

Luciano

Antipasti "Before the Meal"

Escargot 12
Traditional Garlic Sauce

Shrimp Juno 14
Zesty, Deep Fried, Sweet Hot Remoulade

Grilled Eggplant 14
Herbed Goat Cheese, Garlic Tomato Confit

Mushroom Caps 13
*Mixed Seafood of Crab, Shrimp & Scallops
Baked in San Marzano Tomato Sauce
Parmesan Bread Crumbs*

Flat Bread 12
*Assorted Italian Meats
Tomato, Garlic & Mozzarella*

Goat Cheese Fondue 13
*Honey, Marinara
Basil and Crostini*

Cheese Plate 10
*Three Cheeses, Nuts
Fruit Compote*

Antipasta 15
Meats, Cheeses, Olives

Bruschetta with Olive Salsa 9
*Garlic, Olive Oil, Chopped Tomatoes, Red Onions
Chives, Red Pepper, Mozzarella Cheese*

Mussels 14
White Wine Sauce and Crostini

Arancini Risotto 12
*Parmesan Risotto Cakes
Arugula, Shaved Parmesan, Roasted Red Pepper Aioli
Balsamic Reduction*

Soup & Salads

Soup Du Jour Cup 5 / Bowl 8

Salads in a Jar 8
*Greek - Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion
Garden - Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion*

Maison. 10
Gourmet Lettuce, Pecan, Feta Cheese, Balsamic Vinaigrette

Caesar Salad 9
Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan

Blue Caesar Salad 9
Artisan Romaine, Bacon, Tomato, House-made Blue Cheese Dressing,

La Caprese Salad. 10
Layers of Mozzarella and Fresh Tomatoes, basil, virgin olive oil

House Smoked Salmon Salad. 18
Served over Spinach with Cherry Tomatoes, Red Onions, Craisins & Warm Pineapple Bacon Vinaigrette

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

A Schrader Owned and Operated Restaurant – Serving Huntsville Since 1963

Specialties

(Served with a Choice of Salad in a Jar)

Pasta

Lasagna Bolognese 18
Traditional Meat Sauce

Spaghetti Bolognese or with Meatballs 18
House Made, Lean Meat Sauce

Pasta Tortellini 19
Roasted Beef & Portabella Sauce

Shrimp & Scallops 20
Over Capellini with Basil, Garlic, Red Onions, Tomatoes & White Wine Sauce

Shrimp & Clams 19
Over Linguini with Tomatoes, Spinach & Clam Velouté

Fettucine Alfredo 16
Add Shrimp \$6 Add Chicken \$3

Eggplant Parmigiana 18
Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella & Basil

Ravioli of the Day 19

La Carne (Meats)

Filet Mignon *Petite 25 / Gronda 35*
Speck Wrapped Herford Beef, Port, Mushrooms, Demi-Glace, Italian Potato Sidewinders

Grilled Kabobs 22
Fillet of Beef & Chicken with Vegetables and Italian Parmesan Potato Twisters

Veal Marsala 24
Cremini Mushrooms, Marsala Wine, Mashed Potatoes and Vegetables

Chicken Piccata 18
Sautéed with Capers, Shallots & Garlic, Vegetables

Pork Milanese 19
Pork Medallions, Creamy Caper & Lemon Sauce with Arugula & Angel Hair Pasta

Chicken Parmesan 18
Over Tomato Sauce, Mozzarella & Spaghetti

Veal Saltimbocca \$\$
Lightly Breaded & Sautéed with Spinach, Sage, Prosciutto & Swiss Cheese

Pesce (Fish)

Fresh Salmon 28
Bacon & Onion Compote, Vegetables and Creamy Polenta

Whole Trout 26
Sautéed with Sage & White Wine Butter Sauce served with Orzo

Sicilian Seafood Cakes 24
Crab, Shrimp & Scallops Seafood Cakes served with Angel Hair & Vegetables

Ahi Tuna 28
Topped with Tomato, Olive & Onion Relish, Served with Orzo

*"All special menu requests will be honored if the chef has the ingredients in house."
20% gratuity will be added to parties of 8 or more*