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cantinetta
LUCA



Dolores Street between Ocean & 7th, Carmel-by-the-Sea
Tel 831.625.6500 cantinettaluca.com



Partner

David Fink

Executive Chef/Partner

Jason Balestrieri

Executive Pastry Chef

Ron Mendoza

General Manager

William Harris

MENU

Executive Chef Jason Balestrieri oversees Cantinetta Luca, just a few short blocks away from L'Auberge Carmel hotel. The popular restaurant offers the pure flavors of an authentic Italian *trattoria* in a casual, modern setting. Cantinetta Luca's ingredients are always fresh and seasonal; presentations are rich and rustic. Chef Balestrieri sources the best available ingredients from local farmers, fishmongers and purveyors. Many items on the menu are made in-house including the breads, many cheeses, artisanal *salumi* and fresh pastas. Specialties include wood-oven baked pizza, as well as a wide array of antipasti, whole fire-roasted fish and grilled meats, served family-style.

WINE PROGRAM

The restaurant's wine list, exclusively Italian, offers an extensive list of hard to find and reasonably priced wines. The sommelier has created an intriguing wine collection with a wide array of wines by the glass to pair with Chef Balestrieri's menu. Cantinetta Luca also offers a full bar selection.





SETTING

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 can be arranged upon request.

Hours

Dinner served nightly
Sunday - Thursday, 5 - 9:30 pm
Friday - Saturday, 5 - 10 pm

Lunch
Friday - Sunday, 11:30 am - 2:30 pm

Location

Dolores Street between Ocean and Seventh
Within walking distance of L'Auberge Carmel

Reservations

831.625.6500
Private parties can be arranged upon request.
<http://cantinettaluca.com/>

Online

<http://www.cantinettaluca.com/>
<http://www.facebook.com/cantinettaluca>
http://twitter.com/#!/Cantinetta_Luca
<http://mirabelgroup.com/blog/>

Media Inquires

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From the owners of Cantinetta Luca restaurant next door and L'Auberge Carmel, comes the new Salumeria Luca. With a passion for either making his own or sourcing the best available artisanal products, Executive Chef Jason Balestrieri has created a wonderfully authentic Italian deli and bakery offering high-quality imported and delicious house-made items. Salumeria Luca's seasonal selections are sure to win the heart of food-loving customers.

Location

Dolores Street between Ocean and Seventh
Carmel-by-the-Sea, CA
Phone: 831.625.0264

Hours

Seven days a week; 11 am-8 pm

Partner
Executive Chef/Partner
Executive Pastry Chef
General Manager

David Fink
Jason Balestrieri
Ron Mendoza
Grant Dobbie



Panini/Sandwiches

Made with freshly baked breads like piadina and focaccia, and an assortment of ingredients including prosciutto, roasted chicken, fresh mozzarella and salumi

Salumi & Cheeses

Featuring artisan salumi, plus an array of imported Italian, local and house-made cheeses such as Mozzarella, Ricotta, Parmigiano Reggiano

Gelato

Seasonally-changing Italian gelato made with the freshest ingredients such as Watsonville strawberries, Valrhona Guanaja chocolate and Gianduja in flavors including honey-ricotta, balsamic caramel, espresso, hazelnut, pistachio, toasted cinnamon, peach-verbena sorbetto & melon sorbetto

Dolce

House-made tiramisu, amaretti cookies, sweets, Gianduja chocolates, ricotta-lemon cake, banana cake, panettone, cornmeal-rosemary biscotti

Freshly Baked Breads

Baked daily, on premise, including Cantinetta Luca's popular bread stick grissini, boulet Genzano country bread, stirato, and rosemary filone

Olive Bar

Taggiasca, Cerignola, Castelvetrano and Geata olives

Fresh + Dry Pastas Pasta Sauces Pizza Dough

An ever-changing assortment of house made fresh pastas including Tagliolini, Spaghetti, Pappardelle, Ravioli, and pasta sauces: Bolognese, Pesto, Marinara, and Salsa Rustica, plus imported dry pastas and fresh pizza dough

Wines

Carefully curated selection of premium Italian wines, offered at approachable prices

Imported Condiments

A unique collection of Extra Virgin olive oils, barrel-aged Balsamic vinegars, sauces, marinades and mustards

Butcher Shop

Dedicated to delivering customers with the highest quality meat available, Salumeria Luca will offer a limited selection of hand-cut steaks including T-Bone and Cantinetta Luca's famous 24oz. Bistecca Fiorentina

Online

<http://www.salumerialuca.com>



JASON BALESTRIERI
Executive Chef / Partner,
Cantinetta Luca

Jason Balestrieri is executive chef / partner of Cantinetta Luca, Carmel's popular and bustling neighborhood trattoria. Appointed to the position in 2008, Balestrieri offers the pure flavors of authentic Italian food in a casual, modern setting. With deep familial roots in Southern Italian cuisine, Chef Balestrieri specializes in handmade pastas, wood-oven baked pizza, unique varieties of house-cured salumi, roasted whole fish and meats served family-style. In September 2011 Balestrieri launched the neighboring Salumeria Luca, a wonderfully authentic Italian deli and bakery offering high-quality imported and house-made items.

Growing up in Wisconsin, Balestrieri was steeped in his Italian family's deep culinary traditions. After receiving his Culinary Arts degree from the Milwaukee Area Technical College, Balestrieri worked at a Milwaukee neighborhood café before moving to the highly regarded Pfister Hotel, where he trained as line and pantry cook.

The sunny skies of California beckoned, however, and Balestrieri moved to Los Angeles in 1993, accepting a position at Pinot Bistro under chef/founder Joachim Splichal and executive chef Octavio Beccera.

Dedicating the next five years to Twin Palms

in Pasadena, Balestrieri advanced from sous chef to chef de cuisine under chef/owner Michael Roberts, and finally to executive chef at the Twin Palms in Valencia.

In 2000, Jason's association with Joachim Splichal evolved when he accepted a position as lead line cook at Los Angeles' acclaimed Patina. He was quickly promoted to sous chef for Splichal's Cafe Pinot, and for three years worked as executive chef at Pinot Hollywood. Ultimately, Jason became executive chef at Splichal's Nick and Stef's Steakhouse, where he assumed complete responsibility for all kitchen operations of the 250-seat restaurant.

During his time with Splichal, Balestrieri was introduced to David Fink, a close friend of Splichal's and owner of Cantinetta Luca and L'Auberge Carmel. Balestrieri became executive chef at Cantinetta Luca in 2006, and partner two years later.