

# LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

LUNCH SERVED 11AM - 3PM MONDAY - SATURDAY

## *Antipasto - Appetizers*

- ANTIPASTO MISTO \$13 Assorted cheeses, cured meats & marinated vegetables with side of balsamic vinaigrette
- AGNOLOTTI DI CACAO \$12 Cocoa pasta stuffed with roasted butternut squash in a creamy herb sauce
- 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
- EGGPLANT ROLLATINI \$9 Rolled eggplant slices stuffed with ricotta, mozzarella, parmigiano reggiano & fresh basil in a tomato sauce
- MARGHERITA 10 INCH PIZZETTA \$12 Tomato sauce, fresh mozzarella, extra virgin olive oil & fresh basil
- LUCA 10 INCH PIZZETTA \$12 Tomato sauce, mozzarella, pepperoni, crumbled sausage, peppers, mushrooms, & red onions
- 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*

- MARONTI SALAD \$10 Fresh mozzarella, roasted tomatoes, red onions & olive medley over mixed greens tossed with balsamic vinaigrette
- FLORENTINE SALAD \$13 Grilled New York strip steak, cherry tomatoes & red onions over rocket arugula tossed with balsamic reduction & extra virgin olive oil
- CAESAR SALAD \$7 CHICKEN CAESAR SALAD \$10 JUMBO SHRIMP CAESAR SALAD \$14 Romaine & parmigiano reggiano tossed with Caesar dressing topped with focaccia croutons
- POACHED PEAR & GOAT CHEESE WITH PISTACHIO NUTS \$8 Over baby spinach tossed with blood orange vinaigrette
- GORGONZOLA & WALNUTS WITH DRIED CRANBERRIES \$8 Over mixed greens tossed with balsamic vinaigrette
- CHICKEN MILANESE SALAD \$11 Breaded chicken breast, bacon, gorgonzola, boiled egg slices & pine nuts over baby spinach tossed with balsamic vinaigrette
- MEDITERRANEAN SALAD \$10 Grilled chicken breast, roasted red peppers & red onions over mixed greens tossed with balsamic vinaigrette
- GARDEN SALAD \$7 Tomato wedges, olive medley & red onions over mixed greens tossed with balsamic vinaigrette
- CHEF SALAD \$10 Turkey, ham & mozzarella over garden salad tossed with balsamic vinaigrette

## *Focaccia - Wraps - Sandwiches*

*Includes mixed greens salad -or- sweet potato fries -or- pasta e fagioli soup*

- TIRRENO FOCACCIA \$8 Zucchini, yellow squash, fresh mozzarella, roasted tomatoes & balsamic vinaigrette
- CHICKEN TOSCANO FOCACCIA \$9 Grilled chicken breast, fresh mozzarella, roasted red peppers, sundried tomatoes & balsamic vinaigrette
- VEAL VIVARA FOCACCIA \$10 Veal cutlet, broccoli rabe, roasted tomatoes, fontina & extra virgin olive oil
- GRILLED STRIP FOCACCIA \$11 Grilled New York strip steak, provolone, garlic spread, caramelized onions & rocket arugula
- PROSCIUTTO SAN DANIELE FOCACCIA \$11 Prosciutto san daniele, fresh mozzarella, tomatoes, fresh basil & balsamic vinaigrette
- TURKEY FOCACCIA \$8 Turkey, fontina, mixed greens, tomatoes & Dijon
- VEGETABLE WRAP \$8 Eggplant, roasted red peppers, zucchini, yellow squash, fresh mozzarella & balsamic vinaigrette
- CHICKEN PESTO WRAP \$9 Grilled chicken breast, roasted red peppers, fresh mozzarella & pesto
- ITALIAN SANDWICH \$8 Ham, salami, provolone, lettuce, tomatoes, oil & vinegar
- PARMIGIANA SANDWICH Chicken \$8 Eggplant \$7 Veal \$9

*All entrées listed below include mixed greens salad -or- pasta e fagioli soup*

## *Andria's Handmade Pasta*

### **GNOCCHI GENOVESE** \$12

Potato dumplings with braised sirloin, caramelized onions & parmigiano reggiano in a white wine beef reduction

### **DIAMANTI DI SPINACI CRETAIO** \$10

Diamond shaped spinach pasta with wild mushrooms, fava beans, fresh basil & parmigiano reggiano in a plum tomato sauce

### **LOBSTER CANNELLONI** \$13

Rolled pasta sheets filled with lobster meat, bay scallops, jumbo lump crabmeat & mascarpone in a brandy tomato cream sauce

### **RAVIOLI** \$9

Two layers of pasta stuffed with mascarpone, ricotta, mozzarella & parmigiano reggiano in a tomato sauce

### **PAPPARDELLE BOLOGNESE** \$10

Broad fettuccine shaped pasta in a classic Italian meat sauce

### **CAVATELLI PESTO ANGELICA** \$10

Cavatelli with sliced chicken breast, sundried tomatoes & pine nuts in a creamy pesto sauce

### **CAVATELLI AUTUNO** \$10

Cavatelli crumbled sausage & broccoli rabe in a garlic extra virgin olive oil sauce

## *Pasta & Vegetables*

### **PENNE VODKA** \$7

Tomato cream sauce

### **SCHIAFFONI ROMOLO** \$11

"Neopolitan favorite cut of pasta literally translates to slaps of pasta" schiaffoni, caramelized onions, roasted garlic & pancetta in a chicken ragout

### **ORGANIC WHOLE WHEAT PENNE PIEDIMONTE** \$10

Artichokes, asparagus, shiitaki mushrooms, broccoli, yellow squash, cherry tomatoes, garlic & extra virgin olive oil sauce topped with fontina

### **EGGPLANT PARMIGIANA** \$8

Eggplant slices layered with mozzarella, parmigiano reggiano & fresh basil in a tomato sauce

## *Risotto*

### **RISOTTO ANDRÉA** \$11

Sliced chicken breast, asparagus, roasted tomatoes, roasted garlic & parmigiano reggiano

### **RISOTTO PESCATORE** \$14

Jumbo shrimp, Prince Edward Island mussels, fresh clams & bay scallops in a white wine sauce

## *Pesce - Seafood*

### **ZUPPA DI PESCE** \$14

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

### **CALAMARI MAMMA AMELIA** \$11

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

### **SHRIMP NUOVI** \$13

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

### **SALMON ZAFFERANO** \$14

Grilled salmon in a white wine saffron sauce

### **TILAPIA SCAMPI** \$10

Tilapia filet sautéed with capers in a garlic white wine lemon sauce

## *Polla - Chicken*

### **CHICKEN PARMIGIANA** \$9

Breaded chicken breast layered with tomato sauce, topped with mozzarella, parmigiano reggiano & fresh basil

### **CHICKEN MARSALA** \$11

Chicken breast with mushrooms in a marsala wine sauce

### **CHICKEN FRANCESE** \$11

Chicken filet dipped in egg & sautéed in a white wine lemon sauce

### **CHICKEN MONTE BIANCO** \$11

Chicken breast topped with fontina, asparagus & pistachio nuts in a brandy béchamel cream sauce

### **CHICKEN DUOMO** \$12

Chicken breast with jumbo lump crab meat, yellow squash, corn & roasted tomatoes in a saffron cream sauce

### **CHICKEN PULCINELLA** \$11

Battered chicken breast layered with ham, fresh mozzarella & gorgonzola in an aged balsamic vinegar sauce

## *Carni - Meat*

### **VEAL SALTIMBOCCA CON SPINACI E MOZZARELLA DI BUFALA** \$14

Veal scaloppini layered with prosciutto san danielle, spinach, mozzarella di bufala & sage in a brown brandy sauce

### **VEAL GREMOLADA** \$13

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

### **VEAL PIZZAIOLA** \$13

Veal scaloppini with caramelized onions & oregano in a spicy garlic white wine plum tomato sauce

### **ANGUS BISTECCA** \$16

Grilled 16 oz. New York strip steak in a red wine reduction



20% Gratuity added to parties of 6 or more

*Chef Andria Di Meglio*