

## Appetizers

### ROASTED CHICKEN WINGS

*Slow-cooked with rosemary, garlic & caramelized onions. 9.95*

### BAKED STUFFED MUSHROOMS

*Jumbo mushroom caps filled with Luciano's signature seafood stuffing. Baked with fresh mozzarella cheese & finished with a dollop of béarnaise. 12.95*

### MAMA'S MEATBALL

*Oversized meatball made with ground beef, pork, veal & Italian sausage. Served with mixed greens & finished with a dollop of ricotta cheese. 9.95*

### MELANZANA RIPIENE

*Pan-fried eggplant rolled with imported Italian ham & Italian herbed ricotta cheese then baked with San Marzano tomato sauce. 8.95*

### CALAMARI FRITTI

*Delicate tender calamari rings, pan-fried until golden crisp. Topped with hot cherry peppers & served with our house made cocktail sauce & lemon garnish. 9.95*

### MOZZARELLA CAPRESE

*Fresh sliced Buffalo mozzarella & vine-ripe tomatoes with Vidalia onion & fresh basil, finished with a drizzle of extra virgin olive oil. 7.95*





## Soups ~

### PASTA FAGIOLI

*Our classic Italian soup is made with cannellini beans & pasta.* 4.95

### SOUP OF THE DAY

*Ask about our homemade soup of the day.* 4.95



## Salads

WEDGE SALAD 5.95

CAESAR SALAD 5.95



## Pizzas

### CHEESE

*Traditional thin crust pizza with fresh mozzarella cheese.* 6.95

### PEPPERONI

*Traditional thin crust pizza with fresh mozzarella cheese & sliced pepperoni.* 7.95

### SICILIAN

*Half-sheet pan, thick crust pizza topped with roasted peppers, sweet Italian sausage, onions, black olives & fresh mozzarella cheese.* 12.95



## Pasta

### STUFFED SHELLS & MEATBALLS

Four jumbo shells stuffed with Italian herbed ricotta cheese topped with marinara sauce, accompanied by three homemade meatballs, covered with mozzarella cheese, then baked & finished with parmigiano-reggiano cheese. 10.95

### FETTUCCINI ALFREDO

Wide egg noodle pasta sautéed in a rich cream sauce with fresh imported parmigiano cheese. 11.95  
Add chicken 3.95 Add broccoli 2.50 Add shrimp 3.00 each

### FETTUCCINI GENOVESE

Fettuccini pasta sautéed with basil, garlic, pine nuts & cream, topped with grilled chicken & finished with parmigiano-reggiano cheese. 14.95

### HOMEMADE CANNELLONI BOLOGNESE

Homemade sheets of pasta stuffed with ground beef, veal, sweet Italian sausage, parmigiana cheese & fresh Italian parsley, topped with Bolognese sauce Finished with a rich béchamel cheese sauce & parmigiano-reggiano cheese. 13.95

### LASAGNA POMODORO & MEATBALLS

Sheets of pasta layered with ricotta & mozzarella cheese, finished with marinara sauce & served with three meatballs. 13.95

### RIGATONI WITH MEATBALLS PARMIGIANA

Large tube shaped pasta in a San Marzano tomato sauce with three homemade meatballs, topped with mozzarella cheese, baked to perfection & finished with parmigiano-reggiano cheese. 11.95

### FUSSILLI BOLOGNESE

Fussilli pasta served with Luciano's famous meat sauce made with ground beef, veal & sweet Italian sausage, with a dash of cream & finished with parmigiano-reggiano cheese. 11.95

### SALMON ALLA VODKA

Salmon sautéed with baby peas, mushrooms & penne pasta in a creamy tomato sauce, finished with parmigiano-reggiano cheese. 16.95

### PENNE, BROCCOLI & CHICKEN

Grilled chicken sautéed with fresh broccoli & black olives in a garlic and oil sauce. Finished with parmigiano-reggiano cheese. 12.95

Advisory: Consumption of raw or under-cooked foods of an animal origin may increase your risk of foodborne illness. Consumers who are vulnerable to foodborne illness should only eat food from animals thoroughly cooked.



## Chicken

### CHICKEN & EGGPLANT PARMIGIANA

Breaded chicken cutlet & breaded eggplant cutlet topped with fresh mozzarella cheese & tomato basil sauce. Baked to perfection. Finished with parmigiano-reggiano cheese & served over capellini pasta. 13.95



### CHICKEN ROSSINI

Breasts of chicken layered with imported ham, fresh basil, garlic, Italian herbs, fresh mozzarella cheese & beefsteak tomato. Served over capellini pasta, tossed in a garlic marinara sauce & finished with a drizzle of extra virgin olive oil & parmigiano-reggiano cheese. 14.95

### CHICKEN SORRENTINO

Chicken breasts sautéed with pan-fried eggplant, button mushrooms, imported Prosciutto di Parma & Buffalo mozzarella in a light marinara sauce over capellini pasta, finished with parmigiano-reggiano cheese. 14.95



### CHICKEN CACCIATORE

Chicken breast pan-sautéed in garlic, olive oil, onions, red & yellow peppers, mushrooms & black olives in fresh basil marinara sauce. Served over capellini pasta. 14.95

### CHICKEN FRANCESE

Pan-seared chicken breast dipped in egg-batter finished with fresh lemon juice, white wine, butter, imported capers & Italian parsley, served over capellini pasta. 13.95

### CHICKEN MARSALA

Pan-seared chicken breast sautéed with button mushrooms & a Marsala wine demi glaze for a sweet flavor & a caramel color, served over capellini pasta. 13.95



## Veal

### VEAL & EGGPLANT PARMIGIANA

Breaded veal cutlet & breaded eggplant cutlet topped with fresh mozzarella cheese & tomato basil sauce. Baked to perfection, finished with parmigiano-reggiano cheese & served with capellini pasta. 17.95

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## Seafood

### BAKED SALMON

Filet of salmon topped with Italian bread crumbs & baked.  
Served with a side of angel hair marinara. 16.95

### TILAPIA FRANCESE

Fresh filet of Tilapia sautéed with lemon, butter & capers.  
Served with mashed potatoes. 13.95

### SHRIMP MARINARA

Shrimp sautéed in a San Marzano tomato sauce, served over  
capellini pasta & finished with parmigiano-reggiano cheese. 17.95

### SEAFOOD MARINARA

Shrimp, calamari rings & mussels sautéed in a San Marzano  
tomato sauce. Served over capellini & finished with  
parmigiano-reggiano cheese. 21.95



## Beef

All burgers are made with 10oz. of Black Angus beef  
served on a fresh pepper roll with French fries.

### NY SIRLOIN

A 14 oz. center-cut of Black Angus boneless New York Strip steak.  
The firm texture & distinctive flavor of this cut make it a favorite.  
Served with mashed potato & the vegetable of the day. 26.95



### CLASSIC CHEESEBURGER

Topped with cheddar cheese, lettuce, tomato & red onions. 8.95

### SWISS BURGER

Topped with caramelized onions & Swiss cheese. 9.95

### BLUE BACON BURGER

Topped with blue cheese crumbles, crisp bacon & blue  
cheese dressing. 9.95

### BLT BURGER

Topped with bacon, lettuce, tomatoes & mayonnaise. 9.95

### COWBOY BURGER

Topped with barbeque sauce, fried onion strings & crispy bacon. 9.95



## Sides

FRENCH FRIES 2.50

GRILLED ASPARAGUS 4.95

SAUTÉED BABY SPINACH 4.95

SEASONAL VEGETABLE MEDLEY 4.95

Prices Subject to Change.

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# Wines



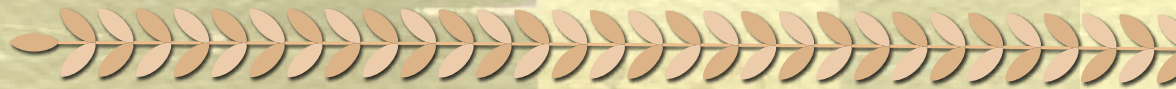
## White Wine . By the Glass

Ca' Furlan Prosecco ~ Italy	8.
Korbel Brut ~ California	9.
Mezzacorona Pinot Grigio ~ Italy	7.
Bollini Pinot Grigio ~ Italy	9.
J. Lohr "Riverstone" Chardonnay ~ California	8.
Kendall-Jackson "VR" Chardonnay ~ California	9.
Chateau Ste. Michelle Riesling ~ Washington	8.
Cupcake Sauvignon Blanc ~ New Zealand	8.
Beringer White Zinfandel ~ California	6.

## Red Wine . By the Glass

Querceto Chianti DOCG ~ Italy	7.
Banfi Chianti Classico Riserva DOCG ~ Italy	10.
J. Lohr "Seven Oaks" Cabernet Sauvignon ~ California	8.
Silver Palm Cabernet Sauvignon ~ California	10.
HobNob Pinot Noir ~ France	9.
Kenwood Pinot Noir ~ Sonoma	10.
Rodney Strong Merlot ~ California	8.
Rosemount Shiraz ~ Australia	8.
Dona Paula Malbec ~ Argentina	8.
Ravenswood "Zen of Zin" Zinfandel ~ California	9.

# Beers



MILLER LITE • CORONA EXTRA  
SAMUEL ADAMS BOSTON LAGER  
SAM ADAMS LIGHT • SAM ADAMS SEASONAL  
PERONI NASTRO AZZURRO  
HEINEKEN • AMSTEL  
COORS LIGHT • MICHELOB ULTRA  
BUD LIGHT • BUDWEISER  
ST. PAULI N/A

*All Prices Subject to Change without Notice.*