

❖ *Luciana's* ❖

ANTIPASTI

BRUSCHETTA	8.00
• Grilled ciabatta bread topped with diced tomatoes, capers, onions, basil, garlic and extra virgin olive oil	
MELENZANE ARROSTO	9.00
• Roasted eggplant topped with ricotta, mozzarella, and parmesan cheese in a light tomato sauce	
FAGIOLINI VERDI	10.00
• Chile battered green beans, lightly fried, served with a roasted red chili aioli and balsamic vinegar	
CALAMARI FRITTI	10.00
• Calamari lightly dusted and flash-fried served with spicy marinara sauce	
SCAMPI AL AGLIO	13.00
• Shrimp sautéed in a white wine lemon garlic sauce, served with grilled ciabatta bread	
SELEZIONE DI ANTIPASTI	13.00
• Fritto misto (Shrimp & Calamari), caprese and Bruschetta	
VONGOLE AL GUAZETTO	12.00
• Fresh manila clams sautéed with white wine, garlic, parsley, chopped tomatoes, served with grilled ciabatta bread	
CARPACCIO	13.00
• Thinly sliced beef topped with baby arugula, capers, shaved parmesan cheese and extra virgin olive oil	

ZUPPA

MINISTRA DEL ORTO	8.00
• Garden fresh vegetable soup	
PAPPA AL POMODORO	8.00
• Country style tomato soup with Tuscan bread, onions, herbs	
PASTA E FAGIOLI	8.00
• Classic Italian pasta and cannellini bean soup	

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

INSALATE

- CAPRESE** 12.00
• Fresh mozzarella with slices of roma tomatoes topped with basil, oregano, & extra virgin olive oil
- INSALATA DI CAESAR** 11.00
• Crisp romaine hearts, caesar dressing, shaved parmesan cheese served with crostini
ADD CHICKEN \$12 OR WITH SHRIMP \$13
- INSALATA DI SPINACI** 11.00
• Baby spinach, sliced apples, goat cheese and gorgonzola, tossed in a balsamic vinaigrette, and topped with caramelized pecans
- INSALATA DI ARUGULA** 10.00
• Baby arugula, toasted pine nuts, fresh tomatoes and shaved parmesan tossed with in our lemon & truffle vinaigrette
- DELLA CASA** 9.00
• Mixed baby greens tossed in our house vinaigrette, crumbled gorgonzola, and fresh tomatoes

FARINACEI DELLA NONNA

- PENNE PUTTANESCA** 15.00
• Slanted cut tubes of pasta, capers, kalamata olives, red onions, garlic and red chili flakes with pomodoro sauce
- GNOCCHI CLASSICO** 16.00
• Delicately prepared potato dumplings with marinara sauce
ADD MEAT SAUCE FOR \$4 EXTRA
- FETTUCCINE BOSCAIOLA** 22.00
• Fettuccine pasta, sautéed shrimp, scallops, mushrooms, spinach and sun-dried tomatoes, in a light, garlic white wine sauce
- FETTUCCINE GAMBERONI** 21.00
• Fettuccine pasta, sautéed shrimp and chopped fresh tomatoes in a garlic white wine Sauce
- FETTUCCINE TOSCANA** 19.00
• Fettuccine pasta with grilled chicken, sun-dried tomatoes, red onions, kalamata olives and spinach, in a white wine and olive oil sauce
- LINGUINE VONGOLE** 21.00
• Linguine pasta, fresh manila clams, garlic and parsley in a white wine sauce
- LINGUINE LUCIANA** 25.00
• Luciana's signature pasta dish served with manila clams, mussels, shrimp, sea scallops and calamari, served with linguine pasta in a zesty pomodoro sauce

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FARINACEI DELLA NONNA

RIGATONI PESTO *19.00*

• Large tubes of pasta with grilled chicken in a pesto cream sauce topped with shaved parmesan cheese and roasted pine nuts

RIGATONI SALSICCIA *20.00*

• Large tubes of pasta with sausage, grilled chicken and mushrooms in a light tomato cream sauce

FARFALLE CONTADINA *20.00*

• Bow-tie pasta with grilled chicken, mushrooms, spinach and artichoke hearts in a parmesan cream sauce

RAVIOLI DI VITELLO *22.00*

• Chef's handmade ravioli stuffed with braised veal, ground beef and fresh herbs served in a wild mushroom ragu

SPAGHETTI BOLOGNESE *18.00*

• Spaghetti pasta in our homemade country tomato meat sauce

SPAGHETTI FRESCO *20.00*

• Sautéed shrimp and asparagus in a white wine and sun-dried tomato sauce

CAPELLINI PRIMAVERA *16.00*

• Angel hair pasta with garden fresh vegetables in a light marinara sauce

CAPELLINI AL SALTO *16.00*

• Angel hair pasta with roma tomatoes, garlic, basil and extra virgin olive oil

TORTELLINI DI RICOTTA *17.00*

• Stuffed pasta hats with ricotta cheese and fresh herbs in a pink sauce

RISOTTO DEL MARE *23.00*

• Italian Arborio rice with sea scallops, shrimp, spinach and a hint of marinara

SALSICCIA ALLA GRIGLIA *19.00*

• Grilled Italian sausage served over spaghetti with red onions, kalamata olives and pomodoro sauce

AL FORNO

LASAGNA DI MELANZANE *18.00*

• Fresh pasta sheets layered with sautéed spinach, grilled eggplant, ricotta, mozzarella cheese and marinara sauce

LASAGNA BOLOGNESE *19.00*

• Fresh pasta sheets layered with ground beef, ricotta, mozzarella cheese and herbs baked in a marinara sauce

CANNELLONI *17.00*

• Rolled pasta sheets filled with roasted minced chicken, ricotta cheese and herbs topped with marinara sauce and pesto drizzle

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CARNE, POLO, PESCE

MIALE RIPIENO	21.00
• Pork loin stuffed with sun-dried cranberries, currants and pecans served with a caramelized onion pancetta cream sauce	
BIGETINO DI VITELLO	26.00
• Veal scaloppine folded with sun-dried tomatoes, asparagus, and fontina cheese served over a demi-glace	
SCALOPPINE GENOVESE	26.00
• Veal scaloppine sautéed with artichoke hearts and capers in a white wine lemon sauce	
VITELLO ALLA PARMIGIANA	22.00
• Baked parmesan crusted veal topped with mozzarella cheese, pomodoro sauce and served with spaghetti marinara	
POLENTA SALCICCIA	18.00
• Sliced grilled sausage, caramelized onions, red and green bell peppers in a light spicy marinara sauce, served with polenta	
POLLO ALLA PARMIGIANA	20.00
• Baked parmesan crusted chicken breast topped with mozzarella cheese, pomodoro sauce and served with spaghetti marinara	
POLLO FLORENTINA	19.00
• Sautéed boneless breast of chicken topped with spinach and mozzarella cheese then baked and served with a demi-glace sauce	
POLLO GRIGLIA	19.00
• Charbroiled boneless breast of chicken drizzled with chimichurri sauce	
TAGLIATA	25.00
• 8 oz Flat Iron Steak grilled rare and sliced, seasoned with rosemary, green peppercorns and balsamic vinegar, served on a bed of arugula topped with shiitake mushrooms and shaved parmesan	
BISTECCA ALLA GORGONZOLA	30.00
• Superior Angus New York steak crusted and served with a gorgonzola cream sauce	
PESCE DEL GIORNO	<i>Market Price</i>
• Today's fresh fish, changing by availability and inspiration of the day	

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