

da Luca Cafe' & Wine Bar
is proud to participate in
Restaurant Week
January 24th - 28th, 2012

1st Course

Asiago Crisp Salad- Housemade Balsamic Vinaigrette, Gingered Pecans, Roasted Red Grapes
Winter Salad- Arugula, Roasted Squash, Farm Egg, Capers, Toasted Almond
Bruschetta Duo- Kalamata-Manzanilla Olive Tapenade, Eggplant-Roasted Red Pepper Caponata
Toasted Almond Hummus- Tahini Paste, Lemon Zest, Grilled Pita
Zuppa del Giorno- Aglio Crostini

2nd Course

Stuffed Pasta- Mona Lisa Pasta Eggplant Ravioli with Romesco Cream Sauce
Mussel Toscano- White Bean, Red Pepper Flake, Tomato Garlic Broth
Risotto di Mare- Shrimp, Linguica, Balsamic Reduction
Linguica- Portuguese Sausage, Chickpeas, Roasted Red Pepper
Potato Gnocchi- Crisp Pancetta, AM Fog Oyster Mushroom, Crumbled Gorgonzola
Tuna Ceviche- Grated Ginger, Chili Oil, Cracked Pepper

3rd Course

Tiramisu- Espresso, Ladyfingers, Orange Zest
Bread Pudding- Mascarpone Cheese, Goodwin Creek Baguette, Carmel Sauce
Semi Freddo- Blood Orange, Pistachio
Crème Brulee- Chocolate Amaretto

\$26 per person (\$1 to Meals on Wheels)

does not include tax and 18% gratuity to be added at time of purchase)

Reservations are recommended

For reservations, visit www.daLucaCafe.com at the "Contact Us" page