

LUCA'S RISTORANTE

OFFERING A FRESH APPROACH TO *Traditional Italian* CUISINE

lucasristorante.com ♦ TAKE OUT MENU ♦ 732-297-7676

2019 Route 27 ♦ Somerset, NJ 08873 ♦ delivery available ♦ we cater

Antipasto - Appetizers

Fico in Camicia – seasonal figs with mascarpone & pine nuts wrapped in prosciutto di parma over rocket arugula with balsamic reduction & extra virgin olive oil \$14

Antipasto Misto – assorted cheeses, cured meats & marinated vegetables over mixed greens with side of balsamic vinaigrette \$11

Conchiglie Di Mare – fresh clams, bay scallops, Prince Edward Island mussels & fresh basil in a garlic white wine lemon sauce \$11

Bruschetta Caprese – toasted slices of bread with side of cherry tomatoes, fresh mozzarella, fresh basil, garlic & extra virgin olive oil for topping \$8

Petite Ossobuco – braised petite veal shank with sautéed shallots & pistachio nuts in an orange cognac sauce \$10

Burrata – fresh Italian cheese made from mozzarella & cream with prosciutto di parma, rocket arugula, candied pecans & mango with balsamic reduction & extra virgin olive oil \$11

Agnolotti Di Cacao – cocoa pasta stuffed with roasted butternut squash in a creamy herb sauce \$10

Spiedini Di Mozzarella – fried mozzarella in a brown brandy sauce \$9

Mozzarella Di Bufala – tomato slices topped with prosciutto di parma & mozzarella di bufala towered with roasted red peppers, sundried tomatoes, capers & fresh basil with balsamic reduction & extra virgin olive oil \$10

Fried Calamari – fried squid with side of tomato sauce & fresh lemon slices \$9

Escarole & Portabella – escarole, portabella mushrooms, pine nuts & golden raisins sautéed with garlic & extra virgin olive oil \$9

Grigliata Di Pesce – (served room temperature) grilled shrimp & scallops over rocket arugula & capers with side of lemon Dijon roasted garlic extra virgin olive oil dressing \$13

Eggplant Rollatini – rolled eggplant slices stuffed with ricotta, mozzarella, parmigiano reggiano & fresh basil in a tomato sauce \$9

Mussels Marinara – Prince Edward Island mussels with capers & focaccia croutons in a garlic white wine plum tomato sauce \$9

Side Meatballs or Sausage \$5 **Wings 6-\$5 12-\$8 24-\$15** (Choice of mild or atomic sauce)

Mozzarella Sticks \$7 **Sweet Potato Fries** \$3 **Garlic Bread** \$3 - with cheese \$4

Insalata - Specialty Salads

Includes homemade breads with side of seasoned extra virgin olive oil

Garden Salad – tomato slices, mixed olives & red onions over mixed greens with side of balsamic vinaigrette \$6

Caprese Salad – fresh mozzarella, tomato slices & fresh basil over mixed greens with side of balsamic vinaigrette \$9

Florentine Salad – grilled New York strip steak, cherry tomatoes & red onions over rocket arugula with side of balsamic reduction & extra virgin olive oil \$13

Caesar Salad \$6 **Chicken Caesar Salad** \$9 **Shrimp Caesar Salad** \$11 (dressing on the side)

Poached Pear & Goat Cheese with Pistachio Nuts – over baby spinach with side of blood orange vinaigrette \$9

Gorgonzola & Walnuts – over mixed greens with side of balsamic vinaigrette \$8

Avocado & Citrus with Pine Nuts – over mixed greens with side of blood orange vinaigrette \$8

Fiaiano Salad – grilled chicken breast, bacon, gorgonzola, boiled egg slices, pine nuts & avocado over baby spinach with side of balsamic vinaigrette \$10

Mediterranean Salad – grilled chicken breast, roasted red peppers & red onions over mixed greens with side of balsamic vinaigrette \$9

Chef Salad – turkey, roast beef & mozzarella over garden salad with side of balsamic vinaigrette \$9

Ruchetta Con Vegetali – grilled vegetables over rocket arugula & parmigiano reggiano with side of lemon Dijon roasted garlic extra virgin olive oil dressing \$9

Zuppe - Soups

Pasta e Fagioli – pasta, cannellini beans & prosciutto di parma \$6

Crab Meat & Corn – jumbo lump crab meat & corn served in a creamy soup \$8

Brodo Di Carne – braised sirloin, caramelized onions, fava beans & malfatti pasta topped with fontina \$8

Escarole & Cannellini Beans \$5 **Stracciatella** – spinach eggdrop \$5

Pasta Fresca - Andreas' Handmade Pasta

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Gnocchi Sorrentina – potato dumplings with fresh mozzarella, parmigiano reggiano & fresh basil in a tomato sauce \$17

Gnocchi Di Spinaci Genovese – spinach dumplings with braised sirloin, caramelized onions & parmigiano reggiano in a white wine beef reduction \$20

Lobster Cannelloni – rolled pasta sheets filled with lobster meat & mascarpone in a brandy tomato cream sauce \$24

Cavatelli Pesto Angelica – cavatelli with sliced chicken breast, sundried tomatoes & pine nuts in a creamy pesto sauce \$19

Stuffed Shells – filled with four Italian cheeses in a tomato sauce \$17

Ravioli – two layers of pasta stuffed with four Italian cheeses in a tomato sauce \$17

Lasagna – baked pasta layered with three Italian cheeses & classic Italian meat sauce \$18

Pappardelle Bolognese – broad fettuccine shaped pasta in a classic Italian meat sauce \$18

Pappardelle Alfredo – broad fettuccine shaped pasta in a classic Italian cream sauce \$17

Agnolotti Di Cacao – cocoa pasta stuffed with roasted butternut squash in a creamy herb sauce \$18

Diamanti Cretaio – diamond shaped pasta with wild mushrooms, fava beans, fresh basil & parmigiano reggiano in a cherry tomato sauce \$18

Cavatelli Primavera – cavatelli with broccoli, mushrooms, zucchini, & cherry tomatoes in a garlic extra virgin olive oil sauce \$18

Pasta Asciutta - Traditional Pastas

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Penne Ciro – portabella mushrooms, sundried tomatoes & prosciutto di parma in a brandy tomato cream sauce \$18

Spaghetti Puttanesca – mixed olives, capers & fresh basil in a spicy garlic white wine plum tomato sauce \$17

Baked Ziti – ricotta, parmigiano reggiano & tomato sauce topped with mozzarella \$16

Penne Rustiche – sliced chicken breast & sundried tomatoes in a brandy tomato cream sauce \$19

Penne Vodka – tomato cream sauce \$16

Tortellini Chef (cheese tortellini) – bacon, ham & green peas in a brandy tomato cream sauce \$18

Organic Whole Wheat Penne Serafino – grilled vegetables, goat cheese & fresh basil in a cherry tomato sauce \$19

Penne Capricciosa – crumbled sausage & broccoli in a brandy tomato cream sauce \$18

Eggplant Parmigiana – served with a side of penne & tomato sauce \$16

Pasta Con Pesce - Seafood Pasta

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Shrimp Amalfi – shrimp, broccoli, portabella mushrooms & sundried tomatoes in a garlic white wine sauce served with spaghetti \$19

Paranza – scallops, bay scallops, jumbo lump crab, shrimp & fresh basil in a garlic white wine cherry tomato sauce served with spaghetti \$25

Zuppa Di Pesce – shrimp, fresh clams, calamari & Prince Edward Island mussels in a garlic white wine plum tomato sauce served with linguini \$23

Vongole – fresh clams in a garlic white wine extra virgin olive oil sauce served with linguini \$17

Calamari Mamma Amelia – squid, golden raisins & pine nuts in a spicy garlic white wine plum tomato sauce served with linguini \$19

Pesce - Seafood

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Salmon Allo Scoglio – grilled salmon with bay scallops & capers in a white wine Dijon cherry tomato sauce served with escarole & cavatelli \$24

Broiled Scallops – scallops wrapped with pancetta served with asparagus & fingerling potatoes \$23

Tilapia & Shrimp Scampi – tilapia filet sautéed with shrimp & capers in a garlic white wine lemon sauce served with spinach & cavatelli \$22

Polla - Chicken

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Chicken Monte Bianco – chicken breast topped with fontina, asparagus & pistachio nuts in a brandy béchamel cream sauce served over fingerling potatoes \$18

Chicken Duomo – chicken breast with jumbo lump crab meat, yellow squash, corn & cherry tomatoes in a saffron cream sauce served over fingerling potatoes \$20

Chicken Pulcinella – battered chicken breast layered with ham, fresh mozzarella & gorgonzola in an aged balsamic vinegar sauce served over fingerling potatoes \$19

Chicken Francaise – chicken breast dipped in egg sautéed in a white wine lemon sauce served over fingerling potatoes \$17

Chicken Marsala – chicken breast with mushrooms in a marsala wine sauce served over fingerling potatoes \$17

Chicken Parmigiana – served with a side of penne & tomato sauce \$16

Vitello - Veal

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Veal Ossobuco – braised veal shank in a roasted garlic white wine lemon sauce served with spinach & potato gnocchi \$32

Veal Epomeo – veal scaloppini with pancetta, sausage & green peas in a demi-glace plum tomato sauce served with a side of penne & tomato sauce \$20

Veal Saltimbocca Con Spinaci e Mozzarella Di Bufala – veal scaloppini layered with prosciutto di parma, spinach, mozzarella di bufala & sage in a brown brandy sauce served over fingerling potatoes \$22

Veal Ischia – veal scaloppini with artichokes, mushrooms, capers & sundried tomatoes in a brown brandy sauce served over fingerling potatoes \$20

Veal Como – veal scaloppini with trio of mushrooms in a sherry wine cream sauce served over fingerling potatoes \$20

Veal Parmigiana – served with a side of penne & tomato sauce \$18

Carni - Meats

Includes dinner salad & homemade breads with side of seasoned extra virgin olive oil

Angus Bistecca – grilled 16 oz. New York strip steak topped with mozzarella di bufala & gorgonzola in a red wine reduction served with broccoli rabe & fingerling potatoes \$25

Pork Ossobuco – braised pork shank with mango & pine nuts in a cognac sauce served with broccoli rabe & potato gnocchi \$25

Braised Short Rib – in a white wine beef reduction served with asparagus & cavatelli \$22

Lamb Ossobuco – braised lamb shank with mirepoix in a brandy beef reduction served with escarole & spinach gnocchi \$29

Roasted Pork Tenderloin – stuffed with pancetta & fontina in a Barolo wine plum tomato sauce served with fava beans, artichokes & spinach gnocchi \$19

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.

Stromboli – pizza crust rolled up with mozzarella, pepperoni, mushrooms, peppers & red onions served with side of tomato sauce \$8

Calzone – pizza crust stuffed with mozzarella & ricotta cheese served with side of tomato sauce \$7

Gourmet Pizzas - (Large 16 inch / Small 12 inch)

Luca – tomato sauce, mozzarella, pepperoni, crumbled sausage, peppers, mushrooms & red onions \$19 / \$11

Angelo – mozzarella, crumbled sausage, broccoli rabe & garlic \$18 / \$10

Candice – mozzarella, boneless chicken wings, blue cheese & BBQ sauce \$20 / \$12

Amelia – mozzarella, sliced chicken breast, broccoli, sundried tomatoes & garlic \$20 / \$12

Pier – mozzarella, sliced chicken breast, cherry tomatoes & pesto sauce \$19 / \$11

Romolo – mozzarella, sliced chicken breast, shrimp, roasted red peppers & capers \$20 / \$12

Alessia – mozzarella, shrimp, cherry tomatoes & garlic \$19 / \$11

Luigi – crushed tomato sauce, mozzarella, eggplant, mixed olives, capers & garlic \$18 / \$10

Francesco – mozzarella, eggplant, zucchini, mushrooms & roasted red peppers \$19 / \$11

Andréa – mozzarella, tomato slices, ricotta, basil & garlic \$18 / \$10

Rita – mozzarella, ricotta, sautéed spinach & shallots \$18 / \$10

Giovanni – mozzarella, spinach, broccoli, cherry tomatoes & garlic \$18 / \$10

Lucia – mozzarella, portabella mushrooms, broccoli & sundried tomatoes \$19 / \$11

Fifetta – mozzarella, ricotta & trio mushrooms \$20 / \$12

Margherita – tomato sauce, fresh mozzarella, extra virgin olive oil & fresh basil \$19 / \$11

Classic – thin square crust topped with crushed tomatoes, garlic, fresh basil, oregano, a touch of mozzarella & parmigiano reggiano (minimum 45 minute wait) \$18 / NA

Cpizza - Crilled Pizza Crust 12"

Grizza Ischitana – grilled pizza crust topped with tomato sauce, fresh mozzarella, fresh basil & extra virgin olive oil \$11

Grizza Casalinga – (served room temperature) grilled pizza crust topped with mozzarella, cherry tomatoes, corn, red onions, fresh mozzarella, fresh basil & extra virgin olive oil \$11

Grizza Con Ruchetta – (served room temperature) grilled pizza crust topped with mozzarella, prosciutto di parma, rocket arugula, asiago & extra virgin olive oil \$12

Sandwiches

Prepared with Boar's Head Cold Cuts

Available on soft Italian, crispy semolina or multigrain whole wheat bread

SUBS – Italian – ham, salami, provolone \$8 **Turkey** \$7 **Tuna** \$7 **Roast Beef** \$7
all subs served with lettuce, tomatoes, oil & vinegar

Cheese Steak (includes yellow American) \$7 – add sautéed mushrooms, peppers or red onions \$1 ea.

Campano – prosciutto di parma, fresh mozzarella, tomatoes, fresh basil & balsamic vinaigrette \$9

Siciliano – eggplant, zucchini, fresh mozzarella & balsamic vinaigrette \$8

Toscana – grilled chicken breast, fresh mozzarella, roasted red peppers, sundried tomatoes & balsamic vinaigrette \$9

PARMIGIANA – Chicken \$8 **Eggplant** \$7 **Veal** \$9 **Meatball** \$7

Sausage, Peppers & Red Onions – with tomato sauce \$7

Kobe Burger – grilled 8 oz. served with lettuce, tomatoes, red onions & sweet potato fries \$15
add mozzarella, provolone, yellow American, gorgonzola, sautéed mushrooms, sautéed onions or applewood smoked bacon \$1 each

Focaccia Sandwiches – à la carte **Wraps** – à la carte

lucasristorante.com

TAKE OUT LUNCH MENU

732-297-7676

Monday - Saturday 11:00 am - 4:00 pm

Lunches include one side of - mixed greens salad -or- Caesar salad -or- sweet potato fries -or- pasta e fagioli soup -or- mixed vegetables.

Lunch Focaccia Sandwiches

Capri Focaccia – grilled vegetables, fresh mozzarella, tomatoes & balsamic vinaigrette \$6

Chicken Toscano Focaccia – grilled chicken breast, fresh mozzarella, roasted red peppers, sundried tomatoes & balsamic vinaigrette \$8

Puglia Focaccia – grilled chicken breast, broccoli rabe, provolone & extra virgin olive oil \$7

Veal Milanese Focaccia – veal cutlet, asiago, rocket arugula & lemon Dijon dressing \$9

Grilled Strip Focaccia – grilled New York strip steak, provolone, garlic spread, caramelized onions & rocket arugula \$9

Prosciutto Di Parma Focaccia – fresh mozzarella, tomatoes, fresh basil & balsamic vinaigrette \$9

Italian Focaccia – ham, salami, provolone, lettuce, tomatoes, oil & vinegar \$7

Turkey Focaccia – turkey, applewood bacon, asiago, mixed greens, & honey Dijon \$7

American Focaccia – roast beef, yellow American, lettuce, tomatoes & mayo \$7

Lunch Wraps

Veggie Wrap – eggplant, roasted red peppers, zucchini & fresh mozzarella served with side of balsamic vinaigrette \$7

Portabella Wrap – portabella mushrooms, artichokes, sundried tomatoes & fresh mozzarella served with side of balsamic vinaigrette \$7

Chicken Pesto Wrap – grilled chicken breast, roasted red peppers, fresh mozzarella & pesto \$7

Philly Wrap – sliced steak, yellow American, lettuce, tomatoes & mayo \$7

Classico Italiano Lunch

Lunch portions of classic Italian American dishes

Includes homemade breads with side of seasoned extra virgin olive oil

Chicken Parmigiana – \$8

Stuffed Shells – filled with four Italian cheeses in a tomato sauce \$8

Baked Ziti – ricotta, parmigiano reggiano & tomato sauce topped with mozzarella \$8

Eggplant Parmigiana – \$8

Shrimp Primavera – shrimp sautéed with broccoli, mushrooms, zucchini, & cherry tomatoes in a garlic extra virgin olive oil sauce \$9

Tilapia Francaise – tilapia filet dipped in egg & sautéed in a white wine lemon sauce \$9

Chicken Piccata – chicken breast with capers in a garlic white wine lemon sauce \$9

Grilled Vegetables Napoleon – vegetables layered with fresh mozzarella & tomato sauce \$8

Veal Pizzaiola – veal scaloppini with caramelized onions, garlic & oregano

in a spicy garlic white wine plum tomato sauce \$8

Chicken Marsala – chicken breast with mushrooms in a marsala wine sauce \$10

Sirloin Brasato – braised sirloin with caramelized onions, carrots & parmigiano reggiano in a white wine beef reduction topped with provolone \$12

Scallops Parmigiana – \$12

Salmon Allo Scoglio – grilled salmon with capers in a white wine Dijon cherry tomato sauce \$12

Veal Milanese – veal cutlet served over rocket arugula with lemon Dijon roasted garlic extra virgin olive oil dressing \$12

Lobster Cannellone – rolled pasta sheet filled with lobster meat & mascarpone in a brandy tomato cream sauce \$15

Angus Bistecca – grilled 16 oz. New York strip steak in red wine reduction \$16

Mix & Match Pasta Lunch

Includes homemade breads with side of seasoned extra virgin olive oil

Match your favorite pasta to one of our sauces

PASTA: Penne – Spaghetti – Linguini

\$1 extra: Cavatelli – Gnocchi – Cheese Tortellini \$2 extra: Whole Wheat Penne – Cheese Ravioli

CLASSIC SAUCES \$7

Pesto Sauce – basil cream sauce

Alfredo Sauce – classic Italian Cream sauce

Vodka Sauce – tomato cream sauce

VEGETABLE SAUCES \$8

Sardegna – shiitake mushrooms, artichokes & mixed olives in a white wine plum tomato sauce

Bosco – broccoli, portabella mushrooms & sundried tomatoes in a garlic extra virgin olive oil sauce

Puttanesca – mixed olives, capers & fresh basil in a spicy garlic white wine plum tomato sauce

Primavera – broccoli, mushrooms, zucchini & cherry tomatoes in a garlic extra virgin olive oil sauce

Serafino – grilled vegetables, goat cheese & fresh basil in a cherry tomato sauce

Spinaci – spinach & sautéed shallots in a brandy cream sauce

Casamicciola – broccoli, cannellini beans & cherry tomatoes in a garlic white wine sauce

MEAT SAUCES \$8

Giovanni – roasted garlic & prosciutto di parma in a brandy tomato cream sauce

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

Meatballs – in a tomato sauce

Sirloin Genovese – braised sirloin with caramelized onions & parmigiano reggiano in a white wine beef reduction

Capricciosa – crumbled sausage & broccoli in a brandy tomato cream sauce

Rustica – sliced chicken breast & sundried tomatoes in a brandy tomato cream sauce

Capricciosa – crumbled sausage & broccoli in a brandy tomato cream sauce

Sausage – in a tomato sauce

Chef – ham, bacon & green peas in a brandy tomato cream sauce

Bolognese – classic Italian meat sauce

Rustica – sliced chicken breast & sundried tomatoes in a brandy tomato cream sauce

SEAFOOD SAUCES \$9

Mussels Marinara – Prince Edward Island mussels in a garlic white wine plum tomato sauce

Shrimp Scampi – shrimp with capers in a garlic white wine lemon sauce

Scallop Capitan – bay scallops with fresh basil in a garlic white wine cherry tomato sauce

Vongole – fresh clams in a garlic white wine extra virgin olive oil sauce

Lucas' Desserts created by Candice Joachim

Tiramisu – (savoiardi) lady finger biscuits dipped in espresso & grand marnier layered with whipped mascarpone topped with shaved dark chocolate \$7

Death by Chocolate – warm chocolate cake with a semi-liquid center infused with grand marnier & espresso served with your choice of gelato \$8

Mixed Berry Cobbler – with a crisp pastry crust served with your choice of gelato \$8

Gelato e Pera – pear poached in red wine served with your choice of gelato \$7

Gelato – 3 scoops of your choice \$6