

# LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

## TAKEOUT LUNCH

SERVED 11AM - 3PM MONDAY - SATURDAY ♦ DELIVERY AVAILABLE

732-297-7676 ♦ 2019 Route 27, Somerset, NJ 08873 ♦ [lucasristorante.com](http://lucasristorante.com)



### *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** \$10 Fried mozzarella in a brandy sauce
- MOZZARELLA DI BUFALA** \$13 Tomato slices topped with prosciutto san daniel & 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
- EGGPLANT ROLLATINI** \$9 Rolled eggplant slices stuffed with ricotta, mozzarella, parmigiano reggiano & fresh basil in a tomato sauce
- GRIZZA CON PROSCIUTTO SAN DANIELE** \$13 Grilled pizza crust topped with mozzarella, prosciutto san daniel, 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 daniel
- 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 foccacia 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

## Focaccia - Wraps - Sandwiches

All focaccia, wraps & sandwiches include 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 DANIEL FOCACCIA \$11 Prosciutto san daniel, 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 lunch entrées listed below include mixed greens salad -or- pasta e fagioli soup & homemade breads with side of seasoned extra virgin olive oil

## 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 "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 \$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

## Pollo - 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 daniel, 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

## 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 Meglia

