



## SPECIAL EVENTS & PRIVATE DINING



# LUCA WEST

ITALIAN CUISINE



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## ITALIAN CUISINE

### SPECIAL EVENTS & PRIVATE DINING

Luca West specializes in authentic Tuscan-style Italian cuisine in a beautiful setting, prepared and served by the finest staff. We offer several options, both private and semi-private, accommodating up to 200.

#### RESTAURANT BUYOUTS

Buyouts of the restaurant are available periodically. Please check with the Event & Catering Manager for food & beverage minimums and availability.

Minimums are based on days of the week and time periods. They are prior to a 22% service charge and 8% sales tax.

#### DEPOSITS/BOOKING

All private dining reservations require a non-refundable, non-transferable deposit. Deposits are as follows: \$250 for parties up to 49 guests; \$500 for parties of 50-99 guests; \$1,000 for 100 guests or more. For parties over 175, the deposit will be based on 50% of the estimated food and beverage. Deposits are applied to the final bill at the conclusion of the event.

All food and beverage must be purchased through Luca West and consumed on the premises. Food and beverage prices are subject to change due to market pricing and availability.

#### FINAL PAYMENT

One check will be presented at the end of the event, where full payment is due. American Express, Mastercard, Visa, and Discover credit cards are accepted. Company checks (based on prior approval) and cash are also accepted as final payment.





# GODFREY ROOM



A private space accommodating up to 25 guests seated. An ideal space for a private meeting, pharmaceutical presentation, or formal gathering.

**Full Space: 25 guests**

**With AV: 20 Seated**

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# CAMINO ROOM



A private space accommodating up to 45 guests seated. An ideal space for a private meeting, pharmaceutical presentation, or formal gathering.  
**Sit-down Dinner: 45 guests, 40 with AV**  
**Reception Style: 80 guests**

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# MAIN DINING ROOM



The Main Dining Room offers a larger, semi-private space for any celebration. Accommodating up to 100 guests for a plated meal, and 150 for a reception-style event, this area is perfect for intimate wedding receptions, rehearsal dinners and showers.

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# PATIO

## PATIO LUNCH

When booking a lunch event, the full patio will be reserved for the event until 4pm.

Full patio can seat up to 120 guests and half patio can seat up to 60 guests.



## WEDDING CEREMONY

Get Married at Luca West!

Ceremonies on the patio can accommodate up to 150 guests. Cocktail Hour after ceremony is available as an option at our outdoor patio bar.

## PATIO DINNER

The full Patio can seat up to 120 guests and half patio can seat up to 60 guests.

Individual decks can sit up to 20.



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# LUNCH EVENTS



## LUNCH EVENTS

Please reach out to the Event and Catering Manager for food and beverage minimums for lunch events. All outdoor lunch events must end by 4PM.



# COCKTAIL HOUR/RECEPTION STYLE

## A La Carte Selections *(Platters/Pans serve 15 guests)*

### CHEF LUCA'S GRAND MIXED ANTIPASTI BOARD

- Selection of Italian Dry Cured Meats
- Chef's Selection of Artisan Cheeses
- Marinated Olives • Grilled Vegetables

\$375 Small Board (serves 25)

\$700 Large Board (serves 50)

### GRILLED VEGETABLE DISPLAY <sup>(M)</sup>

Chef's Selection of Grilled and  
Marinated Vegetables

\$65

### CAPRESE SALAD BOARD <sup>(M)</sup>

Buffalo Mozzarella • Seasonal Tomatoes  
Basil • Balsamic

\$250 Small Board (serves 25)

\$475 Large Board (serves 50)

### CLASSICO HORS D'OEUVRES

*Price Per Piece (Orders of 15 or more)*

Bruschetta Crostini <sup>(M)</sup> \$3

Caprese Skewers <sup>(M)</sup> \$3

Arancini <sup>(M)</sup> Sauce Pairing \$4

Meatballs Marinara Sauce \$3

Melenzane <sup>(M)</sup> \$4

Salmon Cucumber Roll \$6

Prosciutto Wrapped Asparagus \$4

Prosciutto Roll

Arugula + Mozzarella + Roasted Peppers \$6

### PASTA SEAFOOD RISOTTO

Chef's Selection  
\$350 per pan

### CAVATELLI ALLA BOLOGNESE

Homemade Cavatelli • Ground veal/Wild Boar/Filet  
Tips/Duck • Tomato • Cabernet Sauvignon

\$300 per pan

### TORTELLINI DI VITELLO

Veal Stuffed Tortellini +Parmigiano Reggiano  
+Sweet Peas +Prosciutto

\$300 per pan

### GRAND SEAFOOD DISPLAY

Oysters, Clams, Tuna, Shrimp,  
Crab Legs, Whole Maine Lobster  
Market Price

### SUPERIORE HORS D'OEUVRES

*Price Per Piece (Orders of 15 or more)*

Sacchetti Al Tartufo Bianco <sup>(M)</sup> \$3

Shrimp Cocktail Cocktail Sauce \$6

Cucumber Tuna Tartare \$5

Lobster Stuffed Artichoke Hearts \$6

Pan Seared Scallops \$8

Crab Cakes Sauce Pairing \$7

Lamb Lollipop \$8

Oysters on the Half Shell Market Price

Beef Tartare \$6

(M): Vegetarian



# M E N U   D I   M O D E R A T O

*\$60 PER PERSON*

## INSALATA

*select one (served individually)*

### Insalata di Casa

Mixed Greens • Cherry Tomato • Carrots • Homemade Balsamic • Fontinella Cheese

### Insalata di Nora

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing • Pancetta •  
Pecorino Romano • Raw Wheat Crostini

### Caprese

Vine Ripened Tomato • Fresh Mozzarella • Basil • Extra Virgin Olive oil • Aged Balsamic

## SECONDI

*Select Four (Guests select one)*

### Cavatelli alla Bolognese

Handmade Cavatelli • Ground veal/Wild Boar/Filet  
Tips/Duck • Tomato • Cabernet Sauvignon

### Milanese

Breaded Pork Chop • Watercress • Peppercorn •  
Fontinella Cheese

### Sacchetti Al Tartufo Bianco <sup>(V)</sup>

White Truffle and Ricotta stuffed Sacchetti • White  
Truffle Cream • Aged Fig • Balsamic

### Pollo Al Saltimbocca

Pounded Chicken Breast • Sage • Prosciutto • Brown  
Butter • Pinot Grigio

### Pesto <sup>(V)</sup>

Wild Mushroom Stuffed Ravioli • Pesto • Rosemary  
Roasted Walnuts

### Faroe Island Salmon

Chef's Whim Preparation

### Gnocchi di Patate <sup>(V)</sup>

Traditional Potato Gnocchi • Tomato Sauce •  
Crushed Red Peppers • Fresh Mozzarella

### Filetto Di Manzo

Grilled Filet Mignon • Homemade Demi-glace •  
Three-Peppercorn  
(Additional \$15 Per Person)

• *Proteins Served with Potato and Seasonal vegetable* •

## DOLCE

*Served Family Style*

### Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• *Add unlimited soft drinks, coffee & tea for an additional \$5 per person* •

(V): Vegetarian



# MENU DI SUPERIORE

**\$80 PER PERSON**

## ANTIPASTI *Select Two (Family Style)*

### Chef Luca's Antipasto Misti

Selection of Dry Cured Meats  
• Imported Cheeses • Olives •  
Roasted Vegetables

### Cozze

Rope Cultured Mussels • Light  
Tomato Sauce Basil • Burgundy Wine

### Calamari Aglio e Olio Roso

Sautéed North Atlantic Squid •  
Heirloom Tomato Sauce • Red Garlic  
• Capers • White Wine

### Sacchetti Al Tartufo Bianco <sup>(M)</sup>

White Truffle and Ricotta Stuffed  
Sacchetti • White Truffle Cream •  
Aged Fig Balsamic

### Burrata Caprese <sup>(M)</sup>

Seasonal Cherry Tomatoes • Basil  
• Raw Wheat Crostini

### Melanzane <sup>(M)</sup>

Roasted Baby Eggplant • Mascarpone  
• Ricotta • Tomato Sauce

### Crostini al Salmone

Raw Wheat Crostini • Mascarpone •  
Capers • Red Onion •  
Smoked Salmon

### Bruschetta Crostini <sup>(M)</sup>

Raw Wheat Crostini •  
Tomatoes • Feta

## INSALATA

*Select one (Served Individually)*

### Insalata di Casa

Mixed Greens • Cherry Tomato •  
Carrots • Homemade Balsamic •  
Fontinella Cheese

### Insalata di Nora

Romaine Lettuce • Homemade Dolce  
Gorgonzola Dressing • Pancetta •  
Pecorino Romano • Raw Wheat Crostini

### Caprese

Vine Ripened Tomato • Fresh  
Mozzarella • Basil • Extra Virgin  
Olive oil • Aged Balsamic

### Rucola

Classico Arugula • Parmigiano  
Reggiano • EVOO • Fresh Lemon

## SECONDI *Select Four (Guests select one)*

### Cavatelli alla Bolognese

Homemade Cavatelli • Ground  
Veal/Wild Boar/Filet Tips/Duck •  
Tomato • Cabernet Sauvignon

### Gnocchi di Patate <sup>(M)</sup>

Traditional Potato Gnocchi • Tomato  
Sauce • Crushed Red Peppers •  
Fresh Mozzarella

### Sacchetti Al Tartufo Bianco <sup>(M)</sup>

White Truffle and Ricotta Stuffed  
Sacchetti • White Truffle Cream •  
Aged Fig Balsamic

### Ravioli

Braised Beef Stuffed Ravioli •  
Seasonal Mushrooms • Garlic Butter  
• Dolce Gorgonzola

### Pollo Al Saltimbocca

Pounded Chicken Breast • Sage •  
Prosciutto • Brown Butter • Pinot Grigio

### Bologna

Cheese Stuffed Handmade Tortelloni  
• Tomato Cream Sauce • Shrimp •  
Lobster Meat

### Pesto <sup>(M)</sup>

Wild Mushroom Stuffed Ravioli •  
Pesto • Rosemary Roasted Walnuts

### Costolete

Rack of Lamb • Aged Fig Balsamic •  
Parmigiano Reggiano

### Veal Piccata

Pounded Veal Medallions • Pinot  
Grigio • Lemon Butter • Capers

### Filetto Di Manzo

Grilled Filet Mignon • Demi-glace •  
Three-Peppercorn

### Fish of the Day

Chef's Whim Preparation

•• Proteins Served with Potato and  
Seasonal Vegetable ••

## DOLCE *Served Family Style*

### Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• Add unlimited soft drinks, coffee & tea for an additional \$5 per person •

(M): Vegetarian



# MENU DI ELEGANTE

**\$95 PER PERSON**

## **ANTIPASTI** *Select Two (Family Style)*

### **Chef Luca's Antipasto Misti**

Selection of Dry Cured Meats • Imported Cheeses • Olives  
• Roasted Vegetables

### **Cioppino**

Clams • Mussels • Shrimp • Calamari • Lobster Meat •  
Tomato Sauce • White Wine • Red Pepper Flakes

### **Calamari Aglio e Olio Roso**

Sautéed North Atlantic Squid • Heirloom Tomato Sauce •  
Red Garlic • Capers • White Wine

### **Sacchetti Al Tartufo Bianco<sup>(M)</sup>**

White Truffle and Ricotta Stuffed Sacchetti • White Truffle  
Cream • Aged Fig Balsamic

### **Burrata Caprese<sup>(M)</sup>**

Seasonal Cherry Tomatoes • Basil  
• Raw Wheat Crostini

### **Melanzane<sup>(M)</sup>**

Roasted Baby Eggplant • Mascarpone •  
Ricotta • Tomato Sauce

### **Crostini al Salmone**

Raw Wheat Crostini • Mascarpone • Capers •  
Red Onion • Smoked Salmon

### **Crab Cakes**

Served with Sauce Pairing

## **INSALATA** *Select one (Individually Served)*

### **Insalata di Casa**

Mixed Greens • Cherry Tomato • Carrots • Homemade  
Balsamic • Fontinella Cheese

### **Insalata di Nora**

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing •  
Pancetta • Pecorino Romano • Raw Wheat Crostini

### **Caprese**

Vine Ripened Tomato • Fresh Mozzarella • Basil • Extra  
Virgin Olive oil • Aged Balsamic

### **Barbabietole**

Slow Roasted Beets • Roasted Salted Walnuts • Goat  
Cheese • Unfiltered Pistachio Oil

### **Rucola**

Classico Arugula • Parmigiano Reggiano • EVOO •  
Fresh Lemon

## **LA PASTA** *Select Two (Family style)*

### **Cavatelli alla Bolognese**

Homemade Cavatelli • Ground veal/Wild Boar/Filet Tips/  
Duck • Tomato • Cabernet Sauvignon

### **Gnocchi di Patate (V)**

Traditional Potato Gnocchi • Tomato Sauce • Crushed Red  
Peppers • Fresh Mozzarella

### **Tortellini Di Vitello**

Veal Stuffed Tortellini • Cream • Parmigiano Reggiano •  
Asparagus • Prosciutto

### **Cavatelli Con Crema Di Funghi<sup>(M)</sup>**

Ricotta Cavatelli • Wild Mushrooms • Porcini Mushroom  
Cream Sauce • Parmigiano Reggiano

### **Bologna**

Cheese Stuffed Handmade Tortelloni • Tomato Cream  
Sauce • Shrimp • Lobster Meat

### **Ravioli**

Braised Beef Stuffed Ravioli • Seasonal Mushrooms • Garlic  
Butter • Dolce Gorgonzola

## **SECONDI** *Select Two (Family style)*

### **DPollo Al Saltimbocca**

Pounded Chicken Breast • Sage • Prosciutto •  
Brown Butter • Pinot Grigio

### **Costolete**

Rack of Lamb • Aged Fig Balsamic • Parmigiana Reggiano

### **Pork Milanese**

Breaded Pork Chop • Watercress • Peppercorn Fontinella Cheese

### **Anatra**

Roasted Half Duck • Orange • Grand Marnier • Blackberries

### **Filetto Di Manzo**

Grilled Filet Mignon • Homemade Demi-glace •  
Three-Peppercorn

### **Fish of the Day**

Chef's Whim Preparation

### **Goat Cheese Stuffed Artichoke<sup>(M)</sup>**

Pesto • Red Sauce

### **Veal Piccata**

Pounded Veal Medallions • Pinot Grigio •  
Lemon Butter • Capers

• Proteins Served with Potato and Seasonal Vegetable •

## **DOLCE** *Served Family Style*

### **Assorted Dessert Platter**

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• Add unlimited soft drinks, coffee & tea for an additional \$5 per person •

(V): Vegetarian



# FESTA DI FAMIGLIA

**\$130 PER PERSON**

## **ANTIPASTI** *Select Two (Family Style)*

### **Chef Luca's Antipasto Misti**

Selection of Dry Cured Meats • Imported Cheeses • Olives  
• Roasted Vegetables

### **Cozze**

Rope Cultured Mussels • Light Tomato Sauce • Basil •  
Burgundy Wine

### **Calamari Aglio e Olio Roso**

Sautéed North Atlantic Squid • Heirloom Tomato Sauce •  
Red Garlic • Capers • White Wine

### **Sacchetti Al Tartufo Bianco<sup>(M)</sup>**

White Truffle and Ricotta Stuffed Sacchetti • White Truffle  
Cream • Aged Fig Balsamic

### **Melanzane<sup>(M)</sup>**

Roasted Baby Eggplant • Mascarpone • Ricotta •  
Tomato Sauce

### **Crostini al Salmone**

Raw Wheat Crostini • Mascarpone • Capers •  
Red Onion • Smoked Salmon

### **Bruschetta Crostini<sup>(M)</sup>**

Raw Wheat Crostini • Tomatoes  
• Feta Cheese •

## **INSALATA** *Select one (Individually Served)*

### **Insalata di Casa**

Mixed Greens • Cherry Tomato • Carrots • Homemade  
Balsamic • Fontinella Cheese

### **Insalata di Nora**

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing •  
Pancetta • Pecorino Romano • Raw Wheat Crostini

### **Rucola**

Classico Arugula • Parmigiano Reggiano • EVOO •  
Fresh Lemon

## **SIDES** *Served family style*

### **Roasted Potatoes & Seasonal Vegetable**

## **LA PASTA** *Select Two (Family style)*

### **Cavatelli alla Bolognese**

Homemade Cavatelli • Ground Veal/Wild Boar/Filet Tips/  
Duck • Tomato • Cabernet Sauvignon

### **Gnocchi di Patate<sup>(M)</sup>**

Traditional Potato Gnocchi • Tomato Sauce • Crushed Red  
Peppers • Fresh Mozzarella

### **Sacchetti Al Tartufo Bianco<sup>(M)</sup>**

White Truffle and Ricotta Stuffed Sacchetti • White  
Truffle Cream • Aged Fig Balsamic

### **Tortellini Di Vitello**

Veal Stuffed Tortellini • Cream • Parmigiano Reggiano •  
Asparagus • Prosciutto

### **Cavatelli Con Crema Di Funghi<sup>(M)</sup>**

Ricotta Cavatelli • Wild Mushrooms • Porcini Mushroom  
Cream Sauce • Parmigiano Reggiano

### **Bologna**

Cheese Stuffed Handmade Tortelloni • Tomato Cream  
Sauce • Shrimp • Lobster Meat

### **Ravioli**

Braised Beef Stuffed Ravioli • Seasonal Mushrooms • Garlic  
Butter • Dolce Gorgonzola

## **SECONDI** *Select Two (Family style)*

### **Costolete**

Rack of Lamb • Aged Fig Balsamic • Parmigiana Reggiano

### **Veal Piccata**

Pounded Veal Medallions • Pinot Grigio •  
Lemon Butter • Capers

### **Fish of the Day**

Chef's Whim Preparation

### **Pollo Al Saltimbocca**

Pounded Chicken Breast • Sage • Prosciutto • Brown Butter  
• Pinot Grigio

### **Pork Milanese**

Breaded Pork Chop • Watercress •  
Peppercorn Fontinella Cheese

## **DOLCE** *Served Family Style*

### **Assorted Dessert Platter**

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• Add unlimited soft drinks, coffee & tea for an additional \$5 per person •

(M): Vegetarian



# BEVERAGE SELECTIONS

*CHARGED BASED ON CONSUMPTION*

## **NON-ALCOHOLIC BEVERAGE PACKAGE**

Add unlimited  
soft drinks, coffee & tea  
for an additional \$5 per person

## **CONSUMPTION**

All beverages charged on  
a consumption basis.

Please ask the Event & Catering Manager  
if you are looking for something specific  
such as specialty drink stations.

## **WINE**

We recommend parties of 20 or  
more pre-select red and white wines  
prior to the event date.

Wine menu available upon request.



# LUCA WEST

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[www.lucawest.com](http://www.lucawest.com)

24600 Detroit Rd, Westlake, OH 44145

Event Phone: (216) 403-3379 • [events@lucawest.com](mailto:events@lucawest.com)

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