

LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

TAKEOUT DINNER

SERVED MONDAY - SUNDAY ♦ DELIVERY AVAILABLE

732-297-7676 ♦ 2019 Route 27, Somerset, NJ 08873 ♦ lucasristorante.com



Antipasto - Appetizers

- FICO IN CAMICIA** \$14 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** \$9 Toasted slices of focaccia 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** \$10 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** \$11 Fried squid with a side of tomato sauce & fresh lemon slices
- ESCAROLE PORTABELLA** \$10 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
- 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

Includes homemade breads with side of seasoned extra virgin olive oil

- 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

Includes homemade breads with side of seasoned extra virgin olive oil

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

Pizza

Large 16 inch \$12 – Small 12 inch \$7

Toppings: pepperoni, crumbled sausage, meatballs, bacon, ham, extra cheese, mushrooms, peppers, garlic, red onions, broccoli, black olives, eggplant, spinach:
Large \$2 ea. – Small \$1 ea. – Calzone \$1 ea.

- CALZONE** – pizza crust stuffed with mozzarella & ricotta cheese served with side of tomato sauce \$8

Gourmet Pizzas

Large 16 inch – Small 12 inch

- LUCA** – tomato sauce, mozzarella, pepperoni, crumbled sausage, peppers, mushrooms & red onions \$20 / \$12
- FRANCESCO** – mozzarella, eggplant, zucchini, mushrooms & roasted red peppers \$20 / \$12
- GIOVANNI** – mozzarella, spinach, broccoli, cherry tomatoes & garlic \$19 / \$11
- MARGHERITA** – tomato sauce, fresh mozzarella, extra virgin olive oil & fresh basil \$20 / \$12
- CLAM CASINO** – mozzarella, clams, bacon & roasted red peppers \$22 / \$14
- CHICKEN CACCIATORE** – mozzarella, sliced chicken breast, mushrooms, roasted red peppers, caramelized onions & plum tomato sauce \$22 / \$14
- BRASATA** – mozzarella, braised sirloin, caramelized onions & provolone cheese \$22 / \$14
- CLASSIC** – thin square crust topped with crushed tomato sauce, garlic, fresh basil, oregano, a touch of mozzarella & parmigiano reggiano (minimum 45 minute wait) \$20 / NA

All dinner entrées listed below include mixed greens salad & homemade breads with side of seasoned extra virgin olive oil

Andria's Handmade Pasta

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

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 BUEALA \$24

Veal scaloppini layered with prosciutto san daniele, 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

Lucas' Desserts created by Candice Joachim

TIRAMISU \$8 (Savoardi) lady finger biscuits dipped in espresso & grand marnier layered with whipped mascarpone topped with shaved dark chocolate

CANNOLI \$5 Traditional Neopolitan fried pastry dough filled with a sweet ricotta cream, infused with orange zest & chocolate bits

FRUIT COBBLER \$9 With a flaky pastry crust served with your choice of gelato

PERA CON GELATO \$8 Pear poached in red wine served with your choice of gelato

GELATO \$7 3 scoops of your choice

COOKIES \$7 Assorted varieties

Chef Andria Di Meglio

