

## Antipasti CALDI E FREDDI (APPETIZERS)

<b>Bruschette</b> 11	<b>Caprese</b> 16
Country bread topped with your choice of tomato, Mozzarella and fresh basil or sautéed wild mushrooms	Ripe tomato, Mozzarella di Bufala, fresh basil, aged Balsamic vinegar sprinkled with sea salt and drizzled with extra virgin olive oil
<b>Antipasto Nostrano</b> 22	<b>Cozze</b> 16
Prosciutto, Sopressata, Pecorino, seasonal marinated vegetables	Native mussels sautéed with fresh garlic and extra virgin olive oil and white wine. Served with crostini
<b>Calamari</b> 16	<b>Carrozza</b> 15
Fried calamari served with marinara dipping sauce	Lightly breaded, pan fried Mozzarella stuffed with Prosciutto. Served with marinara sauce
<b>Scampi</b> 18	
Shrimp sautéed with butter, garlic and white wine. Served over crostini	

## Pastasciutte (PASTA)

<b>Scaloppine Abruzzese</b> 24	<b>Lasagna Lucia</b> 22
Veal and chicken sautéed with butter, white wine, broccoli and cheese, pan tossed with penne rigate	Nonna Lucia's recipe, pasta layered with egg, ground veal, Mozzarella and tomato sauce
<b>Quattro Formaggi</b> 20	<b>Gnocchi Abruzzese</b> 21
Pappardelle in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano	Served with tomato sauce, fresh basil, Pecorino
<b>Brigante di Penne</b> 19	<b>Tortellini Pesto</b> 21
Penne rigate in a light cream, vodka and tomato sauce	Tortellini, fresh pesto with pine nuts, basil, Parmigiano and extra virgin olive oil
<b>Carbonara</b> 25	<b>Chitarra al Tartufo</b> 28
Spaghetti with bacon, onion, egg yolk, grated Grano Padano	Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil
<b>Mare e Monte</b> 23	<b>Pappardelle Bolognese</b> 23
Linguine with clams from the sea and mushrooms from the mountains in a rich tomato sauce	Pappardelle in San Marzano tomato sauce with ground meat
<b>Maielando</b> 25	<b>Gnocchi Spezzatino</b> 25
Fusilli in a cream sauce with Bel Paese and Pecorino cheeses and crema di tartufo nero	Gnocchi sautéed with capers, sun-dried tomatoes, mushrooms and veal
<b>Ammazzafame</b> 23	<b>Tricolore</b> 38
A specialty of the house! Penne rigate, Porcini mushrooms, sausage, broccoli, sun-dried tomato and capers	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>Maccheroni Amatriciana</b> 25	<b>Melanzane Parmigiana</b> 19
House made spaghetti chitarra with pancetta, pecorino, red pepper flakes, onion and crushed tomato sauce	Baked eggplant layered with a light tomato sauce and Mozzarella cheese

## Pollo (CHICKEN)

<b>Pollo Lucia</b> 26	<b>Pollo Francesco</b> 25
Boneless chicken breast sautéed with artichoke hearts and mushrooms in a light lemon sauce	Boneless chicken breast topped with Prosciutto and Mozzarella, spicy marinara sauce, fresh mushrooms and black olives
<b>Pollo Marsala</b> 25	<b>Pollo Focaccia</b> 25
Chicken breast, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine	Boneless chicken breast topped with Prosciutto and Mozzarella, olives, sun-dried tomatoes, fried artichokes, white wine sauce
<b>Saggittario</b> 25	<b>Pollo Parmigiana</b> 22
Boneless chicken, asparagus, olives, artichoke, anchovy and roasted tomato. Served with a house salad	Baked chicken cutlet topped with a light tomato sauce and Mozzarella cheese
	<b>Add eggplant</b> 25

## Frutti di Mare (FROM THE SEA)

<b>Marco Polo</b> 44
Fresh from the market, shrimp, clams, mussels, filet of sole, calamari and scallops in a light marinara sauce. Served over pappardelle
<b>Scampi Francavillese</b> 27
Shrimp sautéed with butter and garlic in a white wine sauce. Served over spaghetti
<b>Salmone*</b> 31
Wild salmon marinated and grilled. Served with Italian white bean salad and asparagus
<b>Sogliola Pescarese</b> 28
Fresh filet of sole, dipped in egg and fried with fresh lemon and limoncello. Served with asparagus
<b>Guazzetto di Mare</b> 34
A specialty of the house! Calamari, imported baby clams, fresh shrimp and filet of sole in a rich tomato sauce over pappardelle pasta
<b>Cozze e Gamberi Cacciatore</b> 26
Fresh mussels and shrimp with mushrooms, peppers and sweet white onions. Served with spaghetti
<b>Calamari Pirata</b> 26
Calamari sautéed in tomato sauce with capers, olives, sun-dried tomato served over spaghetti

## Insalate (SALADS)

<b>Insalata Mista</b> 9
Seasonal greens, tomato, red onion and Lucia's famous house salad dressing
<b>Insalata Lucia</b> 16
Mix of garden fresh greens, radicchio, arugula, romaine, endive, grape tomatoes and pecorino with bits of imported dry salami and our Lucia house salad dressing
<b>Cesare</b> 12
Romaine lettuce tossed with Caesar dressing, topped with croutons & shaved Parmigiano

 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> 11
Prepared fresh daily with market fresh ingredients
<b>Minestra di Fagioli</b> 9
Rustic country soup made from the stock of Prosciutto, beans & pasta

## Alla Griglia (FROM THE GRILL)

<b>Lombata di Manzo*</b> 35
Grilled New York Sirloin. Served with broccoli
<b>Bistecca alla Arrabiata*</b> 38
Grilled New York Sirloin steak topped with a spicy marinara sauce, mushrooms, capers anchovies & olives
<b>Pollo alla Griglia</b> 25
Grilled chicken breast, lightly seasoned, served over a salad of mixed greens

## Vitello (VEAL)

<b>Saltimbocca</b> 27
Veal layered with Prosciutto, Mozzarella and mushrooms sautéed in a light white sauce
<b>Braciolettine</b> 29
Prepared either <i>alla Limone</i> , veal rolled and stuffed with Prosciutto and Mozzarella, mushrooms and citrus white wine –or– <i>alla Calabrese</i> , veal rolled and stuffed with Prosciutto and Mozzarella, peppers, mushrooms, onions in a spicy pomodoro sauce
<b>Vitello Marsala</b> 28
Veal, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine
<b>Vitello Parmigiana</b> 26
Breaded veal cutlet topped with a light tomato sauce and Mozzarella cheese
<b>Add eggplant</b> 29
<b>Carrozzella</b> 28
Veal topped with Mozzarella, fried sage in a white wine sauce

\* These items may be cooked to order. 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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Gluten Free Pasta is available and will require a longer preparation time