

gli antipasti | appetizers

arancini	traditional sicilian rice balls, meat, mozzarella, peas	10
bruschettaccio	toasted bread, tomatoes, mozzarella, garlic, red onion, basil	9
calamari	seasoned fried squid, lemon, spicy marinara sauce	12
cozze	steamed prince edward island mussels, garlic, white wine	15
mozzarella	tomato, mozzarella, avocado, roasted peppers, basil	13
pastuccia	polenta cake; sausage, raisin, pancetta, red wine reduction	11
vongole	whole baked clams, seasoned bread crumbs	10
zuppe	minestrone pasta fagioli tortellini in brodo stracciatella	7

le insalate | salads

barbietole	roasted beets, endive, arugula, pistachio encrust goat cheese, moscato	12
carciofini	baby artichoke, arugula, basil, tomatoes, parmigiano, lemon oil	11
caesar	romaine lettuce, croutons, caesar dressing, shaved parmigiano	9
diana	tomato, pepper, red onion, olive, cucumber, ricotta salata	11
mista	field greens, olives, carrots, cucumbers, tomatoes, vinaigrette	8
tre colori	arugula, radicchio, belgian endive, parmigiano, vinaigrette	11
anche	add: grilled chicken 6 four jumbo grilled shrimp 10 grilled salmon 12	

le verdure | the vegetables

asparagi	grilled asparagus, lemon	8
cime di rapa	broccoli rabe, garlic, extra virgin olive oil	8
farrotto	puffed italian barley, saffron, onions, parmigiano	7
patate	rosemary roasted potatoes	6
melanzane	fried eggplant, tomato sauce, parmigiano, mozzarella, basil	16
verdure	assorted grilled vegetables, mixed field greens	13

any allergy should be brought to the attention of your server, the manager and the chef

i primi | the pasta

gnocchi		potato dumplings, braised meat bolognese, creamy tomato		18
integrale		whole wheat pasta, shitake, spinach, dried tomato, ricotta salata		18
lasagna		meat sauce, besciamella, parmigiano, tomato		17
linguine		little neck clams, garlic, white wine, parsley, white clam sauce		20
orecchiette		broccoli rabe, garlic, olive oil 16 sausage 18 chicken 18 shrimp 22		
pappardelle		braised beef, porcini mushroom, truffle oil		18
penne		creamy tomato sauce, vodka, pancetta		15
ravioli		cheese ravioli, plum tomato sauce, fresh basil		13
risotto		arborio risotto prepared daily by the chef		pa.
spaghetti		san marzano tomato sauce, basil, lucia's homemade meatballs		15

i secondi | the entrees

branzino		mediterranean sea bass, herbs, lemon, berry caper, white wine		28
pescatore		clams, calamari, mussels, shrimp, basil, tomato, linguine		28
salmone		salmon, limoncello, mango, pistacchio		24
sogliola		filet of sole, egg-batter, white wine, lemon, francese		22
balsamico		chicken, balsamic, artichokes, rosemary		18
palermitana		parmigiano crusted chicken, lemon, white wine		18
scarpariello		chicken, sweet peppers, balsamic onions, sausage, rosemary		19
piccata		veal scaloppine, capers, squeezed lemon, white wine		22
marsala		veal scaloppine, wild mushrooms, marsala wine		23
saltinbocca		veal scaloppine, spinach, prosciutto, mozzarella, demi-glacé		25
capricciosa		breaded veal chop, arugula, mozzarella, tomatoes, red onions		30
costine		brasied boneless short ribs, saffron parmigiano farrotto		22

our menu reflects dishes which we love but we do our best to provide you with any dish you desire