

Antipasti CALDI E FREDDI (APPETIZERS)

Bruschette 11	Caprese 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
Antipasto Nostrano 22	Cozze 16
Prosciutto, Sopressata, Pecorino, seasonal marinated vegetables	Native mussels sautéed with fresh garlic and extra virgin olive oil and white wine. Served with crostini
Calamari 16	Carrozza 15
Fried calamari served with marinara dipping sauce	Lightly breaded, pan fried Mozzarella stuffed with Prosciutto. Served with marinara sauce
Scampi 18	
Shrimp sautéed with butter, garlic and white wine. Served over crostini	

Pastasciutte (PASTA)

Scaloppine Abruzzese 24	Lasagna Lucia 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
Quattro Formaggi 20	Gnocchi Abruzzese 21
Pappardelle in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano	Served with tomato sauce, fresh basil, Pecorino
Brigante di Penne 19	Tortellini Pesto 21
Penne rigate in a light cream, vodka and tomato sauce	Tortellini, fresh pesto with pine nuts, basil, Parmigiano and extra virgin olive oil
Carbonara 25	Chitarra al Tartufo 28
Spaghetti with bacon, onion, egg yolk, grated Grano Padano	Abruzzese Chitarra-cut pasta with wild mushrooms, sausage with white truffle oil
Mare e Monte 23	Pappardelle Bolognese 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
Maielando 25	Gnocchi Spezzatino 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
Ammazzafame 23	Tricolore 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
Maccheroni Amatriciana 25	Melanzane Parmigiana 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)


Pollo Lucia 26	Pollo Francesco 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
Pollo Marsala 25	Pollo Focaccia 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
Saggittario 25	Pollo Parmigiana 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
	Add eggplant 25

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
Scampi Francavillese 27
Shrimp sautéed with butter and garlic in a white wine sauce. Served over spaghetti
Salmone* 31
Wild salmon marinated and grilled. Served with Italian white bean salad and asparagus
Sogliola Pescarese 28
Fresh filet of sole, dipped in egg and fried with fresh lemon and limoncello. Served with asparagus
Guazzetto di Mare 34
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 and sweet white onions. Served with spaghetti
Calamari Pirata 26
Calamari sautéed in tomato sauce with capers, olives, sun-dried tomato served over spaghetti

Insalate (SALADS)

Insalata Mista 9
Seasonal greens, tomato, red onion and Lucia's famous house salad dressing
Insalata Lucia 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
Cesare 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)

Zuppa del Giorno 11
Prepared fresh daily with market fresh ingredients
Minestra di Fagioli 9
Rustic country soup made from the stock of Prosciutto, beans & pasta

Alla Griglia (FROM THE GRILL)

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

Vitello (VEAL)

Saltimbocca 27
Veal layered with Prosciutto, Mozzarella and mushrooms sautéed in a light white sauce
Braciolettine 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
Vitello Marsala 28
Veal, sautéed mushrooms in a sweet Marsala wine sauce. Served with linguine
Vitello Parmigiana 26
Breaded veal cutlet topped with a light tomato sauce and Mozzarella cheese
Add eggplant 29
Carrozzella 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