

## Antipasti CALDI E FREDDI (APPETIZERS)

<b>Bruschette</b> <b>9</b> Country bread topped with your choice of- tomato, Mozzarella & fresh basil or sautéed wild mushrooms	<b>Caprese</b> <b>13</b> Ripe tomato, Mozzarella di Bufala, fresh basil, aged Balsamic vinegar sprinkled with sea salt & drizzled with extra virgin olive oil
<b>Antipasto</b> <b>19</b> Prosciutto, Sopressata, Provolone, seasonal marinated vegetables	<b>Cozze</b> <b>14</b> Native mussels sautéed with fresh garlic & extra virgin olive oil & white wine. Served with crostini
<b>Calamari</b> <b>14</b> Fried calamari served with marinara dipping sauce	<b>Carrozza</b> <b>13</b> Lightly breaded, pan fried Mozzarella stuffed with Prosciutto. Served with marinara sauce
<b>Scampi</b> <b>17</b> Shrimp sautéed with butter, garlic & white wine. Served over crostini	

## Pastasciutte (PASTA)

<b>Scaloppine Abruzzese</b> <b>24</b> Veal & chicken sautéed with butter, white wine, broccoli and cheese, pan tossed with penne rigate	<b>Lasagna</b> <b>20</b> Nonna Lucia's recipe, fresh pasta layered with egg, ground veal, Mozzarella & tomato sauce
<b>Quattro Formaggi</b> <b>19</b> Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese & Parmigiano	<b>Gnocchi Abruzzese</b> <b>19</b> Served with tomato sauce, fresh basil, Pecorino
<b>Penne Pomodoro</b> <b>17</b> Penne rigate in a light tomato sauce	<b>Tortellini Pesto</b> <b>17</b> Tortellini, fresh pesto with pine nuts, basil, Parmigiano & extra virgin olive oil
<b>Pasta alla Norma</b> <b>20</b> Penne rigate, eggplant, crushed tomato, Ricotta Salata	<b>Chitarra al Tartufo</b> <b>25</b> Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil
<b>Linguine con Vongole</b> <b>21</b> Linguine with a choice of mussels or clams in a white wine sauce	<b>Pappardelle Bolognese</b> <b>17</b> Pappardelle in San Marzano tomato sauce with ground meat
<b>Fettuccini Alfredo</b> <b>20</b> Fettuccini in a cream sauce with Bel Paese & Romano cheeses	<b>Tricolore</b> <b>30</b> A Lucia Classic! Abruzzese Chitarra pasta in our homemade tomato sauce, tortellini in a cream sauce & gnocchi sautéed in our fresh pesto sauce, arranged in the tricolors of the Italian flag! Serves two people
<b>Ammazzafame</b> <b>23</b> A specialty of the house! Penne rigate, Porcini mushrooms, sausage, broccoli, sun-dried tomato & capers	
<b>Maccheroni Chitarra</b> <b>20</b> Abruzzese Chitarra-cut pasta made of semolina, tomato sauce, fresh basil & sprinkled with Romano cheese	
<b>Gnocchi Spezzatino</b> <b>25</b> Gnocchi sautéed with capers, sun-dried tomatoes, mushrooms & veal	

Gluten Free Pasta is available and will require a longer preparation time

## Insalate (SALADS)

<b>Casa</b> <b>9</b> Seasonal greens, tomato, red onion & Lucia's famous house salad dressing	<b>Beets</b> <b>10</b> Fresh beets over a bed of arugula, red wine vinaigrette with shaved Ricotta Salata
<b>Cesare</b> <b>10</b> Romaine lettuce tossed with Caesar dressing, topped with croutons & shaved Parmigiano cheese	

🍷 The Conca Peligna Abruzzi symbol next to a dish denotes that it is a specialty from the Abruzzo Region

## Zuppe & Minestre (SOUPS)

<b>Zuppa del Giorno</b> <b>8</b> Prepared fresh daily with market fresh ingredients	<b>Fagioli</b> <b>8</b> Rustic country soup made from the stock of Prosciutto, beans & pasta
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PLEASE VISIT OUR OTHER LOCATION IN WINCHESTER CENTER!

**Ristorante Lucia**

13 MT. VERNON ST.  
WINCHESTER, MASS

WWW.LUCIAW.IN  
(781) 729-0515

Minimum \$15 per person

Consuming undercooked meat, poultry, dairy or fish increases the risk of food-borne illness. Alert your server of any food allergies or restrictions.

*All menu items are available for takeout!*

*Host your next function at Lucia's!*

Whether it is an intimate family gathering, a fun get-together with friends, or your company's annual celebration, Ristorante Lucia is the ideal setting for you to relax and enjoy the festivities! Our function rooms can accommodate parties from 5 to 85!

# Ristorante Lucia

EST. 1977

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## Pollo (CHICKEN)

**Pollo Lucia\*** 23  
Boneless chicken breast sautéed with artichoke hearts & mushrooms in a light lemon sauce

**Pollo Marsala\*** 22  
Chicken breast, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine

 **Saggittario** 23  
Boneless chicken, asparagus, olives, artichoke, anchovy & roasted tomato. Served with a house salad

**Melanzane Parmigiana\*** 19  
Baked eggplant layered with a light tomato sauce & Mozzarella cheese


## Vitello (VEAL)

**Saltimbocca\*** 26  
Veal layered with Prosciutto, Mozzarella & mushrooms sautéed in a light white sauce

**Braciolettine\*** 26  
Prepared either **alla Limone**, veal rolled & stuffed with Prosciutto & Mozzarella, mushrooms & citrus white wine —or— **alla Calabrese**, veal rolled & stuffed with Prosciutto & Mozzarella, peppers, mushrooms, onions in a spicy pomodoro sauce


**Vitello Marsala\*** 23  
Veal, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine

**Vitello Parmigiana\*** 21  
Breaded veal cutlet topped with a light tomato sauce & Mozzarella cheese  
**Add eggplant** 23

 **Carrozzella\*** 25  
Veal topped with Mozzarella, fried sage in a white wine sauce

\* Entrees with an asterisk are served with penne rigate pasta (no substitutions please)

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 **Pollo Francesco\*** 23  
Boneless chicken breast topped with Prosciutto & Mozzarella, spicy marinara sauce, fresh mushrooms & black olives

**Pollo Focaccia\*** 23  
Boneless chicken breast topped with Prosciutto & Mozzarella, olives, sun-dried tomatoes, fried artichokes, white wine sauce

**Pollo Parmigiana\*** 19  
Baked chicken cutlet topped with a light tomato sauce & Mozzarella cheese  
**Add eggplant** 21

## Alla Griglia (FROM THE GRILL)

**Lombata di Manzo** 32  
Grilled New York Sirloin. Served with broccoli

**Bistecca alla Arrabiata** 34  
Grilled New York Sirloin steak topped with a spicy marinara sauce, mushrooms, capers, anchovies & olives

**Pollo alla Griglia** 23  
Grilled chicken breast, lightly seasoned, served over a salad of mixed greens

All menu items are cooked to order, some items are served with a side dish, please no substitutions


## Frutti di Mare (FROM THE SEA)

**Marco Polo** 36  
Fresh from the market, shrimp, clams, mussels, filet of sole, calamari & scallops in a light marinara sauce. Served over pappardelle

**Scampi Francavillese** 23  
Shrimp sautéed with butter and garlic in a white wine sauce. Served over linguine

**Salmone** 25  
Fresh salmon marinated and grilled. Served with Italian white bean salad & asparagus

**Sogliola** 23  
Filet of Sole Margherita style. Served with a garden salad with citrus vinaigrette

 **Guazzetto di Mare** 30  
A specialty of the house! Calamari, imported baby clams, fresh shrimp & filet of sole in a rich tomato sauce over pappardelle pasta

**Cozze e Gamberi Cacciatore** 23  
Fresh mussels & shrimp with mushrooms, peppers & sweet white onions

**Calamari Pirata** 24  
Calamari sautéed in tomato sauce with capers, olives, sun-dried tomato served over linguine

## Contorni (SIDES)

Linguine or Penne Rigate 8  
Meatballs 7  
Sautéed Spinach 8  
Bolognese Sauce 6  
Artichoke Hearts 9  
Sausages 8  
Broccoli Rabe 10  
Wild Mushrooms 9

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415 HANOVER STREET NORTH END, BOSTON

(617) 367-2353