

# 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** – portobella 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