

Established by Joe and Mary Luciano in 1964, Luciano's offers a casual, relaxing atmosphere that is surpassed only by the quality of the food; only the freshest ingredients are used in our flavorful seventh generation homemade family recipes.

Come and savor authentic, as well as traditional, Italian dishes; ranging from classic pasta dishes, eggplant, to chicken and seafood dishes, salads, and more.

Join our long-standing family of loyal customers and experience the finest in authentic Italian cuisine.



# Luciano's Italian

*Authentic Italian Cuisine*

*est 1964*

*Luciano's*

*the tradition continues...*

Luciano's Italian Restaurant  
1821 S. Alameda  
Corpus Christi, TX 78404  
Phone: (361) 882-3191

## **To Go Menu**

Call us at (361) 882-3191

to reserve a romantic date night for two or to book larger parties. Our banquet room can accommodate up to 60 guests for your wedding, rehearsal dinner, office luncheon, or holiday party.

Ask our our family style catering for office lunch parties; for pickup or delivery.

Visit us online at: [www.lucianositalian.com](http://www.lucianositalian.com)

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**Corpus Christi, Texas 78404**  
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# Luciano's Italian

Lunch Dinner

## Antipasto

<b>Traditional Antipasto Platter</b> various Italian cured meats and cheeses served with our homemade antipasto center		\$15	
<b>Shrimp Crostini</b> four shrimp served over ciabatta crostini topped with alfredo sauce and three cheeses	\$8	\$8	
<b>Garlic Bread</b> half-loaf of ciabatta lightly toasted with garlic butter		\$4	
<b>add mozzarella</b>		\$6	
<b>Bruschetta</b> half-loaf of garlic bread topped with mozzarella, diced roma tomatoes, basil, and olive oil	\$8	\$8	
<b>Insalata e Zuppa</b>			
<b>Field Greens Salad</b> served with your choice of Luciano's vinaigrette or our homemade gorgonzola dressing	\$4	\$5	
<b>Caesar Salad</b> traditional Caesar salad served with romaine lettuce and croutons	\$5	\$6	
<b>Large Caesar</b>		\$8	
<b>Large Caesar with chicken</b>		\$12	
<b>Chef's Salad</b> field greens topped with prosciutto and provolone		\$9	
<b>add grilled chicken</b>	\$12		
<b>add grilled shrimp</b>	\$14		
<b>add grilled salmon</b>	\$16		
<b>Tomato, Basil and Gorgonzola Salad</b> sliced roma tomato with basil, cracked black pepper, olive oil, and topped with gorgonzola cheese		\$6	
<b>Soup of the Day</b> made fresh daily	Cup	\$4	\$5
	Bowl	\$5	\$6
<b>Spaghetti or Penne Pasta</b> with our homemade tomato sauce	\$8	\$11	
<b>with meatsauce, meatballs or sausage</b>	\$10	\$13	
<b>Fettuccine Alfredo</b> fettuccine alfredo pasta in our homemade alfredo sauce with parmesan and romano cheeses	\$11	\$12	
<b>Pasta Fiorentino</b> spinach, roasted pine nuts, garlic, and olive oil served over linguine, topped with parmesan	\$12	\$15	
<b>Pasta Primavera</b> mixed vegetables sautéed in a light tomato sauce and served over linguine	\$11	\$15	
<b>Pasta Angela</b> a blend of garlic, onions, tomato, prosciutto, dried grapes, and pine nuts in a butter cream sauce	\$13	\$15	
<b>add grilled chicken to your pasta</b>	\$4	\$5	
<b>add grilled shrimp to your pasta</b>	\$6	\$7	

Lunch Dinner

## Veal, Pork, Lamb, and Chicken

<b>Veal Scallopine</b> sliced scallopine of veal in homemade marsala creme sauce with mushrooms, served over spaghetti	\$17	\$18	
<b>Veal Saltimbocca</b> lightly breaded scallopine of veal in a light alfredo sauce topped with prosciutto and provolone, served over risotto		\$18	
<b>Veal Piccata</b> sliced scallopine of veal sauteed with mushrooms, lemon, and capers with white wine		\$18	
<b>Pork Chops</b> two center-cut pork chops seared, then deglazed and served with sautéed vegetables and roasted potato wedges		\$17	
<b>Pork Tenderloin</b> tenderloin medallions pan seared, then finished in a red wine fruit glaze and served over a bed of risotto		\$18	
<b>Lamb Chops</b> four center-cut chops seared, then deglazed and served with sautéed vegetables and roasted potato wedges		\$26	
<b>Chicken Saltimbocca</b> lightly breaded chicken breast in a light alfredo sauce topped with prosciutto and provolone, served over risotto		\$17	
<b>Chicken Scallopine</b> grilled chicken in homemade marsala creme sauce with mushrooms and served over spaghetti	\$13	\$16	
<b>Chicken Piccata</b> grilled chicken sauteed with mushrooms, lemon, and capers with white wine served over linguine		\$16	
<b>Chicken Fiorentino</b> chicken breast smothered in alfredo sauce, parmesan, and mozzarella cheese and served over spinach	\$12	\$16	
<b>Chicken Parmigiana</b> lightly bread chicken, baked with tomato sauce and mozzarella cheese, served over spaghetti	\$12	\$16	
<b>Veal Parmigiana</b> lightly breaded scallopine of veal lightly fried and baked with tomato sauce, topped with mozzarella, served over spaghetti		\$18	

All menu options are available for lunch or dinner.

**\*\* Prices are subject to change without notice.**

Lunch Dinner

## Al Forno

<b>Luciano's Lasagna</b> traditional lasagna — a family favorite	\$12	\$14
<b>Stuffed Shells</b> three pasta shells stuffed with ricotta cheese, spinach, and mushrooms topped with tomato sauce and mozzarella	\$11	\$13
<b>Eggplant Parmigiana</b> lightly breaded eggplant, topped with tomato sauce, mozzarella, and parmesan cheese	\$10	\$13
<b>Stuffed Eggplant</b> lightly breaded eggplant, stuffed with ricotta cheese, spinach and mushrooms, topped with tomato sauce and mozzarella		\$14
<b>Chicken Tetrazzini</b> chicken and sautéed mushrooms topped with fettuccine noodles, alfredo sauce, and mozzarella	\$12	\$14
<b>Baked Ziti</b> baked with ricotta cheese, seasoned ground beef, and tomato sauce, topped with mozzarella	\$11	\$14

## Seafood

<b>Linguine with Clam Sauce</b> chopped clams in a light crème sauce served over linguine	\$14	\$15
<b>with shrimp</b>		\$20
<b>Shrimp Diavolo</b> six shrimp (lunch) or 9 shrimp (dinner) in a spicy tomato sauce with fresh tomato, serrano pepper, garlic, and served over linguine	\$14	\$19
<b>Shrimp Lancianese</b> six shrimp (lunch) or 9 shrimp (dinner) in a light garlic crème sauce served over linguine	\$14	\$19
<b>Black Mussels Adriatico</b> black mussels and diced shrimp in a light tomato sauce with fresh tomato and garlic, served over linguine		\$21
<b>Baked Salmon</b> fresh Atlantic baked salmon with a lemon-caper sauce and served with sautéed mixed vegetables	\$15	\$19

## Dolci

<b>Tiramisu</b> a layer of creamy custard, set on top of espresso-soaked ladyfingers		\$6
<b>Cassatta Cake</b> vanilla cake, layered with mascarpone sweet cheese, topped with chocolate ganache with caramelized walnuts, almonds, and pecans		\$6
<b>Cheese Cake</b> assorted berry flavors		\$6

Our desserts are homemade and made fresh daily.