



# 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 Italian menu inspired by the traditional recipes of various regions of Italy. The Chef hand-crafts the dishes using the finest Italian products and locally sourced ingredients in a lively atmosphere. An extensive wine list with an expansive Italian varietals section and house-made delicacies, such as salume, fresh pastas, Bistecca Fiorentina complete the Cantinetta Luca experience. Salumeria Deli, the retail store of Cantinetta Luca, highlights popular house made items, made fresh daily, including breads, pizza, pasta, sauces, pastries and gelato.





### **Special Events Dinner Menu**

*Dinner menu consists of Antipasti, Entrée, Sides and Dessert  
All beverages, a taxable 22% service charge and 8.75% sales tax are additional.*

#### **Family Style Antipasti (Choose three)**

Housemade Bread & Salsa Rustica  
Wood Fired Housemade Flat Bread, Herb Butter, Salsa Rustica  
Wood Fired Octopus, Endive, Mustard Greens, Calabrese, Fried Chickpeas, Chili Vinaigrette  
Marinated Beets, Burrata, Raneri, Saba  
Little Gem, Charred Endive, Anchovy, Parmesan, Olive Oil Croutons  
Field Greens, Grana Padano, Balsamic Vinaigrette

#### **Salumi Board**

Traditional Selection of 8 Artisan Salumi (\$5 per person)

#### **Family Style Pasta/Pizza (Choose Two) (\$10 per person)**

Margherita Pizza  
Sausage, Wild Mushrooms, La Tur, Oregano Pizza  
Tagliatelle alla Bolognese  
Bucatino, Cacio E Pepe, Seven-Year Parmesan  
Casarecce, Crab, Marinara, Arugula

#### **Family Style Entrées (Choose two)**

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

Whole Fish - \$60  
Pollo Arrosto - \$55  
Bistecca Alla Fiorentina - \$65  
Grilled Coppa Chop - \$55

#### **Family Style Sides (Choose two)**

Polenta, Extra Virgin Olive Oil, Sea Salt  
Lollipop Kale, Arugula, Toasted Hazelnut, Goat Cheese, Brown Butter Vinaigrette, Soft Herbs  
Charred Brussels Sprouts, Housemade Pancetta, Lemon, Anchovy  
New Potatoes, Capers Berries, Pink Peppercorns, Roasted Garlic

#### **Family Style Desserts (Choose one)**

Tiramisu Cake - Coffee Soaked Sponge Cake, Mascarpone Cream, Cocoa Powder  
Fruit Crostata - Pate Sucrie, Whipped Cream, Seasonal Fruit, Powdered Sugar, Whipped Crema



### **Special Events Lunch Menu**

*All Family Style\* Lunch menus consists of Antipasti, Pizza/Pasta/Panini course, and a choice of Dessert.  
All beverages, a taxable 22% service charge and 8.75% sales tax are additional.*

#### **Antipasti**

(Choose three)

Housemade Bread & Salsa Rustica  
Wood Fired Housemade Flat Bread, Herb Butter, Salsa Rustica  
Marinated Beets, Burrata, Raneri, Saba  
Little Gem, Charred Endive, Anchovy, Parmesan, Olive Oil Croutons  
Field Greens, Grana Padano, Balsamic Vinaigrette

#### **Salumi Board**

(\$5 per person)

Traditional selection of 8 artisan salumi

#### **Pizza/Pasta/Panini**

(Choose three, \$30 per person)

Tagliatelle alla Bolognese – Pork, Beef & Veal Ragù  
Bucatino, Cacio e Pepe  
Margherita Pizza  
Sausage, Wild Mushrooms, La Tur, Oregano Pizza  
Campania Panini - Tomato, Mozzarella, Arugula, Basil Aioli  
Calabrese Panini - Calabrese Salame, Tomato, Pepper Spread, Mozzarella

#### **Dessert**

(Choose one)

Tiramisu Cake - Coffee Soaked Sponge Cake, Mascarpone Cream, Cocoa Powder  
Fruit Crostata - Pate Sucree, Brown Butter Cream, Seasonal Fruit, Powdered Sugar, Whipped Crema

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

*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  
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