

## *gli antipasti* | appetizers

<b>arancini</b>	saffron infused rice, meat, mozzarella, roasted tomato coulis	10
<b>bruschettaccio</b>	toasted bread, mozzarella, tomatoes, garlic, red onion, basil	9
<b>calamari</b>	seasoned fried squid, lemon, spicy marinara sauce	12
<b>cozze</b>	steamed prince edward island mussels, garlic, white wine	15
<b>mozzarella</b>	tomato, mozzarella, avocado, roasted peppers, basil	13
<b>pastuccia</b>	polenta cake; sausage, raisin, pancetta, red wine reduction	11
<b>polpette</b>	lucias homemade meatballs, dollop of ricotta, marinara	10
<b>zuppe</b>	minestrone   pasta fagioli   tortellini in brodo   stracciatella	7

## *le insalate* | salads

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

## *le verdure* | the vegetables

<b>asparagi</b>	grilled asparagus, lemon	9
<b>cime di rapa</b>	broccoli rabe, garlic, extra virgin olive oil	9
<b>farrotto</b>	puffed italian barley, saffron, onions, parmigiano	8
<b>patate</b>	rosemary roasted potatoes	6
<b>melanzane</b>	fried eggplant, tomato sauce, parmigiano, mozzarella, basil <b>this is not a side dish, the melanzane is served over spaghetti</b>	16
<b>verdure</b>	assorted grilled vegetables, mixed field greens	13

## *i primi* | the pasta

<b>gnocchi</b>		potato dumplings, braised meat bolognese, creamy tomato		18
<b>integrale</b>		whole wheat pasta, shitake, spinach, dried tomato, ricotta salata		18
<b>lasagna</b>		meat sauce, besciamella, parmigiano, tomato		18
<b>linguine</b>		little neck clams, garlic, white wine, parsley, white clam sauce		22
<b>orecchiette</b>		broccoli rabe, garlic, olive oil 18   sausage 20   chicken 20   shrimp 24		
<b>pappardelle</b>		braised beef, porcini mushroom, truffle oil		20
<b>penne</b>		creamy tomato sauce, vodka, pancetta		15
<b>ravioli</b>		cheese ravioli, plum tomato sauce, fresh basil		14
<b>risotto</b>		arborio risotto prepared daily by the chef		pa.
<b>spaghetti</b>		san marzano tomato sauce, basil, lucia's homemade meatballs		17

## *i secondi* | the entrees

<b>branzino</b>		mediterranean sea bass, herbs, lemon, berry caper, white wine		28
<b>pescatore</b>		clams, calamari, mussels, shrimp, basil, tomato, linguine		30
<b>salmone</b>		salmon, limoncello, mango, pistacchio		25
<b>sogliola</b>		filet of sole, egg-batter, white wine, lemon, francese		24
<b>balsamico</b>		chicken, balsamic, artichokes, rosemary		18
<b>palermitana</b>		parmigiano crusted chicken, lemon, white wine		20
<b>scarpariello</b>		chicken, sweet peppers, balsamic onions, sausage, rosemary		19
<b>piccata</b>		veal scaloppine, capers, squeezed lemon, white wine		23
<b>marsala</b>		veal scaloppine, wild mushrooms, marsala wine		23
<b>saltinbocca</b>		veal scaloppine, spinach, prosciutto, mozzarella, demi-glacé		25
<b>capricciosa</b>		breaded veal chop, arugula, mozzarella, tomatoes, red onion		30
<b>costine</b>		brasied boneless short ribs, saffron parmigiano farrotto		25

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