

**ANTIPASTI**

- CRAB CAKES 9  
PAN FRIED AND SERVED WITH RED PEPPER AIOLI, CAPERS
- GARLIC SHRIMP 10  
WITH GRILLED ASPARAGUS, LEMON HERB VINAIGRETTE
- BEEF CARPACCIO 9  
PAPER-THIN SLICED BEEF TENDERLOIN, SHAVED CELERY, ARUGULA, CAPERS, HERB AIOLI, SHAVED PARMESAN, CRACKED PEPPER
- BRUSCHETTA OF THE DAY 8
- STEAMED MUSSELS 10  
FRESHLY HARVESTED MUSSELS STEAMED IN A WHITE WINE BROTH WITH CROSTINI

**ALL CICHETTI 6 (SMALL PLATES)**

- BRAISED VEAL MEATBALLS  
POMODORO SAUCE & PARMESAN
- PAN SEARED SMOKED MOZZARELLA  
BASIL, PESTO, LEMON, & E.V.O.O.
- GOAT CHEESE STUFFED PORTABELLO  
POMODORO SAUCE
- BAKED PROSCIUTTO  
FONTINA, WRAPPED ASPARAGUS
- SOPPRESSATTA  
ASIAGO CHEESE, & E.V.O.O.
- GORGONZOLA DOLCE  
ANJOU PEARS, CARAMELIZED WALNUTS
- ASSORTED MARINATED OLIVES
- MARINATED ARTICHOKES  
ROASTED RED PEPPERS & NORTHERN WHITE BEANS

**SPAGHETTI 10**

YOUR CHOICE OF  
AGLIO E OLIO, POMODORO, ARRABBIATA

# caffe De Luca

1721 NORTH DAMEN AVE.  
CHICAGO, IL 60647  
773-342-6000 WWW.CAFFEDELUCA.COM  
JULIE CRONEY...GENERAL MANAGER DOMINIC SANTANGELO...EXECUTIVE CHEF  
DINNERS TUES. - SAT. 4-9

**ZUPPA & INSALATA**

- CHOPPED CDL 11  
MIXED GREENS, AVOCADO, GREEN ONION, CRISP PROSCIUTTO, FETA CHEESE, GRILLED CHICKEN, HOUSE ITALIAN SWEET & SPICY DRESSING
- ROMAINE WEDGE 10  
CHERRY TOMATO, SHAVED CARROT, GORGONZOLA, CRISPY PROSCIUTTO, BLUE CHEESE DRESSING
- INSALATA DE LUCA SMALL 6 LARGE 10  
MIXED GREENS, SLICED TOMATOES, CROUTONS, RED ONION, GORGONZOLA CHEESE, BALSAMIC VINAIGRETTE
- CAPRESE 9  
FRESH MOZZARELLA, ROMA TOMATOES, FRESH BASIL, OLIVE OIL & BALSAMIC VINEGAR
- CLASSIC CAESAR 8  
ROMAINE LETTUCE WITH HOMEMADE CROUTONS, SHAVED PARMESAN & CLASSIC CAESAR DRESSING
- PEAR & GORGONZOLA SALAD 9  
FRESH SPINACH, SLICED PEARS, CANDIED WALNUTS, & GORGONZOLA DRIZZLED WITH SWEET BALSAMIC VINAIGRETTE
- ADD TO ANY INSALATA 2.50  
GRILLED CHICKEN 5  
ADD SHRIMP 6  
ADD STEAK 6  
ADDITIONAL SIDE OF PESTO 1
- ZUPPA OF THE DAY BOWL 4 CUP 3  
WE OFFER TWO SOUPS EVERY DAY.  
PLEASE ASK YOUR SERVER FOR DETAILS.

**ALL PASTA 12**

- GNOCCHI  
WITH TOMATO CREAM SAUCE, TOPPED WITH FRESH BASIL, SHAVED PARMESAN
- RAVIOLI  
STUFFED WITH SMOKED CHICKEN, GOAT CHEESE, FRESH THYME, WHITE WINE CREAM SAUCE
- BAKED RIGATONI  
POMODORO SAUCE WITH MEATBALLS, TOPPED WITH MOZZARELLA
- FARFALLE  
IN PESTO CREAM SAUCE WITH GRILLED CHICKEN

**SPECIALITA**

- SHRIMP RISOTTO 15  
SAUTEED SPINACH & ROASTED RED PEPPER OIL
- CHICKEN DELUCA 15  
ARTICHOKES, TOMATOES, CAPERS, & LEMON. SERVED OVER LINGUINI
- LINGUINI FRA DIAVOLO 15  
SHRIMP, FRESH MUSSELS & CLAMS, & SPICY RED SAUCE
- VEAL SALTIMBOCCA 16  
PROSCIUTTO, FRESH SAGE, & WHITE WINE SAUCE. SERVED OVER LINGUINI

PARMESAN CRUSTED TILAPIA 16  
MASHED POTATOES, ASPARAGUS, & GARLIC CREAM SAUCE

**ALL PIZZAS 12**

- MILANO  
ITALIAN SAUSAGE, ROASTED RED PEPPER, CARAMELIZED ONIONS, MOZZARELLA, TOMATO SAUCE
- ROMA  
FRESH MOZZARELLA, TOMATOES, FRESH BASIL, PESTO, TOMATO SAUCE
- TIVOLI  
SPINACH, GARLIC, ONION, MUSHROOMS, SLICED TOMATO, CHEDDAR CHEESE, MOZZARELLA, TOMATO SAUCE
- ABRUZZI  
MUSHROOMS, BLACK OLIVES, GREEN PEPPER, ONION, MOZZARELLA, TOMATO SAUCE
- BELLAGIO  
ITALIAN SAUSAGE, ONION, GREEN PEPPER, MUSHROOM, MOZZARELLA, TOMATO SAUCE
- VERONA  
GOAT CHEESE, ROASTED RED PEPPER, ARUGULA, PINE NUTS, GARLIC OIL
- TORINO  
ARTICHOKE HEARTS, ROASTED RED PEPPER, GARLIC, PORTABELLO MUSHROOMS, MOZZARELLA, TOMATO SAUCE
- VENEZIA  
BASIL PESTO, MOZZARELLA, CHICKEN, SAUTEED VEGETABLES
- NAPOLI  
CRISPY PROSCIUTTO, RED ONION, GARLIC, SPINACH, TOMATO SAUCE, MOZZARELLA
- PALERMO  
PEPPERONI, HOT GIARDINIERA, TOMATO SAUCE, MOZZARELLA
- SALERNO  
CHICKEN, RED ONION, BBQ SAUCE, MOZZARELLA
- BUILD YOUR OWN  
BASE PRICE OF 11  
1 PER ADDITIONAL INGREDIENT  
CHICKEN, PROSCIUTTO, PEPPERONI, ITALIAN SAUSAGE, RED ONION, GARLIC, PINE NUTS, FRESH BASIL, PESTO, SAUTEED VEGETABLES, ROASTED RED PEPPER, PORTABELLO MUSHROOMS, ARUGULA, SLICED TOMATO, BLACK OLIVES, SPINACH, GREEN PEPPER, ARTICHOKE HEARTS, MOZZARELLA, FRESH MOZZARELLA, GOAT CHEESE, CHEDDAR CHEESE