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cantinetta  
LUCA



Dolores Street between Ocean & 7th, Carmel-by-the-Sea  
Tel 831.625.6500 [cantinettaluca.com](http://cantinettaluca.com)



**Partner**

**Executive Chef / Partner / General Manager**

**David Fink**

**Jason Balestrieri**

## **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. Executive Chef / Partner Jason Balestrieri shares his 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.

Whether you are enjoying the Bistecca Fiorentina hand cut, prepared and presented in the Tuscan tradition, a glass of perfectly paired Italian wine or a plate of our daily housemade pasta made with imported Caputo “00” flour you will experience a little piece of Italy in Carmel-by-the-Sea. All of our pasta, bread, sauces, dressings and marinades are housemade daily using authentic imported Italian goods and fresh locally sourced produce. Meats are sourced from the best purveyors and seafood is sourced locally. Chef Balestrieri also offers a selection of housemade artisan salume made from his own recipes along with the finest salume imported from around the world. The restaurant’s wine list offers hard to find and reasonably priced wines to pair perfectly with your favorite dish.



### **We use these authentic Italian ingredients:**

- Caciocavallo Lucano Raw Cow's Milk
- Parmigiano Reggiano DOP Unpasteurized Cow's Milk Aged 24 Months
- Pecorino Re Nero Pasteurized Sheep's Milk, Ash/Olive Oil Coating
- Fiore Sardo Raw Sheep's Milk
- Prosciutto San Daniele Levoni Aged 16 Months
- San Giuliano Alghero Extra Virgin Olive Oil
- Asaro Sicilian Orange Extra Virgin Olive Oil
- Asaro Sicilian Lemon Extra Virgin Olive Oil
- Frescobaldi Estate Extra Virgin Olive Oil
- Aceto Balsamico
- Saba
- Cavedoni White Balsamic Vinegar
- Organic Alce Nero Italian Cannellini Beans
- Organic Borlotti Beans
- Carnaroli Riso
- Organic Bramata Polenta
- Antimo Caputo "00" Flour
- ItalBrand Capers
- Agostino Recca Caper Berries
- D.O.P. San Marzano Tomatoes

### **We feature these farmers and fishmongers:**

- Swank Farms
- Happy Boy
- Hog Farms
- Bartel Farms
- Mary's Chickens
- Mariquita Farm
- Robbie's Ocean Fresh Seafood
- Savor the Local
- Jerry's Fresh Fish
- Marcho Farms Veal
- Salmon Creek Farms Pork

## **SETTING**

There is always a lot of activity at Luca and the open kitchen gives diners the opportunity to watch chefs in action. The interior decor of the 93-seat restaurant with full bar service is an antique/modern ambiance inspired by the classic architecture of Italy. The design is a blend of stone, brick and glass, chiseled wood and bright Italian colors. Our beautiful wine room featuring a barrel vaulted brick ceiling and chiseled beams is the perfect setting for your next special event.



### **Hours**

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

Limited Bar Menu  
Daily, 2:30 - 5 pm

Lunch  
Daily, 11:30 am - 2:30 pm

### **Location**

Dolores Street between Ocean and Seventh  
Carmel-by-the-Sea, California

### **Reservations**

831.625.6500  
Private parties can be arranged upon request.

### **Online**

[cantinetaluca.com](http://cantinetaluca.com)  
[facebook.com/cantinetaluca](https://facebook.com/cantinetaluca)  
[twitter.com/Cantinetta\\_Luca](https://twitter.com/Cantinetta_Luca)  
[instagram.com/Cantinetta\\_Luca](https://instagram.com/Cantinetta_Luca)  
[flickr.com/photos/mirabelgroup](https://flickr.com/photos/mirabelgroup)

### **Media Inquires**

[marketing@mirabelgroup.com](mailto:marketing@mirabelgroup.com)



An authentic Italian deli, bakery and gourmet market featuring the pure Italian flavors you've come to know at Cantinetta Luca. The retail arm of Cantinetta Luca highlights Executive Chef and Partner Jason Balestrieri's popular house made items, made fresh daily, including breads, pizza, pasta, sauces, pastries and gelato. The deli features made-to-order sandwiches and grilled paninis along with a wide selection of imported salumis and cheeses. In addition to house made items visitors can peruse our selection of imported dry pastas, extra virgin olive oils, barrel-aged Balsamic vinegars, wines, flours and condiments. Salumeria Luca offers a little something for everyone from a picnic lunch to a take-home dinner or the perfect ingredient for home chefs.

**Location**

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

**Hours**

Open Sunday - Thursday, 8 am - 5 pm  
Friday - Saturday, 8 am - 6 pm

**Partner  
Executive Chef/Partner**

David Fink  
Jason Balestrieri

**Online**

salumerialuca.com  
facebook.com/salumerialuca  
twitter.com/salumerialuca  
flickr.com/photos/mirabelgroup



## **JASON BALESTRIERI**

### **Cantinetta Luca**

### **Executive Chef / Partner / General Manager**

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.