

Antipasti

Traditional Antipasto Platter	\$15
<i>various Italian cured meats and cheeses served with our homemade antipasto center</i>	
Shrimp Crostini	\$8
<i>four shrimp served over ciabatta crostini, topped with alfredo sauce and three cheeses</i>	
Garlic Bread	\$4
<i>half-loaf of ciabatta lightly toasted with garlic butter</i>	<i>add mozzarella</i> \$6
Bruschetta	\$8
<i>half-loaf of garlic bread topped with mozzarella, diced roma tomato, basil, and olive oil</i>	

Insalata e Zuppa

Field Greens Salad	\$ 5
<i>served with your choice of Luciano's vinaigrette or our homemade gorgonzola dressing</i>	
Caesar Salad	\$ 6
<i>traditional caesar salad served with romaine lettuce and croutons</i>	
Tomato, Basil and Gorgonzola Salad	\$ 6
<i>sliced roma tomato with basil, cracked black pepper, olive oil, and topped with gorgonzola cheese</i>	
Soup of the Day	<i>cup</i> - \$ 5
<i>made fresh daily</i>	<i>bowl</i> - \$ 6

Pasta

Spaghetti	\$ 11
<i>our homemade tomato sauce over spaghetti</i>	<i>with meatballs or sausage</i> \$ 13
Fettuccine Alfredo	\$ 12
<i>fettuccine pasta in our homemade alfredo sauce with parmesan and romano cheeses</i>	
Pasta Fiorentino	\$ 15
<i>spinach, roasted pine nuts, garlic, and olive oil served over linguine, topped with parmesan</i>	
Pasta Primavera	\$ 15
<i>mixed vegetables sauteed in a light tomato sauce and served over linguine</i>	
Pasta Angela	\$ 15
<i>a blend of garlic, onion, prosciutto, dried grapes, and pine nuts in a butter cream sauce mixed with linguine</i>	
	<i>add grilled chicken to your pasta</i> \$ 5
	<i>add grilled shrimp to your pasta</i> \$ 7

Al Forno

Luciano's Lasagna	\$ 14
<i>traditional lasagna - a family favorite</i>	
Stuffed Shells	\$ 13
<i>three pasta shells stuffed with ricotta cheese, spinach, and mushrooms topped with tomato sauce and mozzarella</i>	
Eggplant Parmigiana	\$ 13
<i>lightly breaded eggplant, fried and topped with tomato sauce, mozzarella and parmesan cheese</i>	
Stuffed Eggplant	\$ 14
<i>lightly breaded eggplant, stuffed with ricotta cheese, spinach, and mushrooms, topped with tomato sauce and mozzarella</i>	
Chicken Tetrazzini	\$ 14
<i>chicken and sauteed mushrooms topped with fettuccine noodles, alfredo sauce, and mozzarella</i>	
Baked Ziti	\$ 14
<i>baked with ricotta cheese, seasoned ground beef and tomato sauce, topped with mozzarella</i>	

Veal, Pork, Lamb, and Chicken

Veal Scallopine	\$ 18
<i>sliced scallopine of veal in homemade marsala creme sauce with mushrooms and served over spaghetti</i>	
Veal Saltimbocca	\$ 18
<i>scallopine of veal baked with prosciutto and provolone served over a bed of risotto</i>	
Veal Piccata	\$ 18
<i>sliced scallopine of veal sauteed with mushrooms, lemon, and capers with white wine</i>	
Pork Chops	\$ 17
<i>two center cut chops seared then deglazed and served with sauteed vegetables and roasted potato wedges</i>	
Pork Tenderloin	\$ 18
<i>tenderloin medallions pan seared, then finished in a red wine fruit glaze and served over a bed of risotto</i>	
Lamb Chops	\$ 26
<i>four center cut chops seared then deglazed and served with sauteed vegetables and roasted potato wedges</i>	
Chicken Saltimbocca	\$ 17
<i>breaded chicken breast in a light alfredo sauce topped with prosciutto and provolone. served over risotto</i>	
Chicken Scallopine	\$ 16
<i>grilled chicken in homemade marsala creme sauce with mushrooms and served over spaghetti</i>	
Chicken Piccata	\$ 16
<i>grilled chicken sauteed with mushrooms, lemon, and capers with white wine served over linguine</i>	
Chicken Fiorentina	\$ 16
<i>lightly breaded chicken breast smothered in alfredo sauce, parmesan and mozzarella cheese and served over spinach</i>	
Chicken Parmigiana	\$ 16
<i>lightly breaded chicken breast, baked with tomato sauce and mozzarella cheese, served over spaghetti</i>	
Veal Parmigiana	\$ 18
<i>scallopine of veal lightly fried and baked with tomato sauce, topped with mozzarella, served over spaghetti</i>	

Seafood

Linguine with Clam Sauce	\$ 15
<i>chopped clams in a light creme sauce served over linguine</i>	
	<i>with shrimp</i> \$ 20
Shrimp Diavolo	\$ 19
<i>nine shrimp in a spicy tomato sauce with fresh tomato, serrano pepper, garlic, and served over linguine</i>	
Shrimp Lancianese	\$ 19
<i>nine shrimp in a light garlic-creme sauce served over linguine</i>	
Black Mussels Adriatico	\$ 21
<i>black mussels and diced shrimp in a light tomato sauce with fresh tomato and garlic. served over linguine</i>	
Baked Salmon	\$ 19
<i>fresh atlantic salmon baked with a lemon-caper creme sauce and served with sauteed mixed vegetables</i>	