

Antipasti caldi e freddi (appetizeri	()
Bruschette 9 Country bread topped with your choice of- tomato, Mozzarella and fresh basil or sautéed wild mushrooms	<b>Caprese</b> Ripe tomato, Mozzarella di Bufula, fresh basil, aged Balsamic vinegar sprinkled with sea salt and drizzled with extra virgin olive oil
Antipasto Nostrano 19 Prosciutto, Sopressata, Provolone, seasonal marinated vegetables	Carrozza 13 Lightly breaded, pan fried Mozzarella stuffed with Prosciutto. Served with
Scampi 17 Shrimp sautéed with butter, garlic and white wine. Served over crostini	marinara sauce <b>Calamari 14</b> Fried calamari served with marinara dipping sauce
Pastasciutte (PASTA)	
Scaloppine Abruzzese 24 Veal and chicken sautéed with butter, white wine, broccoli and cheese, pan tossed with penne rigate	Lasagna Lucia 20 Nonna Lucia's recipe, fresh pasta layered with egg, ground veal, Mozzarella & tomato sauce
Quattro Formaggi 20 Pappardelle in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano	Gnocchi Abruzzese 19 Served with tomato sauce, fresh basil, Pecorino
Brigante di Penne 19 Penne rigate in a light cream, vodka and tomato sauce	<b>Tortellini Pesto 19</b> Tortellini, fresh pesto with pine nuts, basil, Parmigiano & extra virgin olive oil
Mare e Monte 21 Linguine with shrimp from the sea and mushrooms from the mountains in a rich tomato sauce	Chitarra al Tartufo 26 Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil
<b>Pappardelle Bolognese 21</b> Pappardelle in San Marzano tomato sauce with ground meat	Gluten Free Pasta is available and will require a longer preparation time
Pizze	
Lucia Favorite 14 Wild mushrooms, Fontina and Romano Cheeses, topped with Arugula	Funghi e Pepperoni 13.50 Tomato sauce, mozzarella, mushrooms and pepperoni
Cheese 12.50 Tomato sauce and shredded mozzarella	<b>Vegetariana</b> 12.50 White pizza with mozzarella, topped with grilled zucchini, eggplant and red peppers
Margherita13.50Tomato sauce, slices of fresh	Broccoli e Salsicce 13.50 White pizza with mozzarel-

Insalata Mista

Insalate (JALADJ)

Seasonal greens, tomato, red onion and Lucia's famous house salad dressing

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11 Cesare Romaine lettuce tossed with Caesar dressing, topped with croutons & shaved Parmigiano cheese



Minestra di Fagioli (JOUP9) Rustic country soup made from the stock of Prosciutto, beans & pasta

23 Ammazzafame A specialty of the house! Penne rigate, Porcini mushrooms, sausage, broccoli, sun-dried tomato and capers

Maccheroni Chitarra 20 Abruzzese Chitarra-cut pasta made of semolina, tomato sauce, fresh basil and sprinkled with Romano cheese

Gnocchi Spezzatino 25 Gnocchi sautéed with capers, sun-dried tomatoes, mushrooms and veal

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

Quattro Formaggi 13.50 White pizza with mozzarella, Auricchio provolone, Fontina and mild Gorgonzola cheeses

13.50 Buongustaio White pizza with mozzarella, potatoes, pancetta, Gongonzola cheese and fresh rosemary

### Make Your Own Pizza Kit 16.00

2 small pizza dough balls, tomato sauce, mozzarella cheese, basil & pepperoni

Let us know if you want to customize your toppings

mozzarella and fresh basil

Pizza in Piazza 14 Tomato sauce, mozzarella, mushrooms, ham, pepperoni, fresh peppers and onions

Quattro Stagione 14.50 Tomato sauce, mozzarella, ham, mushrooms, olives and marinated artichokes

la, sautéed broccoli and sweet Italian sausage

Prosciutto e Fichi 14 White pizza with mozzarella, Gorgonzola, fig spread and Prosciutto di Parma

Scampi 16 Shrimp scampi over a cheese pizza with diced tomato and oregano



Pollo Lucia 24 Boneless chicken breast sautéed with artichoke hearts and mushrooms in a light lemon sauce

Pollo Marsala 23 Chicken breast, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine

19 Melanzane Parmigiana 🏼 🦉 Baked eggplant layered with a light tomato sauce and Mozzarella cheese

## Vitello (VEAL)

Saltimbocca 27 Veal layered with Prosciutto, Mozzarella and mushrooms sautéed in a light white sauce

Braciolettine 28 Prepared either alla Limone, veal rolled and stuffed with Prosciutto and Mozzarella, mushrooms and citrus white wine -or- alla Calabrese, veal rolled and stuffed with Prosciutto and Mozzarella, peppers, mushrooms, onions in a spicy pomodoro sauce

Vitello Marsala 25 Veal, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine

Vitello Parmigiana 🛛 🥒 22 Breaded veal cutlet topped with a light tomato sauce and Mozzarella cheese Add eggplant 25

## Contorni (SIDES)

Linguine or Penne Rigate 8 Meatballs\* 7 Sautéed Spinach 8 Bolognese Sauce\* 6

## Bevande (BEVERAGES)

Coca-Cola	3
Diet Coca-Cola	3
Sprite	3
Ginger Ale	3
Blood Orange Aranciata	4
San Pellegrino (1L)	6
Aqua Panna (1L)	6

Alert us of any food allergies or restrictions. 🗁 Pollo Francesco 🚺 🥒 23 Boneless chicken breast topped with Prosciutto and Mozzarella, spicy marinara sauce, fresh mushrooms and black olives

Pollo Focaccia 💵 23 Boneless chicken breast topped with Prosciutto and Mozzarella, olives, sundried tomatoes, fried artichokes, white wine sauce

Pollo Parmigiana 🏼 19 Baked chicken cutlet topped with a light tomato sauce and Mozzarella cheese Add eggplant 23 Alla Triglia (FROM THE GRILL)

Bistecca alla Arrabiata\*35 Grilled New York Sirloin steak topped with a spicy marinara sauce, mushrooms, capers, anchovies & olives

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

Certain menu selections are served with a side dish, please no substitutions

Entrees with a penne rigate symbol are served with penne rigate pasta (no substitutions please)

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# Frutti di Mare (FROM THE SEA)

#### Marco Polo

44 Fresh from the market, shrimp, clams, mussels, filet of sole, calamari and scallops in a light marinara sauce. Served over pappardelle

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

28 Salmone\* Fresh salmon marinated and grilled. Served with Italian white bean salad and asparagus

#### Sogliola Pescarese

Fresh filet of sole, dipped in egg and fried with fresh lemon and limoncello. Served with asparagus

#### Guazzetto di Mare

31 A specialty of the house! Calamari, imported baby clams, fresh shrimp and filet of sole in a rich tomato sauce over pappardelle pasta

#### Cozze e Gamberi Cacciatore

26 Fresh mussels and& shrimp with mushrooms, peppers & sweet white onions

#### Calamari Pirata

25 Calamari sautéed in tomato sauce with capers, olives, sun-dried tomato served over linguine

## Docli (DESSERTS)

#### Torta di Nicciola A sumptuous hazelnut and ameretto cake served over crème anglaise

#### Cannoli

A North End favorite! Crisp pastry shell filled with ricotta cheese

#### Columba Bread Pudding

Our housemade bread pudding made from the traditional Italian Easter Bread (contains nuts)

#### Tiramisu

Homemade zabaglione custard over lady fingers dipped in espresso 

\* These items may be cooked to order. Consuming undercooked meat, poultry, dairy or fish increases the risk of foodborne illness.

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