

• APPETIZERS •

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| CAPRESE SALAD Heirloom Tomatoes, Choice of Homemade Burrata or Fresh Mozzarella & Fresh Basil | \$18 | HOMEMADE CRAB CAKE 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 | \$21 |
| 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. Served with Ricotta (5 oz) | \$16 | CLAMS CASINO Chef's Seasoning, Stuffed with Celery, Red Onion, Bacon, Parmigiano & Bread Crumbs | \$20 |
| GOLDEN BROWN FRIED CALAMARI Marinara Sauce | \$20 | ZUPPA DI CLAMS OR MUSSELS Red or White | \$23 | DELUCA'S ANTIPASTO Assortment of Chef's Choice 3 Cheeses, Meats (4/6oz), Fruits, Jams, Peppers & Kalamata Olives | \$42 |
| HOMEMADE BEEF ARANCINI Stuffed with Green Peas, Ground Beef, Fresh Mozzarella & Deep Fried Over Marinara | \$16 | CLAMS OREGANATA Stuffed with Parmesan Cheese, Breadcrumbs & Minced Garlic | \$21 | GRILLED OCTOPUS Accompanied with Rosemary Roasted Potatoes & Cherry Tomatoes | \$28 |
| | | SHRIMP COCKTAIL Jumbo Shrimp & Homemade Cocktail Sauce | \$26 | | |

• SOUP & SALADS •

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

• FRESH HOMEMADE PASTA •

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| 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 | \$54 |
| | | BUCATINI CACIO E PEPE Pecorino Romano & 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 •

SERVING BELL & EVANS ORGANIC CHICKEN

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| CHICKEN MARSALA Mushroom, Marsala Wine, Chicken Stock & Touch of Tomatos | \$30 |
| CHICKEN MILANESE Breaded Chicken Breast, Tri-Colored Salad | \$30 |
| CHICKEN FRANCESE Eggs, White Wine, Lemon Butter | \$30 |
| CHICKEN PICCATA Sautéed Chicken Breast, White Wine, Lemon Butter, Capers | \$30 |
| CHICKEN PARMIGIANA Classic or DeLuca Style | \$34 |

• VEAL •

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| VEAL MARSALA Mushroom, Marsala Wine, Veal Stock, Touch of Tomato | \$36 |
| VEAL FRANCESE Eggs, White Wine, Lemon Butter | \$36 |
| VEAL PICCATA Sautéed Veal, White Wine, Lemon Butter, Capers | \$36 |
| VEAL CHOP PARMIGIANA Pounded Veal Chop, Breaded, Parmesan, Tomato Sauce, Topped with Fresh Mozzarella | \$60 |
| VEAL OSSO BUCO Ragù Sauce, Served with Risotto | \$70 |

DeLuca's Chophouse Proudly Uses the Finest USDA Meats

• ALL STEAKS ARE USDA PRIME •

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| WAGYU BONELESS RIBEYE \$99 (16 oz) | BONE-IN TOMAHAWK FOR TWO \$149 40 oz USDA Prime Rib Chop. Includes Two Sides | BONE-IN VEAL CHOP \$70 (16 oz) |
| FILET MIGNON \$74 (12oz) | NEW YORK STRIP STEAK \$62 (14 oz) | BONE-IN COWBOY RIBEYE \$78 (22 oz) |
| FILET MIGNON \$56 USDA (8oz) | | |

• SEAFOOD •

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| SHRIMP SCAMPI \$38 White Wine, Butter & Garlic | YELLOW TAIL SNAPPER FRANCESE \$48 Eggs, White Wine, Lemon Butter | LOBSTER M/P Atlantic Lobster Tail (16oz) |
| FRUTTI DI MARE \$46 Clams, Mussels, Calamari & Shrimp Served Over Linguini with Red or White Sauce | SHRIMP MARINARA OVER LINGUINE \$38 | SHRIMP FRA DIAVOLO \$38 Spicy Marinara, Minced Garlic |
| SALMON \$40 Pan Seared Salmon with Sautéed Spinach | SCALLOPS \$46 Pan Seared with Sautéed Spinach & Garlic | BUTTERFLY BRANZINO \$50 Pan Seared, White Wine, Lemon Sauce, Jumbo Asparagus or Sautéed Spinach |

• SIDES •

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| MASHED POTATOES \$10 | RISOTTO \$14 Wild Mushroom, Truffle, or Plain | SAUTÉED ESCAROLE AND CANNELLINI BEANS \$16 |
| GRILLED VEGETABLES \$12 Zucchini, Eggplant, Red Pepper, Asparagus | HAND CUT FRIES \$8 Truffle & Garlic Rosemary | ASPARAGUS \$16 |
| | BROCCOLI \$12 | BROCCOLI RABE \$16 |

*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.