

4705 Woodstock Road NE
Roswell, GA 30075
678.646.1000
www.lucias.org



Open daily 11 a.m.
Fresh sauces made daily.
Family owned since 1977.
Dine In • Take Out • Catering

Antipasta

Marinara & Goat Cheese

Dipping sauce for our
homemade bread. { 5 }

Fried Calamari

With marinara. { 8.50 }

Portabella Mushroom

Sauteed and chopped, atop garlic toasts,
gorgonzola cream sauce. { 7.50 }

Mozzarella Fritti

With Lucia's red sauce. { 7 }

Mozzarella Caprese

Ovalini mozzarella, oven roasted tomato,
basil and balsamic. { 7.50 }

Spinach & Artichoke Dip

Three cheeses and bacon;
with house made pasta chips. { 8 }

Arancini (Rice balls)

Pepperoni, three cheeses and risotto,
flash fried; with marinara. { 7 }

Toasted Ravioli

House ravioli fried with buttermilk
and Italian bread crumbs;
with marinara. { 9 }

Homemade Soups

Ask for selections. { 5 }

Salads

Garden

Spring mix, garden vegetables, white beans,
croutons. Italian, balsamic or
blue cheese dressing. { 5 }

Blue cheese crumbles .95

Walnut & Pear

Spring mix, pears, maple glazed
walnuts. Herbed walnut vinaigrette. { 6 }

Blue cheese crumbles .95

Caesar

Romaine hearts, croutons, shredded parmesan,
house made Caesar dressing* { 5 }

Anchovy .95 **contains anchovy*

Chopped Italian

Romaine hearts, Italian meats, provolone,
green and kalamata olive, garden
vegetables, house Italian. { 9 }

Entrée Salad

Chicken { 12 }, Jumbo Shrimp { 14 },
Salmon { 14 }

Pizzette

10” Personal Pizza

Traditional red sauce, or white pizza
with garlic and olive oil crust. { 9 }

Toppings { \$2 }:

Pepperoni, Meatball, Sausage, Chicken

Toppings { \$1 }:

Mushroom, Onion, Tomato, Sun dried tomato,
Roasted garlic, Green/Kalamata olive,
Spinach, Basil, Goat cheese,
Feta cheese, Anchovy

Italian Favorites

Lasagna

Beef, Italian sausage, ricotta, mozzarella, parmesan, Lucia's red sauce. { 16 }

Eggplant Parmesan

Breaded and pan fried. Baked with mozzarella, Lucia's red sauce.
Choice of pasta, spinach, broccolini. { 14 }

Spinach Crepes

Delicate crepes, ricotta cheese, spinach. Baked with mozzarella, Lucia's red sauce. { 15 }

Pasta Broccolini

Penne pasta, broccolini, pesto, parmesan.
Chicken { 15 } Jumbo Shrimp { 19 }

Ravioli

Ricotta cheese ravioli, tossed in pesto, on a bed of Lucia's red sauce. { 14 }

Aegean Pasta

Penne pasta, feta cheese, chicken, mushroom, sundried tomato,
artichoke heart, spinach, kalamata olive, pesto. { 16 }

Seafood Specialities

Fresh Catch of the Day.

Please ask your server for today's selection and preparation. Limited supply. Market price.

Seared Scallops

Jumbo sea scallops, parmesan crust, mushroom risotto and chardonnay sauce. { 20 }

Shrimp & Artichoke

Jumbo shrimp, artichoke hearts, tomato, red pepper flakes & parmesan.
Tossed with angel hair. { 19 }

Seafood Shells

Pasta shells with shrimp, scallops & ricotta cheese. Shrimp and clam tomato sauce. { 19 }

Jumbo Shrimp Scampi

Jumbo shrimp, bread crumbs, garlic lemon butter, angel hair pasta. { 19 }

Mahi Parmesan

Mahi Mahi baked with bread crumb and parmesan. Lemon butter sauce.
With pasta, spinach or broccolini. { 16 }

Mahi Picatta

Mahi Mahi sautéed with egg wash batter, lemon butter and caper sauce.
With pasta, spinach or broccolini. { 16 }

Chicken & Veal

Choice of Pasta, Spinach or Broccolini.

Picatta

Lemon butter, Spanish capers. { 16 }

Francese

Egg wash batter, fresh lemon. { 17 }

Marsala

Cribari marsala wine, fresh mushrooms. { 16 }

Parmesan

Lucia's red sauce, whole milk mozzarella. { 16 }

Saltimboca

Provolone, spinach, prosciutto ham, lemon butter. { 17 }

Lighter Fare

Salmon Bowl

A medley of sautéed kale, quinoa, toasted
pepitas, goat cheese and baby carrots.
Topped with grilled Scottish salmon. { 16 }

Balsamic Chicken

Grilled Springer Mountain Farms
chicken breast with balsamic & fennel glaze,
red & yellow bell peppers & crumbled feta.
Side of broccolini. { 15 }

Jumbo Shrimp Scampi

with Zucchini pasta. { 19 }

Zucchini Spaghetti

with Turkey Bolognese. { 15 }

Roasted Spaghetti Squash

with Turkey Bolognese. { 16 }

Just Pasta

Build Your Own

{ 9.95 }

Pastas

Angel Hair
Spaghetti
Fettuccini
Penne

Whole Wheat Spaghetti

Whole Wheat Penne

Gluten Free Penne { add 1.50 }

Sauces

Lucia's Red Sauce, Bolognese Meat Sauce
Alfredo, Marinara

Extras

Broccolini, Mushroom,
Baked with Mozzarella
{ 2 each }

Meatballs, Italian Sausage, Grilled Chicken
{ 3.25 each }

Jumbo Gulf Shrimp

{ 6.95 }

Bambino's Menu

Ages 10 & under

Entrees { 6.95 }

Spaghetti & Meatball

Fettuccini Alfredo

Chicken Parmesan

Chicken Tender Basket with Potato Wedges
(fried or grilled chicken)

Ravioli

Cheese or Cheese & Pepperoni Pizza

Sides { \$2 each }

Caesar Salad | Steamed Broccolini

Sliced Pears | Sliced Cucumbers

Mozzarella Wedges (two) | Potato Wedges



Gluten-free options are available throughout our menu, please ask your server. We will do our best to accommodate other special dietary needs.

Vino			
Red Wines		White Wines	
Stemmari Cabernet, Sicily	{ 7.50 }	Hayes Ranch Chardonnay, Central Coast	{ 7.50 }
Liberty School Cabernet, Paso Robles	{ 10 / 36 }	Butternut Chardonnay, Sonoma Coast	{ 9 / 34 }
Silver Palm Cabernet, North Coast	{ 12 / 42 }	Chateau St. Jean Chardonnay, Sonoma Coast	{ 12 / 41 }
J. Lohr Merlot, Central Coast	{ 10 / 35 }	Ten Acre Russian River Chardonnay, Healdsburg	{ – / 57 }
Willamette Whole Cluster Pinot Noir, Oregon	{ – / 38 }	Kistler “LesNoistiers” Chardonnay, Sonoma	{ – / 77 }
Meiomi Pinot Noir, Sonoma Coast	{ 12 / 42 }	Corvo Pinot Grigio, Sicily	{ 7.50 }
Corvo Nero d’Avola, Sicily	{ 7 / 25 }	Maso Canali Pinot Grigio, Trentino	{ 9.5 / 35 }
Banfi Tuscany Centine, Super Tuscan	{ 8 / 30 }	Mercer Estates Pinot Gris, Washington State	{ 10 / 35 }
Simonetti Montepulciano, Abruzzo	{ 8.50 / 31 }	Lionel Gosseaume Sauvignon Blanc, Touraine, France	{ 9 / 34 }
Frescobaldi Chianti Castiglioni, Tuscany	{ 10 / 35 }	Enigma Sauvignon Blanc, Western Cape S. Africa	{ 9 / 34 }
Raffy Malbec, Mendoza, Argentina	{ 10 / 37 }	Willamette Riesling, Oregon	{ 9 / 33 }
Chappellet Mountain Cuvee, Napa Valley	{ – / 57 }	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 }

Beer		Beverages	
Menabrea, Italy	{ 4.75 }	Soft Drinks	{ 1.75 }
Peroni, Italy	{ 5 }	Coke Diet Coke Sprite	
Fat Tire	{ 4.50 }	Root Beer Lemonade	
SweetWater 420, Atlanta GA	{ 4.50 }	House Brewed Tea	{ 1.75 }
SweetWater, Atlanta GA	{ 4.50 }	Sweet & Unsweet	
Seasonal Brew		San Pelligrino	{ 4.50 }
Blue Moon	{ 4.50 }	Sparkling Water 500ml	
Miller Light	{ 4 }	Hot Tea	{ 2.50 }
Bud Light	{ 4 }	Regular & Decaf	
Yuengling	{ 4 }	Citavo	{ 2.25 }
O’douls NA	{ 4 }	Columbian Coffee	
		Cappucino/Espresso	{ 3.50 }

Try our BRUNCH
Saturday & Sunday
10 a.m.

