

LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

Antipasto - Appetizers

- FICO IN CAMICIA** \$10 Piccolo \$14 Grande Seasonal figs with mascarpone & pine nuts wrapped in prosciutto san daniele over rocket arugula with balsamic reduction & extra virgin olive oil
- ANTIPASTO MISTO** \$13 Assorted cheeses, cured meats & marinated vegetables with side of balsamic vinaigrette
- BRUSCHETTA CAPRESE** \$6 Piccolo \$10 Grande
Toasted slices of foccacia bread topped with cherry tomatoes, fresh mozzarella, fresh basil, garlic & extra virgin olive oil
- PETITE OSSOBUCO PROCIDA** \$14 Braised petite veal shank with sautéed shallots, roasted garlic & capers in a white wine lemon sauce
- BURRATA** \$12 Fresh Italian cheese made from mozzarella & cream, with prosciutto san daniele, rocket arugula, candied pecans & mango with balsamic reduction & extra virgin olive oil
- SPIEDINI DI MOZZARELLA** \$7 Piccolo \$11 Grande Fried mozzarella in a brandy sauce
- MOZZARELLA DI BUFALA** \$13 Tomato slices topped with prosciutto san daniele & mozzarella di bufala towered with roasted red peppers, sundried tomatoes, capers & fresh basil with balsamic reduction & extra virgin olive oil
- FRIED CALAMARI** \$8 Piccolo \$12 Grande Fried squid with a side of tomato sauce & fresh lemon slices
- ESCAROLE PORTABELLA** \$7 Piccolo \$11 Grande
Escarole, portabella mushrooms, pine nuts, golden raisins sautéed with garlic & extra virgin olive oil
- EGGPLANT ROLLATINI** \$9
Rolled eggplant slices stuffed with ricotta, mozzarella, parmigiano reggiano & fresh basil in a tomato sauce
- MUSSELS MARINARA** \$10
Prince Edward Island mussels with capers & grilled focaccia in a garlic white wine plum tomato sauce
- MARGHERITA 10 INCH PIZZETTA** \$12 Tomato sauce, fresh mozzarella, extra virgin olive oil & fresh basil
- GRIZZA CON PROSCIUTTO SAN DANIELE** \$13 Grilled pizza crust topped with mozzarella, prosciutto san daniele, rocket arugula, parmigiano reggiano, balsamic reduction & extra virgin olive oil "*It's Not Pizza It's Grizza*"

Zuppe - Soups

- PASTA E FAGIOLI** \$6 A tomato broth with Pasta, cannellini beans & prosciutto san daniele
- CRAB MEAT & CORN** \$9 A creamy soup with jumbo lump crab meat & corn

Insalata - Specialty Salads

Available for \$5 with any dinner entrée in place of mixed greens salad

- POACHED PEAR & GOAT CHEESE WITH PISTACHIO NUTS** Over baby spinach tossed with blood orange vinaigrette
- GORGONZOLA & WALNUTS WITH DRIED CRANBERRIES** Over mixed greens tossed with balsamic vinaigrette
- CAESAR SALAD** Romaine & parmigiano reggiano tossed with Caesar dressing topped with foccacia croutons

Andria's Handmade Pasta

Includes mixed greens salad that can be replaced with any of our specialty salads for \$5

- GNOCCHI GENOVESE** \$23
Potato dumplings with braised sirloin, caramelized onions & parmigiano reggiano in a white wine beef reduction
- LASAGNA** \$19 Baked pasta layered with ricotta, mozzarella, parmigiano reggiano & classic Italian meat sauce
- AGNOLOTTI DI CACAO** \$20 Cocoa pasta stuffed with roasted butternut squash in a creamy herb sauce
- DIAMANTI DI SPINACI CRETAIO** \$19
Diamond shaped spinach pasta with wild mushrooms, fava beans, fresh basil & parmigiano reggiano in a plum tomato sauce
- LOBSTER CANNELLONI** \$25 Rolled pasta sheets filled with lobster meat, bay scallops, jumbo lump crabmeat & mascarpone in a brandy tomato cream sauce
- PAPPARDELLE BOLOGNESE** \$19 Broad fettuccine shaped pasta in a classic Italian meat sauce
- CAVATELLI PESTO ANGELICA** \$19 Cavatelli with sliced chicken breast, sundried tomatoes & pine nuts in a creamy pesto sauce

All entrées listed below include mixed greens salad that can be replaced with any of our specialty salads for \$5

Pasta

SCHIAFFONI ROMOLO \$21 "The Neopolitans' favorite cut of pasta, which translates to slaps of pasta" schiaffoni, caramelized onions, roasted garlic & pancetta in a chicken ragout

ORGANIC WHOLE WHEAT PENNE PIEDIMONTE \$19 Artichokes, asparagus, shiitaki mushrooms, broccoli, yellow squash, cherry tomatoes, garlic & extra virgin olive oil sauce topped with fontina

Risotto

RISOTTO ANDRÉA \$21 Sliced chicken breast, asparagus, roasted tomatoes, roasted garlic & parmigiano reggiano

RISOTTO PESCATORE \$25 Jumbo shrimp, Prince Edward Island mussels, fresh clams & bay scallops in a white wine sauce

Pesce - Seafood

ZUPPA DI PESCE \$27

Jumbo shrimp, fresh clams, calamari & Prince Edward Island mussels in a garlic white wine plum tomato sauce served over linguini

CALAMARI MAMMA AMELIA \$21

Squid, golden raisins & pine nuts in a spicy garlic white wine plum tomato sauce served over schiaffoni

SHRIMP NUOVI \$24 Jumbo shrimp, jumbo lump crabmeat, bay scallops, asparagus, capers & roasted tomatoes in a creamy white wine sauce served over linguine

SALMON ZAFFERANO \$27

Grilled salmon with yellow squash, zucchini, broccoli & cherry tomatoes in a white wine saffron sauce served over risotto

TILAPIA & JUMBO SHRIMP SCAMPI \$24

Tilapia filet sautéed with jumbo shrimp & capers in a garlic white wine lemon sauce served over spinach & cavatelli

Pollo - Chicken

CHICKEN MONTE BIANCO \$21 Chicken breast topped with fontina, asparagus & pistachio nuts in a brandy béchamel cream sauce served over spinach diamanti

CHICKEN DUOMO \$24 Chicken breast with jumbo lump crabmeat, yellow squash, corn & roasted tomatoes in a saffron cream sauce served over risotto

CHICKEN PULCINELLA \$22 Battered chicken breast layered with ham, fresh mozzarella & gorgonzola in an aged balsamic vinegar sauce served over fingerling potatoes

CHICKEN PARMIGIANA \$18 Breaded chicken breast layered with tomato sauce, topped with mozzarella, parmigiano reggiano & fresh basil served with a side of penne & tomato sauce

Vitello - Veal

VEAL OSSOBUCO PIZZAIOLA \$38 Braised veal shank with caramelized onions & oregano in a spicy white wine plum tomato sauce served over spinach & risotto

VEAL SALTIMBOCCA CON SPINACI E MOZZARELLA DI BUFALA \$24

Veal scaloppini layered with prosciutto san danielle, spinach, mozzarella di bufala & sage in a brandy sauce served over fingerling potatoes

VEAL GREMOLADA \$23

Veal scaloppini with artichokes, oyster mushrooms & green peppercorns in a white wine lemon gremolada served over spinach diamanti

VEAL PARMIGIANA \$21 Breaded veal scaloppini layered with tomato sauce, topped with mozzarella, parmigiano reggiano & fresh basil served with a side of penne & tomato sauce

Carni - Meats

LAMB OSSOBUCO \$34 Braised lamb shank with mirepoix in a cognac sauce served with escarole & risotto

PORK OSSOBUCO \$26 Braised pork shank with mango & pine nuts in a cognac sauce served with broccoli rabe & potato gnocchi

BRAISED SHORT RIB \$28 In a white wine beef reduction served with asparagus & cavatelli

ANGUS BISTECCA \$29 Grilled 16 oz. New York strip steak topped with fontina in a red wine reduction served with broccoli rabe & fingerling potatoes



20% Gratuity added to parties of 6 or more

Chef Andria Di Meglio