

Luciano

Antipastí

<i>Shrimp Juno</i>	14
<i>Sweet & Zesty, Lightly Fried, Remoulade Sauce</i>	
<i>Goat Cheese Fondue</i>	13
<i>Goat Cheese Medallions Baked in Marinara & Basil, served with Honey Crostini</i>	
<i>Escargot.</i>	12
<i>Traditional Garlic Butter, Crostini</i>	
<i>Cheese Plate.</i>	12
<i>Combo of Imported Cheeses, Fresh Fruit & a Mixed Berry Compote</i>	
<i>Bruschetta of the Day</i>	12

Soup & Salads

<i>Soup Du Jour.</i>	<i>Cup 5 / Bowl 8</i>
<i>Cup of Soup Du Jour & Signature Salad.</i>	11
<i>Greek Salad - Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion, Feta Vinaigrette</i>	
<i>Garden Salad - Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion</i>	
<i>Choice of Dill Ranch, Blue Cheese, Basil Balsamic Vinaigrette, or Oregano Vinaigrette</i>	
<i>Caesar Salad</i>	9
<i>Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan & Croutons</i>	
<i>Grilled Chicken Caesar Salad</i>	14
<i>La Caprese Salad.</i>	10
<i>Layers of Mozzarella and Fresh Tomatoes, basil, balsamic drizzle & virgin olive oil</i>	
<i>Greek Beef Kabob Salad.</i>	15
<i>Beef & Vegetable Kabob, Marinated in Olive Oil & Herbs, Served over Greek Salad</i>	
<i>Grilled Salmon Salad.</i>	16
<i>Served over Spinach with Cherry Tomatoes, Red Onions, Dried Cranberries & Vidalia Onion Vinaigrette</i>	

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

A Schrader Owned and Operated Restaurant – Serving Huntsville Since 1963

Pasta

Served with choice of Signature Salad (\$2 upcharge for Caesar or Blue Caesar)

Lasagna	15
<i>Beef and Cheese Lasagna in a Zesty Marinara Sauce</i>	
Spaghetti & Meat Balls.	15
<i>House Made Bolognese Sauce</i>	
Spaghetti Bolognese	14
<i>House Made Beef and Tomato Bolognese Sauce</i>	
B.S.T.	15
<i>Chicken, Bacon, Spinach, Tomatoes and Fried Avocado Slices over Angel Hair</i>	
Shrimp and Scallop Capellini	16
<i>Sautéed with Garlic, Tomatoes, Red Onions, Basil and White Wine Sauce</i>	
Baked Eggplant Parmigiana	14
<i>Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella & Basil</i>	
Classic Fettucine Alfredo	13
<i>Add Chicken 5 Add Shrimp 6</i>	
Three Cheese Ravioli	14
<i>In a Roasted Red Pepper Cream Sauce with Spinach</i>	

Pesce (Fish)

Served with choice of Signature Salad

Pesto Baked Trout	16
<i>Served with Capellini Pasta and Vegetable of the Day</i>	
Luciano Crab Cakes.	16
<i>Fresh Jumbo Lump Crabmeat Cakes, Spring Greens with a Lemon Beurre Blanc on Angel Hair</i>	
Fresh Grilled Salmon.	17
<i>Served with Polenta Cake and Vegetable of the Day</i>	

La Carne (Meats)

Served with choice of Signature Salad

Chicken Piccata	15
<i>Sautéed with Capers, Shallots, Garlic and White Wine with Angel Hair Pasta and Vegetable of the Day</i>	
Veal Marsala	17
<i>Sautéed in Marsala wine, Garlic, Rosemary, served with Fresh Vegetable of the Day and Mashed Potatoes</i>	
Chicken Parmigiano	15
<i>Lightly breaded, baked and topped with Marinara and Mozzarella Cheese, with Spaghetti</i>	

A \$5 Split Plate charge applies to all split entrée's