

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)

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

 **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

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



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