

4705 Woodstock Road NE
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www.lucias.org



Serving Lunch & Dinner every day
Breakfast on the Weekend
Fresh sauces made daily.
Dine In • Take Out • Catering

Breakfast

Beverages

Coffee or Decaf Coffee
Citavo fine Colombian. \$1.95

Fresh Squeezed
Orange Juice
Lambeth Groves, FL. \$3

Mimosa*
Champagne and Lambeth Groves OJ. \$5

Bloody Mary*
Tito's handmade vodka, house made
tomato juice, lots of spices. \$5

**after 12:30 pm Sundays*

Sides

Italian Grits
with smoked gouda cheese. \$3.50

Two Eggs,
any style \$3.50, with cheese. \$4.25

Signature Breakfast Potatoes
with tomato, Vidalia onion
and colored peppers. \$4

Grilled Italian Toast
Butter, honey or house jam. \$2

Applewood Smoked Bacon,
thickest cut. \$3

Turkey Bacon \$3

Chicken Sausage,
all natural. \$3

Premium Pork Breakfast Sausage \$3

Crisped Prosciutto Ham \$4

Fried Chicken Breast (4 oz.)
Springer Mt Farms. \$4

Bambino's Menu

Ages 10 & under

Two Pancakes \$3

Half of a Waffle \$3.50

Bacon \$1.50

Fried or Scrambled Egg \$2
with cheese. \$2.50

Frittatas

(3 egg-baked Italian omelet)

Roasted Vegetable. Spinach, caramelized Vidalia onion,
sun dried tomato and goat cheese. \$7.50

Seafood. Shrimp, scallop, Swiss cheese and scallions, touch of cream. \$10

Carnivore. Prosciutto ham, Italian sausage, caramelized onion and smoked gouda cheese. \$9

Skillets

House breakfast potatoes topped with two eggs any style and baked with a choice of cheese. \$8
Cheddar, smoked gouda or parmesan included.

Add \$1 each = mushroom, spinach

Add \$2 each = bacon, turkey bacon, chicken sausage, pork breakfast sausage

Add \$3 each = Prosciutto ham, Scottish salmon

Sandwiches

On grilled homemade Italian bread, with scrambled or fried egg.
With a choice of melted provolone, blue or cheddar cheese.

With choice of bacon, turkey bacon, chicken sausage, or pork breakfast sausage. \$7.75

With choice of Prosciutto ham, or southern fried Springer Mt Farms chicken breast \$8.75

Served with house breakfast potatoes or smoked gouda grits.

Specialties

Ricotta Cheese Pancakes. Signature pancake recipe with ricotta cheese and a hint of lemon zest.
Stack of four silver dollar pancakes. \$7
Add 50¢ each = banana, pecans

Belgian Waffle. Moist and delicious large waffle. Served with maple syrup,
house sweet ricotta mousse, or fresh fruit sauce. \$7.50 Add 75¢ = pecans

Blue Plate. Two eggs any style. Choice of bacon, turkey bacon, pork breakfast sausage,
or chicken sausage. House potatoes or smoked gouda grits and grilled Italian toast. \$9

Shrimp & Grits. Our homemade smoked gouda cheese grits with sauteed jumbo Gulf shrimp. \$12

Eggs Benedict. Poached egg, prosciutto ham and a signature pink hollandaise sauce
on grilled Italian bread. Choice of house breakfast potatoes or smoked gouda grits. \$9

Sweet Crepes. Homemade delicate crepes filled with sweetened ricotta cheese and fresh berries.
Topped with warm berry compote. \$8

Chicken & Waffle. Fluffy moist waffle topped with a 4 oz. Springer Mt Farms
fried chicken breast. \$10

Tacos. Scrambled eggs with bacon or chicken sausage, cheddar cheese and fresh pico de gallo
in flour tortillas. Served with house potatoes or smoked gouda grits. \$8

Eggs & Greens. Fresh bed of baby spinach splashed
with our San Marzano marinara and topped with two fried eggs. \$8

Walnut & Pear Salad. Spring mix with sliced pears, candied walnuts, grilled chicken
and our signature walnut vinaigrette. With or without blue cheese crumbles. \$12

Shrimp & Artichoke. Jumbo gulf shrimp sautéed with lemon, artichoke hearts,
tomato and red pepper flakes. Tossed with angel hair pasta. \$12

Spinach Crepes. Delicate crepes filled with seasoned ricotta cheese and spinach.
Baked with mozzarella and topped with Lucia's traditional red sauce. \$10

Ravioli. Cheese ravioli tossed in our house pesto
and set atop a bed of Lucia's traditional red sauce. \$10

Beverages

Alcoholic beverages available after 12:30 pm Sundays

Vino

Red Wines

Stemmari Cabernet, Sicily	{ 7.50 }
Liberty School Cabernet, Paso Robles	{ 10 / 36 }
Silver Palm Cabernet, North Coast	{ 12 / 42 }
J. Lohr Merlot, Central Coast	{ 10 / 35 }
Willamette Whole Cluster Pinot Noir, Oregon	{ - / 38 }
Meiomi Pinot Noir, Sonoma Coast	{ 12 / 42 }
Corvo Nero d’Avola, Sicily	{ 7 / 25 }
Banfi Tuscany Centine, Super Tuscan	{ 8 / 30 }
Simonetti Montepulciano, Abruzzo	{ 8.50 / 31 }
Frescobaldi Chianti Castiglioni, Tuscany	{ 10 / 35 }
Raffy Malbec, Mendoza, Argentina	{ 10 / 37 }
Chappellet Mountain Cuvee, Napa Valley	{ - / 57 }

White Wines

Hayes Ranch Chardonnay, Central Coast	{ 7.50 }
Butternut Chardonnay, Sonoma Coast	{ 9 / 34 }
Chateau St. Jean Chardonnay, Sonoma Coast	{ 12 / 41 }
Ten Acre Russian River Chardonnay, Healdsburg	{ - / 57 }
Kistler “LesNoistiers” Chardonnay, Sonoma	{ - / 77 }
Corvo Pinot Grigio, Sicily	{ 7.50 }
Maso Canali Pinot Grigio, Trentino	{ 9.5 / 35 }
Mercer Estates Pinot Gris, Washington State	{ 10 / 35 }
Lionel Gosseaume Sauvignon Blanc, Touraine, France	{ 9 / 34 }
Enigma Sauvignon Blanc, Western Cape S. Africa	{ 9 / 34 }
Willamette Riesling, Oregon	{ 9 / 33 }
Monchiero Vignola Rose, Piedmont	{ 8.5 / 32 }

Sparkling

La Marca Prosecco, Veneto	{ 8 }
Borgo Magredo Prosecco, Venezia	{ - / 43 }
Corvo Moscato, Sicily	{ 8 / 30 }

Specialty Cocktails

Skinny Margarita Espolon tequila, fresh squeezed lime & orange juices, agave nectar.	{ 9 }
Pomegranate Martini Tanqueray Gin, homemade pomegranate syrup, fresh lemon and orange juices	{ 8.5 }
Cucumber Martini Thatchers cucumber liquor, Deep Eddy vodka, fresh cucumber.	{ 8 }
Blood Orange Cosmopolitan Deep Eddy vodka, Aperol, blood orange puree, cranberry juice, lime.	{ 9 }
Sangria Dry champagne, fresh fruit, simple syrup with cherry, secret spices.	{ 7.50 }
Sicilian Tea Deep Eddy sweet tea vodka, limoncello, club soda.	{ 8 }
The Estate Deep Eddy grapefruit vodka, elderflower, lemonade, basil, club soda.	{ 8.50 }
Lucia’s Manhattan Buffalo Trace Bourbon, sweet vermouth, bitters, Berg & Houck orange, Luxardo cherry.	{ 9 }
Bufala Negra Buffalo Trace bourbon, ginger ale, simple syrup, basil, balsamic.	{ 9 }

Spirits

Vodka		Bourbon	
Deep Eddy	{ 7 }	Four Roses	{ 7 }
DE Sweet Tea		Buffalo Trace	{ 8 }
DE Lemon		Angels Envy	{ 12 }
DE Grapefruit			
Tito’s Handmade	{ 8 }	Whiskey	
Ketel One	{ 9 }	Wisers Rye	{ 7.50 }
		Jack Daniels	{ 9 }
Gin		Doc Holiday	{ 7.50 }
Southern, Americus GA	{ 7 }	Double Barrel	
Tanqueray	{ 9 }		
Hendrick’s	{ 11 }	Cordials	
		& Digestif	
Rum		Pallini Limoncello	{ 8 }
Don Q Crystal	{ 7 }	Lemon	
Sailor Jerry	{ 8.50 }	Pallini Raspicello	{ 8 }
		Raspberry	
Tequila		Hennessy Cognac	{ 8 }
Espolon	{ 8.50 }	Kahlua	{ 7 }
Herradura Anejo	{ 15 }	Galliano	{ 11 }
		Frangelico	{ 7 }
Scotch		Sambuca Romana	{ 7 }
Dewars	{ 8 }	Baileys Irish Cream	{ 8 }
Johnnie Walker Black	{ 11 }	Amaretto E Dolce	{ 7 }
Macallan 12	{ 13 }		
Oban 14	{ 16 }		
Lagavulin 16	{ 21 }		

Beer

Menabrea, Italy	{ 4.75 }
Peroni, Italy	{ 5 }
Fat Tire	{ 4.50 }
SweetWater 420, Atlanta GA	{ 4.50 }
SweetWater, Atlanta GA	{ 4.50 }
Seasonal Brew	
Blue Moon	{ 4.50 }
Miller Light	{ 4 }
Bud Light	{ 4 }
Yuengling	{ 4 }
O’douls NA	{ 4 }

Beverages

Soft Drinks	{ 1.75 }
Coke Diet Coke Sprite	
Root Beer Lemonade	
House Brewed Tea	{ 1.75 }
Sweet & Unsweet	
San Pelligrino	{ 4.50 }
Sparkling Water 500ml	
Hot Tea	{ 2.50 }
Regular & Decaf	
Citavo	{ 2.25 }
Columbian Coffee	
Cappucino/Espresso	{ 3.50 }

