

# Luciano

## Antipasti

“Before the Meal”

<b>Escargot 12</b> <i>Traditional Garlic Sauce</i>	<b>Goat Cheese Fondue 13</b> <i>Honey, Marinara Basil and Crostini</i>
<b>Shrimp Juno 14</b> <i>Zesty, Deep Fried, Sweet Hot Remoulade</i>	<b>Cheese Plate 10</b> <i>Three Cheeses, Nuts Fruit Compote</i>
<b>Bruschetta with Olive Salsa 9</b> <i>Garlic, Olive Oil, Chopped Tomatoes, Red Onions Chives, Red Pepper, Mozzarella Cheese</i>	<b>Antipasta 15</b> <i>Meats, Cheeses, Olives</i>
<b>Mushroom Caps 13</b> <i>Mixed Seafood of Crab, Shrimp &amp; Scallops Baked in San Marzano Tomato Sauce Parmesan Bread Crumbs</i>	<b>Meatball Peperonata 10</b> <i>Yellow &amp; Red Peppers Tomatoes, Onions, Cheese</i>
<b>Flat Bread 12</b> <i>Choice of: Roasted Red Pepper &amp; Artichoke Hearts Tomato, Mozzarella &amp; Garlic</i>	<b>Van Gogh Nuggets 12</b> <i>Panko Parmesan Crusted Ricotta &amp; Herb Goat Cheese Nuggets Honey Fig Syrup, Grilled Romaine</i>
<b>Arancini Risotto 12</b> <i>Parmesan Risotto Cakes Arugula, Shaved Parmesan, Roasted Red Pepper Aioli Balsamic Reduction</i>	

## Soup & Salads

<b>Soup Du Jour</b> . . . . .	<b>Cup 5 / Bowl 8</b>
<b>Salads in a Jar</b> . . . . .	<b>8</b>
<i>Greek – Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion</i>	
<i>Garden – Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion</i>	
<b>Maïson.</b> . . . . .	<b>.10</b>
<i>Gourmet Lettuce, Pecan, Feta Cheese, Balsamic Vinaigrette</i>	
<b>Caesar Salad</b> . . . . .	<b>9</b>
<i>Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan</i>	
<b>Blue Caesar Salad.</b> . . . . .	<b>9</b>
<i>Artisan Romaine, Bacon, Tomato, House-made Blue Cheese Dressing,</i>	
<b>La Caprese Salad.</b> . . . . .	<b>10</b>
<i>Layers of Mozzarella and Fresh Tomatoes, basil, virgin olive oil</i>	
<b>House Smoked Salmon Salad.</b> . . . . .	<b>18</b>
<i>Served over Spinach with Cherry Tomatoes, Red Onions, Craisins &amp; Warm Pineapple Bacon Vinaigrette</i>	

20% gratuity will be added to parties of 8 or more

# Specialties

(Served with a Choice of Salad in a Jar)

## Pasta

<i><b>Lasagna Bolognese</b></i> . . . . .	<b>18</b>
<i>Traditional Meat Sauce</i>	
<i><b>Spaghetti Bolognese or with Meatballs</b></i> . . . . .	<b>18</b>
<i>House Made, Lean Meat Sauce</i>	
<i><b>Pasta Luciano</b></i> . . . . .	<b>19</b>
<i>Cavatappi Pasta, Braised Beef Tenderloin with Mushrooms, Onions, San Marzano Tomatoes &amp; Herbs</i>	
<i><b>Fresh Tuna</b></i> . . . . .	<b>19</b>
<i>Served over Linguine with Walnut Gremolata</i>	
<i><b>Shrimp &amp; Scallops</b></i> . . . . .	<b>20</b>
<i>Over Capellini with Basil, Garlic, Red Onions, Tomatoes &amp; White Wine Sauce</i>	
<i><b>Shrimp &amp; Clams.</b></i> . . . . .	<b>19</b>
<i>Over Linguini with Tomatoes, Spinach &amp; Clam Velouté</i>	
<i><b>Fettucine Alfredo</b></i> . . . . .	<b>16</b>
<i>Add Shrimp \$6</i>	<i>Add Chicken \$3</i>
<i><b>Eggplant Parmigiana</b></i> . . . . .	<b>18</b>
<i>Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella &amp; Basil</i>	

## La Carne (Meats)

<i><b>Filet Mignon</b></i> . . . . .	<i><b>Petite 25 / Gronda 35</b></i>
<i>Speck Wrapped Herford Beef, Port, Mushrooms, Demi-Glace, Italian Potato Sidewinders</i>	
<i><b>Kabob Trio</b></i> . . . . .	<b>22</b>
<i>Fillet of Beef, Chicken and Vegetables with Italian Potato Sidewinders</i>	
<i><b>Veal Marsala.</b></i> . . . . .	<b>24</b>
<i>Cremini Mushrooms, Marsala Wine, Mashed Potatoes and Vegetables</i>	
<i><b>Rosy Chicken Piccata</b></i> . . . . .	<b>18</b>
<i>Sautéed with Capers, Shallots, Garlic &amp; Creamy Tomato Sauce, Mashed Potatoes and Vegetables</i>	
<i><b>Pork Tenderloin Scaloppini.</b></i> . . . . .	<b>19</b>
<i>Capers, Sage, Lemon Juice with Lemon Zest Linguini</i>	
<i><b>Chicken Parmesan</b></i> . . . . .	<b>18</b>
<i>Over Tomato Sauce, Mozzarella &amp; Spaghetti</i>	

## Pesce (Fish)

<i><b>Fresh Salmon.</b></i> . . . . .	<b>27</b>
<i>Bacon &amp; Onion Compote, Vegetables and Creamy Polenta</i>	
<i><b>Whole Trout.</b></i> . . . . .	<b>26</b>
<i>Sautéed with Sage &amp; White Wine Butter Sauce served with Baked Pasta</i>	
<i><b>Sicilian Seafood Cakes</b></i> . . . . .	<b>24</b>
<i>Crab, Shrimp &amp; Scallops Seafood Cakes served with Angel Hair &amp; Vegetables</i>	
<i><b>Ahi Tuna.</b></i> . . . . .	<b>28</b>
<i>Topped with Tomato, Olive &amp; Onion Relish, Served with Orzo</i>	

“All special menu requests will be honored if the chef has the ingredients in house.”  
20% gratuity will be added to parties of 8 or more