

# *Luca's Mediterranean Café*

## *“A Culinary Journey”*

*Featuring the wines of Candia Vineyards*  
*100% Local Ingredients from New Hampshire*  
*and Surrounding Areas*

### *Insalata Caprese*

*Featuring Luca's Homemade Mozzarella*  
*Grilled Tomato & Fresh Basil Chiffonade*  
*Honey Balsamic Glaze*

***Green Wagon Farm, Bee Tree Farms, Stonewall Farms***  
***Butterworks Farms Sunflower Oil &***  
***Flag Hill Toscano Baraldi Balsamic Vinegar***

### *Traditional Italian Style Polenta*

*Sautee of Organic Shiitake and Cremini Wild Mushrooms*  
*Andouille Sausage and Fresh Tomato*  
*Garnished with Cilantro*

***Green Wagon Farms, Stonewall Farms, Butterworks Farms,***  
***North Country Sausage & Boggy Meadow Farms***

### *Pork Loin Capriciosa*

*Gremolata Crusted Pork Loin adorned with*  
*Mixed Fresh Asian Greens, Onions, Tomatoes and a*  
*Touch of Sunflower Oil & Balsamic Vinegar*

***Abenakic Farms, Stonewall Farms, Barrett Farms, Basin Farms,***  
***Homestead Farms, Maine Sea Salt & Weather Hill Farms***

*Mixed Local “In Season” Berries*  
*and Maple Sugar Zabaglione*

***Monadnock Berries, Abenaki Farms,***  
***Too Tall Tom's Maple Sugar, Rocky Knoll Farms, Whippe Farm,***  
***Farnum Hill Farms & Surowic Farms***

***Thank you to everyone else associated with helping me***  
***Including Charlie Burke, Blueberry fields &***  
***Hannah Grimes Marketplace***