



CHEF LUCIANO INTRODUCES
EXTRAVAGANZA 2019
The Flavor of Italy



Buon Appetito



ALL ENTREES SERVED WITH A CUP OF LUCIANO'S HOMEMADE
PASTA FAGIOLI & THE CHEF'S VEGETABLE OF THE DAY

Entree

BRASATO DI MANZO ALA TOSCANA • \$18.95

*Beef short ribs braised in a Chianti red wine gravy with onions & mushrooms.
Served over risotto. Finished with pecorino Di Pienza cheese.*

PORK LOIN FORESTIERE • \$17.95

*White marble pork loin wrapped in pancetta, stuffed with roasted rosemary & garlic.
Topped with wild mushrooms. Finished with a side of homemade mashed potatoes.*

POLLO BOCCONCINI ALA LUCIANO • \$16.95

*Chicken breast stuffed with fresh mozzarella cheese, imported baby porchetta & fresh sage, sautéed in a
vin santo & sherry wine demi glaze with button mushrooms. Served over homemade tagliatelle pasta.*

TAGLIATELLE CON ANATRA • \$16.95

*Duck sautéed with extra virgin olive oil, herbs & tomatoes.
Finished over homemade tagliatelle pasta & garnished with parmigiano.*

SCROD ALLA LIVORNESE • 16.95

*Fresh scrod baked to perfection & finished with a homemade tomato chutney & sliced black olives
sautéed with fresh garlic, lemon & white wine. Served with homemade mashed potatoes.*

RISOTTO ALLA POSILIPO • \$18.95

*Shrimp, calamari, scallops sautéed in a garlic & white wine served over parmesan risotto.
Finished with fresh Italian parsley & Parmigiano-Reggiano cheese.*

VEAL SCALOPINI ALA PIEDMONTESE • \$17.95

*Two veal medallions sautéed with chipolini onions, mushrooms, peas in vin santo wine demi glaze,
served over homemade pappardelle pasta.*

BAKED RIGATONI DI GRAGNANO AND MEATBALLS • \$16.95

*Tube-shaped di gragnano pasta tossed with homemade meatballs. Baked with ricotta & fresh mozzarella cheese
in a San Marzano marinara sauce. Finished with fresh Parmigiano-Reggiano cheese.*

COWBOY BURGER • \$14.95

*Aged black Angus ground beef grilled to your liking topped with
blue cheese & fried onion strings. Served with French fries*

POLLO E SALCICCE ALLA TOSCANA • 16.95

*Fresh grilled boneless chicken breast served over capellini pasta
with sweet Italian sausage, peppers, onions & garlic*

CHEDDAR BURGER • \$13.95

*Aged black Angus ground beef grilled to your liking topped with cheddar cheese,
lettuce, tomato, & onion. Served with French fries.*

STROZZAPRETI ALA VODKA • \$16.95

*Homemade strozzapreti pasta sautéed with sweet Italian sausage,
mushrooms & peas in a pink vodka sauce.*

BLUE CRAB SALAD • \$22.95

*4 oz of fresh crab meat served over arugula, radicchio, tangerines,
strawberries & mangos. Tossed with extra virgin olive oil & white wine.*

KALE SALAD • \$17.95

*Baby kale topped with avocado, mangos, pineapples & Chinese noodles.
Tossed with an Asian dressing. Topped with grilled chicken.*

MUSSELS CACHE PEPPE DI GRAGNANO • \$16.95

*Sautéed fresh mussels in San Marzano tomato basil & fresh garlic, tossed with
spaghetti di gragnano pasta. Finished with pecorino Romano Cheese & Italian parsley*

*Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.*