



DINNER

M E N U





ANTIPASTI

CORN CHOWDER CREAMY CORN CHOWDER WITH SWEET KERNELS, SMOKY PANCETTA, AND A HINT OF THYME	\$12.95
CALAMARI FRITTI SERVED WITH MARINARA SAUCE	\$15.95
CLAMS OREGANATA BAKED CLAMS AND SEASONED BREAD CRUMBS	\$16.95
MUSSELS CHOOSE MARINARA SAUCE OR GARLIC WITH WHITE WINE & FRESH HERBS	\$19.95
CRAB CAKE PAN FRIED APPLE FENNEL SLAW, BABY ARUGULA & CARROTS WITH A WHOLE-GRAIN MUSTARD SAUCE	\$21.95
SHRIMP COCKTAIL WITH PERNOD & A GARLIC HERB BUTTER SAUCE	\$16.95
MARINATED GRILLED OCTOPUS SERVED WITH CHICKPEAS IN A LIGHT TOMATO SAUCE WITH SPINACH & GRAPE TOMATOES	\$20.95
HOMEMADE MEATBALL FOR TWO FRESHLY GROUND BEEF & VEAL MEATBALL WITH FRESH RICOTTA & HOMEMADE MARINARA	\$16.95
OYSTERS PLATTER HLAF DOZEN EAST & WEST COAST OYSTERS MIGNONETTE SERVED WITH COCKTAIL SAUCE & FRESH HORSERADISH	\$22.95

INSALATA

ADD CHICKEN \$10 GRILLED SHRIMP (3) \$12 SALMON \$16

SIGNATURE SHRIMP AVOCADO CHILLED SHRIMP, CRISP LETTUCE, CAPERS, ONIONS, CHERRY TOMATOES WITH LEMON & OLIVE OIL	\$21.95
CLASSIC CAESAR ROMAINE LETTUCE, CROUTONS & CAESAR DRESSING	\$12.95
NAPOLEON OF ROASTED BEETS ARUGULA, GOAT CHEESE & CHERRY VINAIGRETTE	\$12.95
BURRATA SALAD BURRATA WITH BABY ARUGULA, PROSCIUTTO DI PARMA, ROASTED PEPPERS & A BALSAMIC REDUCTION	\$16.95
LUCIO'S SALAD BABY MIXED GREENS, FRESH PEARS, CANDIED WALNUTS, GRAPE TOMATOES, BLUE CHEESE & PROSECCO VINAIGRETTE	\$12.95

PRIMI

HOMEMADE BLACK LINGUINE

STEWED CHERRY TOMATOES, SHRIMP, AND JUMBO LUMP CRAB MEAT IN A GARLIC WHITE WINE SAUCE WITH OLIVE OIL & BABY ARUGULA

\$29.95

PAPPARDELLE BOLOGNESE

SIRLOIN BOLOGNESE & SHAVED PARMIGIANA, ALSO AVAILABLE SPICY

\$23.95

GONDOLA RAVIOLI

FOUR CHEESE RAVIOLI WITH SPINACH & ROASTED GARLIC IN LIGHT MARINARA SAUCE

\$23.95

HOMEMADE VEGETARIAN LASAGNA

LAYERS OF EGGPLANT, ZUCCHINI, LIGHT MARINARA SAUCE, MOZZARELLA CHEESE & BECHAMEL SAUCE

\$23.95

LINGUINI ALLE VONGOLE

MANILA CLAMS WITH SLICED ROASTED GARLIC IN ALFREDO WHITE SAUCE

\$27.95

HOMEMADE SPAGHETTI PESTO

WITH BURRATA

\$25.95

PESCE

SALMON

GRILLED OR BLACKENED SALMON WITH VEGETABLES IN A RED PEPPER AIOLI SAUCE

\$33.95

SHRIMP ALMONDINE

WITH ROASTED ALMONDS & SAUTEED SPINACH

\$33.95

GRILLED BRONZINO

OVER FENNEL WITH TOMATOES, BABY ARUGULA & EVOO

\$29.95

IL POLLO

FRANCESE

LEMON & BUTTER SAUCE WITH SAUTEED VEGETABLES

\$23.95

PARMIGIANA

SERVED WITH LINGUINI & MARINARA SAUCE

\$23.95

MILANESE

TOPPED WITH BABY ARUGULA, TOMATOES, RED ONIONS & FRESH MOZZARELLA WITH OLIVE OIL & BALSAMIC

\$23.95

BONELESS FREE-RANGE CHICKEN

SERVED WITH TRUFFLE MUSHROOMS, RISOTTO

\$24.95

CHICKEN MARTINI

PARMESAN CRUSTED SERVED WITH GREEN PEAS, ARTICHOKE HEARTS & MIXED VEGETABLES

\$23.95

SECONDI

SKIRT STEAK

GRILLED & SERVED WITH A MADEIRA REDUCTION & MASHED POTATOES

\$39.95

VEAL PICCATA

WITH ARTICHOKE HEARTS, CAPERS, LEMON & WHITE WINE

\$34.95

BONE IN RIB-EYE STEAK

21 DAY AGED STEAK WITH TRUFFLE BUTTER AND ROASTED POTATOES

\$55.95

FILETO DI MAZON

8OZ CENTER-CUT FILET MIGNON WITH BROCCOLINI WITH RED WINE REDUCTION

\$48.95

CONTORNI

BROCCOLI RABE

\$10.95

SAUTÉED ESCAROLE

\$11.95

LONG HOT PEPPERS WITH GARLIC & EVOO

\$13.95

ZUCCHINI CHIPS

\$10.95

HOMEMADE MASHED POTATOES

\$10.95

FRENCH FRIES

\$10.95

**FRENCH FRIES WITH TRUFFLE OIL
AND PARMIGIANA CHEESE**

\$12.95

SAUTEED MUSHROOMS

\$13.95