

LA NOSTRA STORIA

For many years, in the small town of Cindente, Italy, there was a *caffè* of such renown that people would come from miles around to enjoy its custom. The *caffè* served some of the finest pastries, coffee and drinks in the region. Their panini sandwiches would satisfy even the healthiest appetites, and their cappuccino would come with a heart shape in its foam if the proprietor, Signora De Luca, was in a jovial mood (she always was!).

With its tables and chairs outside during the summer, the children would enjoy the supreme treat of all, gelato (the smooth and creamy Italian ice cream that was made in so many flavors so as to always delight). The men would drink Chianti and play boules outside on the forecourt whilst the women would chat about the latest fashions to come from the city. The *caffè* was truly the center of the town, providing both the flavor and the entertainment. When the Second World War swept through Europe, the *caffè* became the source of news for the town and relief from all that was heard. Inevitably, the town was abandoned as people fled, and the *caffè* closed its doors. During this time the town and the *caffè* were ruined and left in such a state that after the end of the hostilities people simply did not come back. Cindente had become a town of memories.

This story does not end in such a melancholy way thanks to one of our intrepid founders. He discovered the town and the *caffè* half a century later and was interested in its history. Upon asking the elder townsfolk nearby, he was entranced with a story of life that he wished he could emulate back in Chicago. There was, however, one mystery as no one could remember: the name of the *caffè*. They could, and did describe with great detail the magnificent fare of the *caffè* but not its name, which faded from the walls by the years and their memories. Our founder, undaunted by the lack of a name, moved every brick and tile from Italy to Chicago. He did not restore the *caffè* but decided simply to honor the spirit; hence *caffè* De Luca.

DOLCETTO **All desserts are 7**

Tiramisu

Known as "Tuscan Trifle," the dessert was initially created in Siena, in the northwestern Italian province of Tuscany.

De Luca Treat

Our chocolate brownie or cookie of the day smothered with vanilla gelato, topped with chocolate sauce.

Tart of the Day

Served with a scoop of vanilla gelato.

Carrot Cake

Moist, two-layered delight, baked with coconut, topped with fresh cream cheese frosting and walnuts.

Cheese Cake of the Day

Ask your server for today's selections.

Italian Lemon Cake

Sponge cake, lemon whipped cream filling.

Gelato Trio

Ask your server for the varieties available today, served with our biscotti.

Dessert Tasting 10

After 5pm try our daily dessert tasting, excellent for sharing!

Ask your server for today's selection.

Fridays and Saturdays

All martinis are six dollars

Saturdays and Sundays

All mimosas are three dollars and Bloody Marys are five

Wednesdays and Sundays

All bottles of wine are half off

CAFFE

An integral part of everyday life, coffee and all it embodies is what we strive do best here at caffe De Luca. Whether it is a demitasse of espresso or a mug of "Joe", you will never think of coffee the same way.

Espresso - The classic golden shot of Italian espresso	Single 1.95	Double 2.35
Macchiato - Espresso with a dollop of foam	Single 2.15	Double 2.50
Rocket Shot - Espresso, cream and sugar, served chilled		Double 2.75

	Small	Medium	Large
caffe De Luca - Fresh brewed coffee	1.90	2.00	2.30
Cappuccino - Espresso with foam	2.95	3.25	3.55
Latte - Espresso with steamed milk	2.95	3.25	3.55
Mocha - A latte with a splash of chocolate	3.25	3.55	3.85
Americano - Espresso extracted with extra water	2.35	2.85	3.35
Misto - Equal parts brewed coffee and steamed milk	1.90	2.20	2.50
Eye Opener - Brewed coffee with a shot of espresso	2.05	2.35	2.65
Bam Bam - Espresso and honey topped with coffee	2.60	2.95	3.35
Hot Chocolate	2.65	3.00	3.25
Steamed Milk		2.10	2.60
Chai Latte - Black tea, vanilla, spices and milk	2.95	3.25	3.55
Hot Tea - Black, herbal, green (all sizes)	3.00		
Substitute soy milk in any coffee drink	.80		
Add an extra shot of espresso	.50		
Add a shot of Monin syrup	.80		
Add whipped cream	.25		

BEVANDES

SMOOTHIES 5

Low-fat vanilla yogurt and ice blended with fruit and juice:

Original CDL -

Strawberry, banana, cider

Peachy Morning -

Peaches, orange juice, vanilla syrup, honey

Mixed Berry -

Raspberry, blueberry, strawberry, cider

Breakfast -

Banana, strawberry, pineapple, granola, cider

Island Smoothie -

Banana, strawberry, pineapple, cider

Tropical Smoothie -

Pineapple, orange, coconut, orange juice

Add liquor to any smoothie +3

GRANITAS 5

Frozen coffee beverage:

Milano Mocha, Raspberry Mocha

Add liquor to any granita +3

ALL NATURAL JUICES 3.5 (12 oz) 5 (16 oz)

Orange juice, lemonade, apple cider

ITALIAN SODAS 3

Kiwi, almond, raspberry, blackberry, strawberry, lemon, vanilla and more!

COCKTAILS

De Luca Bloody Mary 6

Spicy, homemade Bloody Mary mix with vodka

De Luca Bomber 7

Coffee with Bailey's, Kahlúa and Grand Marnier, topped with whipped cream and a cherry

Loopy Rocket Shot

Espresso, cream and sugar served chilled with Kahlúa

De Luca De Lemone 7

Citrus Vodka, Lemoncello, fresh lemon juice, sugared rim, twist

Mimosa 6

Fresh orange juice, prosecco

Cozmo 7

Citrus Vodka, Contreau, cranberry juice, splash of lime and twist

Chocolate Martini 7

Godiva Chocolate with Bailey's and Stoli

Orange Hot Toddy 7

Maker's Mark, hot orange spice tea, honey, fresh orange slice