

## Soups

<b>Pasta Fagioli</b>	<b>Quart</b>	<b>\$10.50</b>
Rustic country soup made from the stock of Prosciutto, Beans and ditalini pasta		
<b>Chicken Soup</b>	<b>Quart</b>	<b>\$11.75</b>
Homemade chicken soup with a medley of vegetable and chunks of chicken and ditalini pasta		

## Appetizers

<b>Mushrooms with Crabmeat Stuffing 30 pcs</b>	<b>\$60.00</b>
<b>Chicken Tenders 30 pcs</b>	<b>\$50.00</b>
<b>Chicken Wings 30 pcs</b>	<b>\$35.00</b>
<b>Miniature Meatballs 30 pcs</b>	<b>\$40.00</b>
<b>Scallops wrapped in Bacon 30 pcs</b>	<b>\$65.00</b>
<b>Asparagus wrapped in Prosciutto 30 pcs</b>	<b>\$45.00</b>
<b>Arancini 30 pcs</b>	<b>\$55.00</b>
Bite size rice balls filled with peas and mozzarella cheese	
<b>Bruschette 30 pcs</b>	<b>\$40.00</b>
Rustic Italian bread, topped with our own olive spread, bean puree, artichoke puree	
<b>Vongole Farcite 30 pcs</b>	<b>\$60.00</b>
Stuffed little Necks	
<b>Caprese 30 pcs</b>	<b>\$75.00</b>
Skewers of fresh cherry tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil cheese	
<b>Jumbo Shrimp Cocktail 30 pcs</b>	<b>\$75.00</b>
Served with cocktail sauce, fresh lemon	

**Serves 25 - 30**

<b>Cheese &amp; Cracker</b>	<b>\$65.00</b>
<b>Seasonal Fruit Tray or Bowl</b>	<b>\$65.00</b>
<b>Crudités Dip</b>	<b>\$65.00</b>
<b>Antipasto Misto</b>	<b>\$90.00</b>
Assorted Italian meats combined with imported cheeses & marinated vegetables	
<b>Pizzette</b>	<b>\$25.00</b>
Half sheet pizza Cut bite size \$10.00 each additional topping	
<b>Artisan Cheese, Fruits &amp; Crackers</b>	<b>\$ Market Price</b>

## Salads

	<i>Serving Sizes</i>	<i>8-10</i>	<i>20 - 25</i>
<b>Garden Salad</b>		<b>\$25.00</b>	<b>\$50.00</b>
A medley of fresh seasonal greens, garden tomatoes, onions and oives, served with our famous Lucia dressing			
<b>Classic Caesar</b>		<b>\$30.00</b>	<b>\$60.00</b>
Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmiggiano cheese			
<b>Antipasto</b>		<b>\$60.00</b>	<b>\$110.00</b>
Grilled vegetables in season, roasted red peppers, salami, prosciutto and Auricchio provolone			
<b>Caesar Salad with Grilled Chicken</b>		<b>\$60.00</b>	<b>\$110.00</b>
Classic Caesar salad topped with grilled marinated chicken			
<b>Caprese</b>		<b>\$50.00</b>	<b>\$110.00</b>
Tomato & fresh mozzarella tossed with olive oil, fresh basil			
<b>Broccoli Rabé</b>		<b>\$50.00</b>	<b>\$90.00</b>
Sautéed in olive oil and garlic with sundried tomato garnish			
<b>Spinach Salad</b>		<b>\$40.00</b>	<b>\$75.00</b>
Fresh baby spinach with quartered mushrooms, tomatoes and white balsamic vinaigrette on the side			
<b>Insalata di Pasta con Vegetali Grigliati</b>		<b>\$70.00</b>	<b>\$135.00</b>
Cold pasta salad with grilled vegetables & extra virgin olive oil			

**Our attention to detail to create a delicious presentation will satisfy everyone's senses and deliver a memorable experience which will be enjoyed by all!**

**Menus available for sampling by appointment at Lucia's**

## Entrees

<i>Pasta</i>			
	<i>Serving Sizes</i>	<i>8-10</i>	<i>20 - 25</i>
<b>Ziti or Linguine Marinara</b>		<b>\$50.00</b>	<b>\$95.00</b>
Ziti or Linguine pasta served with Lucia's homemade marinara sauce and grated parmiggiano cheese			
<b>Pesto Rigatoni</b>		<b>\$50.00</b>	<b>\$95.00</b>
Ziti pasta tossed with a pesto sauce, made with fresh basil, pine nuts, virgin olive oil and grated parmiggiano cheese			
<b>Fusilli, Cavatelli or Gnocchi</b>		<b>\$60.00</b>	<b>\$110.00</b>
Fusilli, Cavatelli or Gnocchi pasta served with Lucia's homemade marinara sauce			
<b>Manicotti</b>		<b>\$60.00</b>	<b>\$110.00</b>
Homemade pasta filled with ricotta and mozzarella cheese and spinach, topped with tomato sauce and baked			
<b>Baked Lasagna</b>		<b>\$80.00</b>	<b>\$145.00</b>
Baked fresh daily, homemade pasta, layered with fresh eggs, ground veal, cheese and marinara sauce			
<b>Fettuccine Alfredo</b>		<b>\$60.00</b>	<b>\$110.00</b>
Wide flat pasta in a cream sauce with Bel Paese and Romano cheese			
<b>Tortellini Alfredo</b>		<b>\$65.00</b>	<b>\$115.00</b>
Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmiggiano cheese			
<b>Cheese Ravioli</b>		<b>\$60.00</b>	<b>\$110.00</b>
Homemade stuffed ravioli, topped with our marinara sauce			

## Fish

<b>Shrimp &amp; Fusilli Pasta</b>	<b>\$95.00</b>	<b>\$175.00</b>
Gemelli Pasta tossed with olive oil, garlic, broccoli, shrimp and grated parmiggiano cheese		
<b>Shrimp Scampi &amp; Linguine</b>	<b>\$80.00</b>	<b>\$155.00</b>
Shrimp sautéed with butter and garlic in a white wine sauce and served over a bed of linguine		
<b>Baked Scrod</b>	<b>\$85.00</b>	<b>\$160.00</b>
Fresh Scrod topped with bread crumbs and spices, and baked		

## Veal

	<i>Serving Sizes</i>	<i>8-10</i>	<i>20 - 25</i>
<b>Veal Braciolettine Limone</b>		<b>\$95.00</b>	<b>\$175.00</b>
Veal rolled and stuffed with prosciutto, mozzarella, spices, sautéed with mushrooms			
<b>Veal Cutlet Parmigiana</b>		<b>\$70.00</b>	<b>\$135.00</b>
Breaded veal cutlet topped with mozzarella cheese and a light tomato sauce			
<b>Veal Marsala</b>		<b>\$85.00</b>	<b>\$160.00</b>
Veal scaloppini sautéed with mushrooms, in a sweet Marsala sauce			
<b>Veal Arrabiata</b>		<b>\$85.00</b>	<b>\$160.00</b>
Veal scaloppini sautéed in a spicy tomato sauce, with mushrooms, capers, anchovies and olives			
<b>Veal Limone</b>		<b>\$85.00</b>	<b>\$160.00</b>
Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce			
<b>Veal Cacciatora</b>		<b>\$85.00</b>	<b>\$160.00</b>
Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce			

## Chicken

<b>Chicken, Ziti &amp; Broccoli</b>	<b>\$65.00</b>	<b>\$115.00</b>
Ziti pasta, in a cream sauce with Bel Paese Romano cheese and broccoli		
<b>Chicken Cutlet Parmigiana</b>	<b>\$60.00</b>	<b>\$110.00</b>
Baked chicken cutlet topped with a light tomato sauce and mozzarella cheese		
<b>Chicken Marsala</b>	<b>\$70.00</b>	<b>\$135.00</b>
Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine		
<b>Chicken Limone</b>	<b>\$70.00</b>	<b>\$135.00</b>
Boneless chicken breast sautéed with mushrooms in a lemon wine sauce		
<b>Boneless Chicken Cacciatora</b>	<b>\$70.00</b>	<b>\$135.00</b>
Boneless chicken breast sautéed with mushrooms, peppers, onions in a white wine sauce		
<b>Oven Roasted Chicken</b>	<b>\$70.00</b>	<b>\$135.00</b>
Chicken legs & wings roasted with potatoes and rosemary		
<b>Braciolettine Calabrese</b>	<b>\$85.00</b>	<b>\$175.00</b>
Chicken breast rolled and stuffed with prosciutto, mozzarella, spices, sautéed with peppers, mushrooms, onions in a light tomato sauce		
<b>Chicken Arrabiata</b>	<b>\$70.00</b>	<b>\$125.00</b>
Chicken breast sautéed in a spicy tomato sauce, with mushrooms, capers, anchovies, and olives		

## Meats

Serving Sizes 8-10 20-25

<b>Oven Roasted Sirloin Strip</b>	<b>\$ Market Price</b>	
Whole Sirloin strip, rubbed with spices, slow roasted and cooked to your liking		
<b>Sirloin Tips</b>	<b>\$ Market Price</b>	
Sirloin Tips marinated and cooked to your liking		
<b>Meatballs</b>	<b>\$50.00</b>	<b>\$90.00</b>
Homemade Meatballs in a light tomato sauce		
<b>Oven Roasted Stuffed Pork Loin</b>	<b>\$ Market Price</b>	
Boneless pork loin stuffed with spinach, carrots, mozzarella cheese and prosciutto, roasted and served with own sauce with vegetables		
<b>Pork Chop Agro Dolce</b>	<b>\$85.00</b>	<b>\$160.00</b>
Pork chops sautéed with onions, peppers, wine vinegar and honey		
<b>Sausages Grilled</b>	<b>\$50.00</b>	<b>\$90.00</b>
Grilled to perfection and served with Cherry peppers		

## Vegetables

<b>Eggplant Parmigiana</b>	<b>\$60.00</b>	<b>\$110.00</b>
Baked eggplant rolled and stuffed with Mozzarella and Romano cheese in a light tomato sauce		
<b>Roasted Potatoes or Roasted Carrots</b>	<b>\$36.00</b>	<b>\$58.00</b>
Oven roasted bliss potatoes and carrots		
<b>Grilled Seasonal Vegetable</b>	<b>\$50.00</b>	<b>\$70.00</b>
Grilled to perfection with extra virgin Olive oil		
<b>Grilled Asparagus</b>	<b>\$60.00</b>	<b>\$95.00</b>
Grilled with extra virgin olive oil and fresh lemon		

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## Sandwiches

Serves 15 ~ Choice of 3 \$98.00

<b>LUCIA</b>	Prosciutto and fresh mozzarella sandwich served with sliced tomatoes, fresh basil and virgin olive oil
<b>CAPRESE</b>	Fresh mozzarella sandwich served with sliced tomatoes, fresh basil and virgin olive oil
<b>FARCITO</b>	Ham, Fontina cheese and marinated artichokes, sandwich
<b>DELL'ORTO</b>	Fresh mozzarella sandwich, grilled eggplant and zucchini, sun dried tomato pesto
<b>POLPETTE</b>	Homemade meatball sandwich
<b>SALSICCE con MELANZANE</b>	Grilled Sausage sandwich with marinated eggplant
<b>Finger Sandwich Tray</b>	Choice of Two: Featuring Italian Tuna, Chicken Salad, Roast Beef and Cheese Ham and Cheese, Eggplant & Roasted Pepper, Including Bread rolls

## Deli Platters

Serves 15 ~ \$120.00

<b>Calzone Platter</b>
<b>Vegetables &amp; Cheese, Cold cuts &amp; Cheese, etc.</b>

### Catering Policies

*All prices subject to 7% State & Local taxes.  
Deposit of 30% required at time order is made.  
We accept cash, company checks & major credit cards.  
Less than \$500 a delivery fee of \$50 will be applied*

*Consuming raw or undercooked foods may increase the risk of food borne illness.  
Please inform us of any allergies you may have.*

~ Culinary Creations ~  
~ Custom Menus ~ Classic Italian ~  
~ Elegant Socials ~  
~ Corporate Events ~  
~ Celebrations & More ~

With an inviting ambiance, exceptional food and a world-class wine list, *Ristorante Lucia* is the perfect place to host any event, from this year's holiday party to next year's company Anniversary. Our attention to detail to create a delicious presentation will satisfy everyone's senses and will be a memorable experience enjoyed by all! Our function coordinator will take care of all the details!

### Holiday Celebrations

Our Private Dining rooms are a warm and gracious setting for your holiday parties. Our chefs are happy to prepare any menu that you desire to celebrate this special time of year.

### Private Luncheons

Our dining rooms are available during the day. Organizing a lunch instead of an evening event can be a thoughtful way to accommodate your guests busy schedules during the holiday season.

### Cocktail Gatherings

Choose from a selection of wine, spirits and tempting hors d'oeuvres. Your guests can mingle as they wish, enjoying a memorable moment in a gracious setting.

### Wine Tasting Parties

Exploring new wines together is a great way to break the ice and bring people together. Our Wine Manager will work with you to select wines that will match your budget, complete with tasting notes.

### Custom Dinners

Do you have a special theme in mind for your event? Our talented chefs can work with you to prepare a custom menu. Or, you can select from preset menus, each featuring a choice of innovative entrées.

### Cooking with Our Chef

Our talented chefs demonstrates and works with you to prepare, cook, and enjoy a delicious meal in our kitchen. A great group gathering and wonderful experience to share together as you dine privately enjoying your meal!

### Bereavement and Collations

Please accept our sincere condolences during this difficult time. We would like to offer our facility you, your family, and your special friends.

## Take Out Menu

# Catering by



### Services for All Events

#### Culinary Creations

#### Custom Menus

#### Classic Italian

#### Elegant Socials

#### Corporate Events

#### Celebrations & More

**Menus are available for sampling by appointment**

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