



# Private Parties



Dolores Street between Ocean & Seventh, Carmel-by-the-Sea  
Tel 831.625.6500 [cantinettaluca.com](http://cantinettaluca.com)

Special Event Coordinator  
831 622 5907 or [events@cantinettaluca.com](mailto:events@cantinettaluca.com)



Located on Dolores Street in the heart of downtown Carmel-by-the-Sea, the popular restaurant offers the pure flavors of an authentic Italian *trattoria* in a casual, modern setting. Cantinetta Luca has been awarded the coveted Best Restaurant in Carmel for five consecutive years (2008-2012) by the Monterey County Readers Poll.

With an open kitchen, diners have the opportunity to watch bustling activity. From the dining room, diners also view the glassed-in salumi and cured meat-aging room. The interior decor of Cantinetta Luca is rustic and comfortable, inspired by the older refurbished buildings of Italy. The design is a blend of stone, brick and glass, rough-hewn wood beams and vibrant Italian colors. The room features a barrel-vaulted ceiling of brick and chiseled beams contrasted by superb contemporary furnishings. Modern lighting sets off the room's rich colors and textures. A perfect semi-private setting for groups and events for up to 45 persons.



A complete buy-out of the restaurant is also available for lunch and dinner or for a standing reception with a total capacity of 93 people.

## **MENU**

Cantinetta Luca offers an authentic menu inspired by the traditional recipes of various regions of Italy featuring hand-crafted dishes using the finest Italian goods and locally sourced ingredients in a lively atmosphere. Cantinetta Luca shares its Italian culinary heritage and travels through handcrafted dishes prepared traditionally with a simple and rustic presentation.



Starting with treasured family recipes passed down through generations the menu specialties include a hearty selection of source verified premium meats, first hand selected then hand-cut on site, a wide array of antipasti including house cured artisan salume, wood-oven baked pizza offered at lunch, housemade pastas and sauces, and whole roasted fish.

# Private Party Dinner Menu

All beverages, a taxable 20% service charge and current sales tax are additional.

## Family Style Antipasti (Choose two)

Crostini Misti - Selection of Crostini toppings decided by the season  
Caseificio Gioia Burrata Cheese, Laudemio Olive Oil, Sea Salt, Crostini  
Arancini - Crispy Risotto, Sun-Dried Tomato, Artichoke, Fontina  
Caprese - Heirloom Tomatoes, Mozzarella, Basil, Estate Olive Oil

## Salumi Board

Traditional selection of 8 artisan salumi (+\$5 per person)

## Family Style Insalata (Choose one)

Arugula - Roasted Beets, Pickled Stone fruit, Sherry-Walnut Vinaigrette  
Mixed Greens - Ricotta Salata Cheese, Balsamic Vinaigrette

## Family Style Pasta (+\$10 per person) (Choose two)

Strozzapreti - Marinara Sauce, English Peas, Melted Shallots, Ricotta Salata  
Tagliatelle alla Bolognese  
Gnocchi "Estivi" - Summer Gnocchi

## Entrées (Choose two)

*A chef's selection of sauces will be offered to your guests to accompany the meats*

Roasted Market Fish - \$50  
Crispy skillet chicken - \$45  
Petit filet mignon (6oz) - \$50  
Angus Top Sirloin Chateau (8oz) - \$45  
Heritage Pork Chop - \$45  
Angus New York Strip (12oz) - \$55  
Angus Rib-eye steak (14 oz) - \$60

## Family Style Sides (Choose two)

Soft Polenta - Mascarpone, Parmesan  
Broccolini - Chili Flakes, Pine Nuts, Raisins  
Marble Potatoes - Garlic, Rosemary  
Sautéed Bloomsdale Spinach  
Sautéed Green Beans - Pancetta, Shallots

## Dessert (Choose two)

Tiramisu Cake - Coffee Soaked Sponge Cake, Mascarpone Cream, Cocoa Powder  
Chocolate Torta - Flourless Chocolate Cake, Light Chocolate Mousse, Nutella Cream, Chocolate Glaze  
Fruit Crostata - Pate Sucree, Brown Butter Cream, Seasonal Fruit, Powdered Sugar, Whipped Crema  
Profiteroles - Cream Puff Pastry, Seasonal Gelatos, Chocolate Sauce

\*Family Style simply promotes sharing by persons, "self serving" from platters, plates and bowls.

**Menu selections must be submitted for approval at least 5 business days prior to the event date.**

## Private Party Lunch Menu

All Family Style\* Lunch menus consists of Antipasti, Insalata, Pizza/Pasta/Panini course, and a choice of Dessert.  
All beverages, a taxable 20% service charge and current sales tax are additional.

### Family Style Antipasti (Choose two)

Crostini Misti - Selection of Crostini toppings decided by the season  
Caseificio Gioia Burrata Cheese, Laudemio Olive Oil, Sea Salt and Crostini  
Arancini - Fried Risotto, Sun-Dried Tomato, Artichoke, Fontina  
Caprese - Heirloom Tomatoes, Mozzarella, Basil, Estate Olive Oil

### Salumi Board

Traditional selection of 6 artisan salumi (+\$5 per person)

### Family Style Insalata (Choose one)

Arugula - Roasted Beets, Pickled Stone Fruit, Sherry-Walnut Vinaigrette  
Mixed Greens - Ricotta Salata Cheese, Balsamic Vinaigrette

### Pizza / Pasta / Panini (+\$30 per person) (Choose three)

Tagliatelle alla Bolognese  
Rigatone Alla Romana  
Margherita Pizza  
Salumi Pizza  
Campania Panini - Tomato, Mozzarella, Arugula, Basil Aioli  
Calabrese Panini - Calabrese Salame, Tomato, Pepper Spread, Mozzarella

### Dessert (Choose two)

Tiramisu Cake - Coffee Soaked Sponge Cake, Mascarpone Cream, Cocoa Powder  
Chocolate Torta - Flourless Chocolate Cake, Light Chocolate Mousse, Nutella Cream, Chocolate Glaze  
Fruit Crostata - Pate Sucrie, Brown Butter Cream, Seasonal Fruit, Powdered Sugar, Whipped Crema  
Profiteroles - Cream Puff Pastry, Seasonal Gelatos, Chocolate Sauce

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*Plan the Perfect Party at our Sister Hotel & Restaurant*

# L'AUBERGE CARMEL

• 1929 •

HOTEL & RESTAURANT



Award winning California contemporary cuisine in an intimate setting,  
indoors and in the courtyard.

Dining Room: maximum 28 persons  
Courtyard: 60 persons seated, 100 reception.  
Wine Cellar or Salon: 10

Monte Verde at Seventh, Carmel-by-the-Sea, CA, 93921  
Tel: 831 624 8578 Fax: 831 626 1018

Special Event Coordinator  
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