

# Ristorante Lucia

EST. 1977





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## Antipasti CALDI E FREDDI (APPETIZERS)

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


## Pastasciutte (PASTA)

 <b>Scaloppine Abruzzese</b> 24	<b>Lasagna</b> 20
Veal & chicken sautéed with butter, white wine, broccoli and cheese, pan tossed with penne rigate	Nonna Lucia's recipe, fresh pasta layered with egg, ground veal, Mozzarella & tomato sauce
<b>Quattro Formaggi</b> 19	 <b>Gnocchi Abruzzese</b> 19
Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese & Parmigiano	Served with tomato sauce, fresh basil, Pecorino
<b>Penne Pomodoro</b> 17	<b>Tortellini Pesto</b> 17
Penne rigate in a light tomato sauce	Tortellini, fresh pesto with pine nuts, basil, Parmigiano & extra virgin olive oil
<b>Pasta alla Norma</b> 20	 <b>Chitarra al Tartufo</b> 25
Penne rigate, eggplant, crushed tomato, ricotta salata	Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil
<b>Linguine con Vongole</b> 21	<b>Pappardelle Bolognese</b> 17
Linguine with a choice of mussels or clams in a white wine sauce	Pappardelle in San Marzano tomato sauce with ground meat
<b>Fettuccini Alfredo</b> 20	<b>Tricolore</b> 30
Fettuccini in a cream sauce with Bel Paese & Romano cheeses	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> 23	
A specialty of the house! Penne rigate, Porcini mushrooms, sausage, broccoli, sun-dried tomato & capers	
 <b>Maccheroni Chitarra</b> 20	
Abruzzese Chitarra-cut pasta made of semolina, tomato sauce, fresh basil & sprinkled with Romano cheese	
<b>Gnocchi Spezzatino</b> 25	
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> 9	<b>Beets</b> 10
Seasonal greens, tomato, red onion & Lucia's famous house salad dressing	Fresh beets over a bed of arugula, red wine vinaigrette with shaved Ricotta Salata
<b>Cesare</b> 10	
Romaine lettuce tossed with Cesare dressing, topped with croutons & shaved Parmigiano cheese	

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

## Zuppe & Minestre (SOUPS)

<b>Zuppa del Giorno</b> 8	<b>Fagioli</b> 8
Prepared fresh daily with market fresh ingredients	Rustic country soup made from the stock of Prosciutto, beans & pasta

PLEASE VISIT OUR OTHER LOCATION IN BOSTON'S HISTORIC NORTH END!

Ristorante Lucia

415 HANOVER STREET  
NORTH END, BOSTON  
WWW.LUCIAB.IT  
(617) 367-2353

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 95!

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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

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**Filmark**  
HOSPITALITY GROUP



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