

• APPETIZERS •

CAPRESE SALAD Heirloom Tomatoes, Choice of Homemade Burrata or Fresh Mozzarella & Fresh Basil	\$18	HOMEMADE CRAB CAKE (1) Large Homemade Crab Cake, Beurre Blanc Sauce, & Jumbo Lump Crab Meat (4 oz)	\$26	BROCCOLI RABE & SAUSAGE Sautéed with Garlic & Extra Virgin Olive Oil & Hot Calabrian Chili Peppers	\$18
EGGPLANT STACK Deep Fried Eggplant, Homemade Mozzarella, Heirloom Tomatoes with San Marzano Sauce & Shaved Parmigiano Reggiano	\$20	HOMEMADE MEATBALL (Veal, Beef, Pork) San Marzano Pomodoro & Shaved Parmigiano Reggiano, (1) (5 oz)	\$14	CLAMS CASINO Chef's Seasoning, Stuffed with Celery, Red Onion, Bacon, Parmigiano & Bread Crumbs	\$18
GOLDEN BROWN FRIED CALAMARI Marinara Sauce	\$18	ZUPPA DI CLAMS OR MUSSELS Red or White	\$22	DELUCA'S ANTIPASTO Assortment of Chef's Choice 3 Cheeses, Meats (4/6oz), Fruits, Jams, Peppers & Kalamata Olives	\$42
HOMEMADE BEEF ARANCINI (3) Stuffed with Green Peas, Ground Beef, Fresh Mozzarella & Deep Fried Over Marinara	\$16	CLAMS OREGANATA Stuffed with Parmesan Cheese, Breadcrumbs & Minced Garlic	\$18	GRILLED OCTOPUS Accompanied with Rosemary Roasted Potatoes & Cherry Tomatoes	\$24
		SHRIMP COCKTAIL (3) Jumbo Shrimp & Homemade Cocktail Sauce	\$24		

• SOUP & SALADS •

GRILLED OCTOPUS SALAD Grilled Sliced Octopus, Shrimp, Cucumbers, Cherry Tomatoes, Capers & Basil Oil	\$22	CAESAR SALAD Fresh Caesar Dressing, Parmesan Cheese & Homemade Croutons	\$18	SOUP DU JOUR	\$12
BEEF & GOAT CHEESE SALAD Arugula, Fennel, Candied Walnuts & Red Wine Dressing	\$18	PASTA FAZOOOL	\$12	DELUCA'S MEATBALL SALAD San Marzano Tomato, Salad- Romaine Lettuce, Red Onion, Spicy Peperoncino & Cherry Tomatoes. Inspired by Yo Cuz Steve M	\$24
		DELUCA'S HOUSE SALAD Spring mix, Red Onions, Cherry Tomatoes & Balsamic Vinegar Dressing	\$18		

• FRESH HOMEMADE PASTA •

PENNE ALLA VODKA** Penne Pasta & Vodka Cream Sauce, With or Without Prosciutto	\$28	HOMEMADE LOBSTER RAVIOLI Pink Brandy Cream Sauce	\$36	RISOTTO WITH WILD MUSHROOMS* Shiitake, Oyster & Button Mushrooms	\$29
PEAR & PECORINO FIOCCHETTI Pasta Pouch, Three Cheese Sauce, Green Pear, Crumbled Walnuts	\$36	HOMEMADE GNOCCHI & PESTO* Or Marinara	\$28	SPAGHETTI AGLIO E OLIO* Fresh Garlic & Oil	\$22
BUCATINI ALLA CARBONARA Pork Guanciale, Egg Yolk, Parmesan or Pecorino Romano	\$28	PENNE FRA DIAVOLO* Homemade Marinara Sauce & Spicy Cherry Pepper	\$28	LOBSTER RISOTTO* Lobster Tail (8 oz), Shallots, Parmigiano	\$52
		BUCATINI CACIO E PEPE Made in a Pecorino Romano Wheel, Spaghetti & Black Pepper	\$26	LINGUINI AND CLAMS White Wine, Garlic & Butter	\$28

• SIDE PASTA •

FRESH & MADE TO ORDER | RED OR WHITE SAUCE | \$8

LINGUINI

PENNE

SPAGHETTI

RIGATONI

BUCATINI

• **GLUTEN FREE, All Wheat Spaghetti Upon Request •

• *VEGETARIAN •

• CHICKEN •

CHICKEN MARSALA	\$28
Mushroom, Marsala Wine, Chicken Stock & Touch of Tomatos	
CHICKEN MILANESE	\$28
Breaded Chicken Breast, Tri-Colored Salad	
CHICKEN FRANCESE	\$28
Eggs, White Wine, Lemon Butter	
CHICKEN PICCATA	\$28
Sautéed Chicken Breast, White Wine, Lemon Butter, Capers	
CHICKEN PARMIGIANA	\$34
Classic or DeLuca Style	

• VEAL •

VEAL MARSALA	\$32
Mushroom, Marsala Wine, Veal Stock, Touch of Tomato	
VEAL FRANCESE	\$32
Eggs, White Wine, Lemon Butter	
VEAL PICCATA	\$32
Sautéed Veal, White Wine, Lemon Butter, Capers	
VEAL CHOP PARMIGIANA	\$54
Pounded Veal Chop, Breaded, Parmesan, Tomato Sauce, Topped with Fresh Mozzarella	
VEAL OSSO BUCO	\$68
Ragù Sauce, Served with Risotto	

DeLuca's Chophouse Proudly Uses the Finest USDA Meats
 • ALL STEAKS ARE USDA PRIME •

WAGYU BONELESS RIBEYE \$99 (16 oz)	FILET MIGNON \$54 USDA (8oz)	BONE-IN COWBOY RIBEYE \$78 (22 oz)
AUSTRALIAN WAGYU NEW YORK STRIP \$92 (14oz)	BONE-IN TOMAHAWK FOR TWO \$149 40 oz USDA Prime Rib Chop. Includes Two Sides	BONE-IN VEAL CHOP \$68 (16 oz)
FILET MIGNON \$74 (12oz)	NEW YORK STRIP STEAK \$58 (14 oz)	LAMB CHOPS \$56 (4) Lollipops

• SEAFOOD •

SHRIMP SCAMPI \$36 White Wine, Butter & Garlic	LOBSTER M/P Atlantic Lobster Tail (16oz)	SHRIMP FRA DIAVOLO \$36 Spicy Marinara, Minced Garlic
SHRIMP MARINARA OVER LINGUINE \$36	SWORDFISH \$48 Side of Sautéed Spinach	BUTTERFLY BRANZINO \$48 Pan Seared, White Wine, Lemon Sauce, Jumbo Asparagus or Sautéed Spinach
SALMON \$38 Pan Seared Salmon (8 oz) with Sautéed Spinach	SCALLOPS \$42 (4) Pan Seared with Sautéed Spinach & Garlic	

• SIDES •

ASPARAGUS \$14	GRILLED VEGETABLES \$12 Zucchini, Eggplant, Red Pepper, Asparagus	BROCCOLI RABE \$14
TRI-COLORED CARROTS \$10	BROCCOLI \$10	MASHED POTATOES \$10
HAND CUT FRIES \$8 Truffle & Garlic Rosemary		RISOTTO \$14 Wild Mushroom, Truffle, or Plain

*Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.