

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 }

Appetizer Salads

Garden

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

Blue cheese crumbles .95

Walnut & Pear

Spring mix, sliced 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 }

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, Spinach, Basil,
Goat cheese, Feta cheese, Anchovy,
Green/Kalamata olive

Entrée Salads

Walnut & Pear with Chicken

Spring mix, sliced pears, maple glazed walnuts, herbed walnut vinaigrette. { 12 }

Blue cheese crumbles if you like.

Sicilian

Spring mix, tomato, onion, pecan goat cheese medallions,
blackened chicken and balsamic vinaigrette. { 12 }

Caesar

Romaine hearts, croutons, shredded parmesan, house made Caesar dressing*.
Choice of Chicken { 12 }, Jumbo Gulf Shrimp { 14 }, Salmon { 14 }

**dressing contains anchovy*

Spinach & Salmon

Spinach and grilled salmon with goat cheese, onion, tomato,
mushroom, bacon and balsamic vinaigrette. { 14 }

Chicken Salad Salad

Chicken salad over spring mix with tomato and onion. Italian or balsamic vinaigrette. { 10 }

Italian Favorites

Lasagna

Beef, Italian sausage, ricotta, mozzarella, parmesan, Lucia's red sauce. { 13 }

Pasta Broccolini

Penne pasta, broccolini, pesto, parmesan. Chicken { 12 } Jumbo Shrimp { 16 }

Eggplant Parmesan

Breaded and pan fried. Baked with mozzarella, Lucia's red sauce.
Choice of pasta, spinach, broccolini. { 12 }

Chicken Parmesan

Breaded and pan fried. Lucia's red sauce, whole milk mozzarella.
Choice of pasta, spinach, broccolini. { 12 }

Shrimp & Artichoke

Jumbo shrimp, artichoke hearts, tomato, red pepper flakes and parmesan.
Tossed with angel hair. { 16 }

Spinach Crepes

Delicate crepes, ricotta cheese, spinach. Baked with mozzarella, Lucia's red sauce. { 11 }

Ravioli

Ricotta cheese ravioli, tossed in pesto, on a bed of Lucia's red sauce. { 12 }

Aegean Pasta

Penne pasta, feta cheese, chicken, mushroom, sundried tomato,
artichoke heart, spinach, kalamata olive, pesto. { 12 }

Veal Picatta

Lemon butter, Spanish capers. Choice of pasta, spinach, broccolini. { 15 }

Sandwiches

Served on a homemade roll, with potato wedges. Substitute side salad or soup. { 3 }

Parmesan

Choice of chicken, meatball, eggplant, or veal,
with mozzarella cheese and Lucia's red sauce. { 11 }

Baked Italian

Salami, pepperoni, provolone cheese, roasted red peppers, lettuce and balsamic vinaigrette. { 11 }

Salmon

Grilled salmon, goat cheese spread, cucumber relish. { 12 }

Chicken Salad

Fresh made chicken salad with lettuce, tomato and mayo. { 10 }

Caprese

Buffalo mozzarella, tomato, basil and pesto. { 9 }

Add sliced Parma prosciutto ham. { 3 }

Pollo Marie

Grilled chicken breast, mozzarella cheese and sautéed spinach. { 11 }

Lighter Fare

Balsamic Chicken

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

Salmon Bowl

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

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 Fries
(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 Gosseume 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 }

Spirits	
Vodka	
Deep Eddy	{ 7 }
DE Sweet Tea	
DE Lemon	
DE Grapefruit	
Tito’s Handmade	{ 8 }
Ketel One	{ 9 }
Gin	
Southern, Americus GA	{ 7 }
Tanqueray	{ 9 }
Hendrick’s	{ 11 }
Rum	
Don Q Crystal	{ 7 }
Sailor Jerry	{ 8.50 }
Tequila	
Espolon	{ 8.50 }
Herradura Anejo	{ 15 }
Scotch	
Dewars	{ 8 }
Johnnie Walker Black	{ 11 }
Macallan 12	{ 13 }
Oban 14	{ 16 }
Lagavulin 16	{ 21 }

Try our BREAKFAST
Saturday & Sunday
10 a.m.

