

Antipasti

SHRIMP COCKTAIL

classic cocktail sauce

FRIED CALAMARI

marinara sauce

GRILLED OCTOPUS

potatoes, kalamata olives, cherry tomatoes, sweetie peppers, sautéed garlic, extra virgin olive oil

EGGPLANT STACK

fresh mozzarella, tomato, basil, Parmigiano - Reggiano cheese, extra virgin olive oil, balsamic

CRAB CAKE

jumbo lump crab meat, beurre blanc sauce

BAKED CLAMS OREGANATA

seasoned Italian breadcrumbs, Parmigiano - Reggiano cheese, garlic, extra virgin olive oil

SAUSAGE & BROCCOLI RABE

sautéed garlic, extra virgin olive oil

HOMEMADE MEATBALL

beef, veal, pork, Parmigiano - Reggiano cheese, basil San Marzano tomatoes,

Insalata & Zuppa

TOMATO & MOZZARELLA

tomato, fresh mozzarella, basil, extra virgin olive oil

DELUCA'S HOUSE

romaine, cherry tomatoes, cucumber, red onion, kalamata olives, pepperoncino, red wine vinaigrette

MEATBALL & SALAD

Deluca's meatball, romaine, red onion, cherry tomatoes peperoncino, red wine vinaigrette
"Time honored tradition. The best of both worlds"

CAESAR

baby gem lettuce, croutons, Parmigiano - Reggiano cheese, house -made Caesar dressing

BEET & GOAT CHEESE

arugula, candied walnuts, fennel, raspberry vinaigrette

PASTA E FAGIOLI

"just like grandma's, maybe even better..."

Pasta

LOBSTER RAVIOLI

brandy cream sauce, lobster meat

LINGUINE FRUTTI DI MARE

shrimp, clams, calamari, mussels
natural juices or light San Marzano tomatoes

PAPPARDELLE BOLOGNESE

veal, beef, pork San Marzano tomatoes, garlic, basil, Parmigiano - Reggiano cheese

BUCATINI CARBONARA

guanciale, Parmigiano - Reggiano cheese
egg yolk

LINGUINE & CLAMS

middle neck clams, natural juices, garlic
Italian parsley, Calabria red pepper

FIOCCHETTI & PEAR

pear & ricotta bows, Parmigiano - Reggiano truffle cream sauce, porcini mushroom cream

RIGATONI MEZZI ALLA VODKA

San Marzano tomatoes, shallot, garlic, Parmigiano - Reggiano cheese, cream
with or without prosciutto

At De Luca's Chophouse, we are honored to serve you. Every dish is crafted with the finest ingredients and the highest quality USDA Prime meats. Because here in our home you deserve nothing but the best.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Deluca's Specialties

VEAL CHOP PARMIGIANA

Regular or Deluca Style

16 oz. on the bone, seasoned Italian breadcrumbs, pan fried, vodka sauce, fresh mozzarella, fried basil

CHICKEN PARMIGIANA

Regular or Deluca Style

seasoned Italian breadcrumbs, pan fried cutlet
san marzano tomatoes, fresh mozzarella, fried basil

VEAL CHOP MARSALA

16 oz. first cut veal chop, assorted mushrooms
veal demi galze, Sicilian marsala wine

VEAL SCALLOPINE

picatta: lemon butter capers *or*
marsala: assorted mushrooms, Sicilian marsala wine

CHICKEN FRANCAISE

chicken breast pounded thin, light egg wash
white wine, lemon butter sauce

Steaks & Chops

PROUDLY SERVING USDA PRIME EXCLUSIVELY

NEW YORK STRIP

16 oz.

COWBOY RIBEYE

bone in
22 oz.

TOMAHAWK

serves two
40 oz.

FILET MIGNON

8 oz./12 oz.

WAYGU RIBEYE

16 oz.

Additions:

JUMBO SHRIMP

PORCINI CREAM SAUCE

SCALLOPS

BEARNAISE SAUCE

SOUTH AFRICAN LOBSTER TAIL

CHIMICHURRI SAUCE

Seafood

LOBSTER FRANCAISE

jumbo lump crab meat, lemon butter

SCALLOPS

pan seared, sauteed spinach, bearnaise

MARKET FRESH SELECTION

Finishing Touches

HAND CUT FRIES

plain *or* truffle parmesan

CLASSIC MASH

CACIO DI PEPE MASH

RISOTTO

plain *or* wild mushroom

ASPARAGUS

ESCAROLE