

## Antipasti

<b>Traditional Antipasto Platter</b>	<b>\$15</b>
<i>various Italian cured meats and cheeses served with our homemade antipasto center</i>	
<b>Shrimp Crostini</b>	<b>\$8</b>
<i>four shrimp served over ciabatta crostini, topped with alfredo sauce and three cheeses</i>	
<b>Garlic Bread</b>	<b>\$4</b>
<i>half-loaf of ciabatta lightly toasted with garlic butter</i>	<i>add mozzarella</i> <b>\$6</b>
<b>Bruschetta</b>	<b>\$8</b>
<i>half-loaf of garlic bread topped with mozzarella, diced roma tomato, basil, and olive oil</i>	

## Insalata e Zuppa

<b>Field Greens Salad</b>	<b>\$ 5</b>
<i>served with your choice of Luciano's vinaigrette or our homemade gorgonzola dressing</i>	
<b>Caesar Salad</b>	<b>\$ 6</b>
<i>traditional caesar salad served with romaine lettuce and croutons</i>	
<b>Tomato, Basil and Gorgonzola Salad</b>	<b>\$ 6</b>
<i>sliced roma tomato with basil, cracked black pepper, olive oil, and topped with gorgonzola cheese</i>	
<b>Soup of the Day</b>	<i>cup</i> - <b>\$ 5</b>
<i>made fresh daily</i>	<i>bowl</i> - <b>\$ 6</b>

## Pasta

<b>Spaghetti</b>	<b>\$ 11</b>
<i>our homemade tomato sauce over spaghetti</i>	<i>with meatballs or sausage</i> <b>\$ 13</b>
<b>Fettuccine Alfredo</b>	<b>\$ 12</b>
<i>fettuccine pasta in our homemade alfredo sauce with parmesan and romano cheeses</i>	
<b>Pasta Fiorentino</b>	<b>\$ 15</b>
<i>spinach, roasted pine nuts, garlic, and olive oil served over linguine, topped with parmesan</i>	
<b>Pasta Primavera</b>	<b>\$ 15</b>
<i>mixed vegetables sauteed in a light tomato sauce and served over linguine</i>	
<b>Pasta Angela</b>	<b>\$ 15</b>
<i>a blend of garlic, onion, prosciutto, dried grapes, and pine nuts in a butter cream sauce mixed with linguine</i>	
	<i>add grilled chicken to your pasta</i> <b>\$ 5</b>
	<i>add grilled shrimp to your pasta</i> <b>\$ 7</b>

## Al Forno

<b>Luciano's Lasagna</b>	<b>\$ 14</b>
<i>traditional lasagna - a family favorite</i>	
<b>Stuffed Shells</b>	<b>\$ 13</b>
<i>three pasta shells stuffed with ricotta cheese, spinach, and mushrooms topped with tomato sauce and mozzarella</i>	
<b>Eggplant Parmigiana</b>	<b>\$ 13</b>
<i>lightly breaded eggplant, fried and topped with tomato sauce, mozzarella and parmesan cheese</i>	
<b>Stuffed Eggplant</b>	<b>\$ 14</b>
<i>lightly breaded eggplant, stuffed with ricotta cheese, spinach, and mushrooms, topped with tomato sauce and mozzarella</i>	
<b>Chicken Tetrazzini</b>	<b>\$ 14</b>
<i>chicken and sauteed mushrooms topped with fettuccine noodles, alfredo sauce, and mozzarella</i>	
<b>Baked Ziti</b>	<b>\$ 14</b>
<i>baked with ricotta cheese, seasoned ground beef and tomato sauce, topped with mozzarella</i>	

## *Veal, Pork, Lamb, and Chicken*

<b>Veal Scallopine</b>		<b>\$ 18</b>
	<i>sliced scallopine of veal in homemade marsala creme sauce with mushrooms and served over spaghetti</i>	
<b>Veal Saltimbocca</b>		<b>\$ 18</b>
	<i>scallopine of veal baked with prosciutto and provolone served over a bed of risotto</i>	
<b>Veal Piccata</b>		<b>\$ 18</b>
	<i>sliced scallopine of veal sauteed with mushrooms, lemon, and capers with white wine</i>	
<b>Pork Chops</b>		<b>\$ 17</b>
	<i>two center cut chops seared then deglazed and served with sauteed vegetables and roasted potato wedges</i>	
<b>Pork Tenderloin</b>		<b>\$ 18</b>
	<i>tenderloin medallions pan seared, then finished in a red wine fruit glaze and served over a bed of risotto</i>	
<b>Lamb Chops</b>		<b>\$ 26</b>
	<i>four center cut chops seared then deglazed and served with sauteed vegetables and roasted potato wedges</i>	
<b>Chicken Saltimbocca</b>		<b>\$ 17</b>
	<i>breaded chicken breast in a light alfredo sauce topped with prosciutto and provolone. served over risotto</i>	
<b>Chicken Scallopine</b>		<b>\$ 16</b>
	<i>grilled chicken in homemade marsala creme sauce with mushrooms and served over spaghetti</i>	
<b>Chicken Piccata</b>		<b>\$ 16</b>
	<i>grilled chicken sauteed with mushrooms, lemon, and capers with white wine served over linguine</i>	
<b>Chicken Fiorentina</b>		<b>\$ 16</b>
	<i>lightly breaded chicken breast smothered in alfredo sauce, parmesan and mozzarella cheese and served over spinach</i>	
<b>Chicken Parmigiana</b>		<b>\$ 16</b>
	<i>lightly breaded chicken breast, baked with tomato sauce and mozzarella cheese, served over spaghetti</i>	
<b>Veal Parmigiana</b>		<b>\$ 18</b>
	<i>scallopine of veal lightly fried and baked with tomato sauce, topped with mozzarella, served over spaghetti</i>	

## *Seafood*

<b>Linguine with Clam Sauce</b>		<b>\$ 15</b>	
	<i>chopped clams in a light creme sauce served over linguine</i>		
		<i>with shrimp</i>	<b>\$ 20</b>
<b>Shrimp Diavolo</b>		<b>\$ 19</b>	
	<i>nine shrimp in a spicy tomato sauce with fresh tomato, serrano pepper, garlic, and served over linguine</i>		
<b>Shrimp Lancianese</b>		<b>\$ 19</b>	
	<i>nine shrimp in a light garlic-creme sauce served over linguine</i>		
<b>Black Mussels Adriatico</b>		<b>\$ 21</b>	
	<i>black mussels and diced shrimp in a light tomato sauce with fresh tomato and garlic. served over linguine</i>		
<b>Baked Salmon</b>		<b>\$ 19</b>	
	<i>fresh atlantic salmon baked with a lemon-caper creme sauce and served with sauteed mixed vegetables</i>		