesto	\$80 / \$155
CONIGLIO broccoli rabe orecchiette rigate / rabbit ragù ischitana	\$85 / \$165
AGNOLOTTI stuffed butternut squash cocoa pasta / pumpkin seeds / creamy herb	30 PCS \$95 / 60 PCS \$185
BOLOGNESE paccheri / meat sauce	\$75 / \$145
BAKED MACCHERONI maccheroni crestati / ricotta / reggiano / mozzarella / tomato sauce	\$60 / \$115
VODKA rigatoni / tomato cream sauce	\$60 / \$115

MEATS

Pat LaFrieda

POLPETTE pine nuts raisins beef meatballs / tomato sauce	18 PCS \$85 / 36 PCS \$165
SALSICCIA sausage / roasted peppers / red onions / tomato sauce	\$65 / \$125
SALTIMBOCCA veal tenderloin scaloppini / prosciutto / sage / spinach / bufala mozzarella / brandy sauce	\$125 / \$245
MARETERRA veal tenderloin scaloppini / shrimp scampi / zucchini / capers	\$145 / \$285
VEAL PARMIGIANA veal tenderloin cutlet / tomato sauce / mozzarella	\$120 / \$235
BISTECCA USDA prime New York strip medallions / cognac beef reduction	\$200 / \$395
FILET MIGNON USDA prime beef tenderloin medallions / barolo reduction	\$210 / \$415

SEAFOOD

LUCA shrimp / crabmeat / scallops / capers / asparagus / roasted tomatoes / linguine / creamy white wine sauce	\$115 / \$225
ISCHIA shrimp / calamari / clams / mussels / scialafelli / seafood tomato sauce	\$115 / \$225
POLYPUS squid ink fusilli ricci / octopus / clams / lemon / white wine / herb bread crumb	\$115 / \$225
BRANZINO mediterranean sea bass filet / roasted garlic lemon sauce	\$135 / \$265
SALMONE roasted tomato caper dijon sauce	\$115 / \$225
CANNELLONI spinach pasta stuffed with lobster meat / mascarpone / brandy tomato cream sauce	\$180 / \$355

DESSERTS

TIRAMISU	\$85
BOSCO fresh berries baked in a flaky crust	\$80
MINI CANNOLI ARANCIO	25 PCS \$50 / 50 PCS \$95
DOLCE PLATTER assorted desserts	\$110

prices are for take away pick up orders
delivery, set up & chafing dishes are additional

please inquire for any special menu requests

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