

# Luciano

## Antipasti “Before the Meal”

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| <b>Escargot 12</b><br><i>Traditional Garlic Sauce</i>   | <b>Goat Cheese Fondue 13</b><br><i>Honey, Marinara<br/>Basil and Crostini</i>  |
| <b>Shrimp Juno 14</b><br><i>Zesty, Deep Fried, Sweet Hot Remoulade</i>  | <b>Cheese Plate 12</b><br><i>Three Cheeses, Nuts<br/>Fruit Compote</i>   |
| <b>Mushroom Caps 13</b><br><i>Crabmeat Stuffing<br/>Baked in San Marzano Tomato Sauce<br/>Parmesan Bread Crumbs</i> | <b>Antipasta 15</b><br><i>Meats, Cheeses, Olives</i>   |
| <b>Flat Bread 12</b><br><i>Assorted Italian Meats<br/>Tomato, Garlic &amp; Mozzarella</i>                           | <b>Bruschetta with Olive Salsa 9</b><br><i>Garlic, Olive Oil, Chopped Tomatoes, Red Onions<br/>Chives, Red Pepper, Mozzarella Cheese</i> |
|   | <b>Steamed Mussels 14</b><br><i>White Wine, Tomato, Garlic, Basil, Crostini</i>  |

## Soup & Salads

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|---|-----------------------|
| <b>Soup Du Jour</b> . . . . .   | <b>Cup 5 / Bowl 8</b> |
| <b>Signature Salads</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 Grilled Salmon Salad</b> . . . . .   | <b>18</b>             |
| <i>Served over Spinach with Cherry Tomatoes, Red Onions, Craisins &amp; Vidalia Onion Vinaigrette</i> |                       |

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

## Entrées

(All Served with a Choice of Signature Salad)

### Pasta

<b>Lasagna Bolognese</b> . . . . .	<b>18</b>
<i>Traditional Meat Sauce</i>	
<b>Spaghetti Bolognese or with Meatballs</b> . . . . .	<b>18</b>
<i>House Made, Lean Meat Sauce</i>	
<b>Pasta Tortellini</b> . . . . .	<b>19</b>
<i>Roasted Beef &amp; Portabella Sauce</i>	
<b>Shrimp &amp; Scallops</b> . . . . .	<b>20</b>
<i>Over Capellini with Basil, Garlic, Red Onions, Tomatoes &amp; White Wine Sauce</i>	
<b>Shrimp &amp; Clams</b> . . . . .	<b>19</b>
<i>Over Linguini with Tomatoes, Bacon, Spinach &amp; Clam Velouté</i>	
<b>Fettucine Alfredo</b> . . . . .	<b>16</b>
<i>Add Shrimp \$6      Add Chicken \$3</i>	
<b>Eggplant Parmigiana</b> . . . . .	<b>18</b>
<i>Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella &amp; Basil</i>	
<b>Three Cheese Ravioli</b> . . . . .	<b>19</b>
<i>In a Roasted Red Pepper Cream Sauce with Fresh Spinach</i>	

### La Carne (Meats)

<b>Filet Mignon</b> . . . . .	<b>Petite 25 / Gronda 35</b>
<i>Herford Beef, Port, Mushrooms, Demi-Glace, Italian Potato Sidewinders</i>	
<b>Grilled Kabobs</b> . . . . .	<b>22</b>
<i>Fillet of Beef &amp; Chicken with Vegetables and Italian Parmesan Potato Twisters</i>	
<b>Veal Marsala</b> . . . . .	<b>24</b>
<i>Cremini Mushrooms, Marsala Wine, Mashed Potatoes and Vegetables</i>	
<b>Chicken Piccata</b> . . . . .	<b>18</b>
<i>Sautéed with Capers, Shallots &amp; Garlic, Angel Hair Pasta, Sautéed Vegetables</i>	
<b>Chicken Parmigiano</b> . . . . .	<b>18</b>
<i>Lightly Breaded, Simmered in a Special Tomato Sauce, Topped with Mozzarella, Parmesan and served with Spaghetti</i>	
<b>Veal Saltimbocca</b> . . . . .	<b>26</b>
<i>Lightly Breaded &amp; Sautéed with Spinach, Sage, Prosciutto &amp; Swiss Cheese, Mashed Potatoes</i>	

### Pesce (Fish)

<b>Fresh Salmon</b> . . . . .	<b>28</b>
<i>Bacon &amp; Onion Compote, Vegetables and Fried Polenta</i>	
<b>Luciano Lump Crab Cakes</b> . . . . .	<b>24</b>
<i>Fresh Jumbo Lump Crab Cakes served with Angel Hair, Chef's Vegetable and Lemon Beurre Blanc</i>	
<b>Pesto Baked Trout</b> . . . . .	<b>24</b>
<i>Served with Capellini Pasta and Chef's Vegetable of the Day</i>	

*"All special menu requests will be honored if the chef has the ingredients in house."*

*20% gratuity may be added to parties of 8 or more*

*A \$5 "Split Plate" charge will be added to all split entrée's*