

# caffè De Luca

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## ANTIPASTI

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### **Steamed Mussels**

Freshly harvested mussels steamed in a white wine herb broth with crostini.....12

### **Grilled Garlic Shrimp**

With grilled asparagus, lemon herb vinaigrette.....10

### **Crab Cakes**

Pan-fried, mustard aioli, capers.....10

### **Grilled Calamari**

Marinated and grilled, arugula, radicchio, lemon herb vinaigrette.....10

### **Polenta Encrusted Fried Calamari**

Tender calamari with our special polenta breading, pomodoro sauce.....10

### **Pan-Seared Smoked Mozzarella**

Basil pesto, lemon, olive oil.....9

### **Baked Prosciutto**

Baked prosciutto wrapped asparagus, Fontinella cheese, olive oil.....9

### **Beef Carpaccio**

Paper-thin sliced beef tenderloin, shaved celery, arugula, capers, herbed aioli, shaved Parmesan, cracked pepper.....10

### **Smoked Salmon Carpaccio**

Shaved fennel, capers, lemon vinaigrette, goat cheese, crostini.....10

### **Sausage and peppers**

Grilled Italian sausage, peppers, pomodoro sauce.....10

### **Cicchetti**

Chef's selection of appetizers...A.Q.

## ZUPPE Y INSALATE

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**Minestrone or our Soup of the Day..... cup:3 bowl:5**

### **Chopped CDL**

Crisp romaine lettuce, avocado, red onion, cucumber, roasted red pepper, crisp prosciutto, Fontinella cheese, grilled chicken with creamy Gorgonzola dressing or sweet and spicy Italian dressing.....12

### **Insalata De Luca**

Mixed greens, red onion, figs, Gorgonzola cheese and walnuts tossed..... small:7 large:11 with our balsamic vinaigrette

### **Insalata di Mare**

Today's fish selection served with asparagus, tomato, peapods, red pepper, and mixed greens.....17

### **Caprese De Luca**

Sliced tomato, fresh mozzarella, hearts of palm, avocado, red onion, basil, olive oil, balsamic vinegar.....10

### **Classic Caesar**

Romaine lettuce with homemade croutons, shaved Parmesan and classic Caesar dressing.....10

### **Pear and Goat Cheese**

Fresh spinach, sliced pears, candied walnuts, and goat cheese drizzled with balsamic vinaigrette.....11

### **Romaine Salad with Meatballs**

Shaved carrot, red onion, cucumber, tomato, Italian dressing, served with two homemade meatballs.....11

### **Moshe Salad**

Mixed greens, Gorgonzola, pine nuts, roasted red pepper, cucumber, diced tomato, grilled chicken, balsamic vinaigrette and a side of pesto.....13

**Add grilled chicken to any insalata.....3**

**Add grilled shrimp to any insalata.....5**

**Add grilled steak to any insalata.....6**

## PIZZA SOTTILE DELLA CROSTA

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**Pizzas.....13**

### **Roma**

Fresh tomato, basil, fresh mozzarella, tomato sauce

### **Milano**

Crumbled sweet sausage, mozzarella, roasted red peppers, caramelized onion, fresh oregano, tomato sauce

### **Verona**

Goat cheese, roasted red pepper, arugula, pine nuts, garlic oil

### **Brindisi**

Pepperoni, mushroom, mozzarella, tomato sauce

### **Napoli**

Crispy prosciutto, red onion, spinach, mozzarella, garlic, tomato sauce

### **Castel di Sangro**

Prosciutto, pears, Gorgonzola, walnuts, olive oil

# caffe De Luca

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## SPECIALITA

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### **Veal Piccata**

Sautéed with lemon and capers, served with broccolini and side of penne pomodoro.....24

### **12oz. Grilled Pork Chop**

Marinated with olive oil and herbs, roasted potatoes, pancetta, white beans, Italian sausage, spinach, white wine broth.....23

### **Lamb Osso Buco**

Braised lamb shank, with Parmesan mashed potatoes, vegetables, demi-glace.....23

### **Pollo Rollitini**

Boneless breast of chicken stuffed with prosciutto, roasted red pepper, asparagus and goat cheese, Parmesan mashed potatoes.....22

### **Chicken De Luca**

Sautéed chicken breast, artichoke, tomato, lemon, capers, served over linguini.....21

### **Eggplant Parmesan**

Breaded & fried, layered with mozzarella, Parmesan, pomodoro sauce, served with penne.....18

### **Braciola**

Tender flank steak stuffed with prosciutto, Parmesan, and arugula,

Panko bread crumbs, topped with tomato mushroom sauce over creamy polenta.....23

### **10 oz. Filet**

Veal demi-glace, Parmesan mashed potatoes,

available with a Gorgonzola or black pepper crust.....28

### **16 oz. Bone-in Rib Eye**

Traditional or Vesuvio style, roasted potatoes.....28

### **Seared Sea Scallops**

Roasted potato, spinach, cherry tomato, Kalamata olive, lemon, white wine, fresh basil.....23

Add grilled shrimp to any entrée.....5

## PASTA & RISOTTO

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### **Lobster Angelo**

Lobster, fennel, farfalle, cherry tomato, spinach, brandy cream sauce.....21

### **Linguini Fra Diavolo**

Mussels, shrimp, fresh and chopped clams, calamari, spicy pomodoro sauce.....20

### **Linguini with Pan-Seared Shrimp and Broccolini**

With garlic, olive oil, white wine sauce.....19

### **Crab Ravioli**

Stuffed with fresh crabmeat and mascarpone cheese, tomato vodka sauce.....18

### **Tortellacci Carbonara**

Cheese filled tortellacci, pancetta, spinach, garlic, Parmesan, heavy cream.....18

### **Gnocchi with Tomato Cream Sauce**

Topped with fresh basil, shaved Parmesan.....17

### **Lasagne De Luca**

Vegetable lasagne, choice of pomodoro or meat sauce.....18

### **Fettuccine with Italian Sausage**

Fresh tomatoes, basil, Italian sausage, white wine cream sauce.....18

### **Baked Rigatoni with Meatballs**

Pomodoro sauce with meatballs, topped with mozzarella.....18

### **Wild Mushroom Risotto**

Assorted sautéed mushrooms, shaved parmesan.....18

### **Smoked Mozzarella Ravioli**

Choice of meat or pomodoro sauce.....17

### **Pasta Dorsoduro**

Grilled chicken, shrimp, garlic, red pepper flakes, Parmesan, cream.....20

### **Fusili Con Formaggio**

Chicken, sun-dried tomatoes, Gorgonzola, Fusili, pine nuts, toasted bread crumbs.....18

## PIATTO CONTORNI

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All sides are 6

Four Homemade Meatballs • Parmesan Mashed Potatoes

Sautéed Spinach with Garlic • Broccolini • Grilled Asparagus

Penne Pomodoro • Sautéed Mushroom and Parmesan Polenta • Roasted Vegetables

split plate charge 4

Julie Croney ... General Manager    Dominic Santangelo... Executive Chef

Forest Park, Summer 2010