## Tintipasti caldie fredoi (appetizers)

## Bruschette <br> Country bread topped with 9 <br> 9

 your choice of- tomato, Mozzarella and fresh basil or sautéed wild mushroomsAntipasto Nostrano 19
Prosciutto, Sopressata,
Provolone, seasonal
marinated vegetables

## Scampi

Shrimp sautéed with butter, garlic and white wine.
Served over crostini   19

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## Carrozza <br> 13

Lightly breaded, pan fried Mozzarella stuffed with Prosciutto. Served with marinara sauce

Calamari
Fried calamari served with marinara dipping sauce

## Caprese

13
Ripe tomato, Mozzarella di Bufula, fresh basil, aged Balsamic vinegar sprinkled with sea salt and drizzled with extra virgin olive oil
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## Pastasciutte (pasta)

Scaloppine Abruzzese 24
veal and chicken sautéed with butter, white wine, broccoli and cheese, pan tossed with penne rigate

Quattro Formaggi
20
Pappardelle in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano

Brigante di Penne
Penne rigate in a light
cream, vodka and tomato sauce
Mare e Monte
Linguine with shrimp from
the sea and mushrooms from the mountains in a rich tomato sauce

Pappardelle Bolognese 21
Pappardelle in San Marzano
tomato sauce with ground meat

## Insalate (salads)

## Insalata Mista

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

## Cesare

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

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## 2uppe \& Jnirestre

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

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## Ammazzafame

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

## Maccheroni Chitarra

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

Gnocchi Spezzatino
25
Gnocchi sauteed 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.

## Pizze

Lucia Favorite
Wild mushrooms, Fontina and Romano Cheeses, topped with Arugula

Cheese
12.50

Tomato sauce and shredded mozzarella

## Margherita

13.50

Tomato sauce, slices of fresh mozzarella and fresh basil

## Pizza in Piazza

Tomato sauce, mozzarella, mushrooms, ham, pepperoni, fresh peppers and onions

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

Lasagna Lucia 20
Nonna Lucia's recipe, fresh pasta layered with egg, ground veal, Mozzarella \& tomato sauce

Gnocchi Abruzzese 19
Served with tomato sauce,
fresh basil, Pecorino
Tortellini Pesto 19
Tortellini, fresh pesto with pine nuts, basil, Parmigiano \& extra virgin olive oil

Chitarra al Tartufo 26
Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil

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

## Funghi e Pepperoni <br> 13.50

Tomato sauce, mozzarella,
mushrooms and pepperoni

## Vegetariana

12.50

White pizza with mozzarella, topped with grilled zucchini, eggplant and red peppers

Broccoli e Salsicce 13.50
White pizza with mozzarella, sautéed broccoli and sweet Italian sausage

## Prosciutto e Fichi

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

## Scampi

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

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

Buongustaio
13.50

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

## Polla (chicken)

## Pollo Lucia (W)

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

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

## Melanzane Parmigiana

Baked eggplant layered with a light tomato sauce and
Mozzarella cheese

## Vitello (veal)

Saltimbocca
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

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

## Cantorni (sioes)

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

## Bevande (вeverager)

| 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.

## ATlua Corigflia

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

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

## Jrutti di JMare (FRoM the Jea)


#### Abstract

Marco Polo Fresh from the market, shrimp, clams, mussels, filet of sole, calamari and scallops in a light marinara sauce.


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

## 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
EQA 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
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.

