



DINNER

M E N U





ANTIPASTI

FRENCH ONION SOUP ONION SOUP TOPPED WITH GRUYERE CHEESE	\$12.95
CALAMARI FRITTI SERVED WITH MARINARA SAUCE	\$15.95
CLAMS OREGANATA BAKED CLAMS AND SEASONED BREAD CRUMBS	\$16.95
ESCARGOT WITH PERNOD & A GARLIC HERB BUTTER SAUCE	\$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
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
LASAGNA LAYERS OF PASTA, MEAT, CHEESE & SPINACH IN A BECHAMEL SAUCE	\$23.95
LINGUINI ALLE VONGOLE MANILA CLAMS WITH SLICED ROASTED GARLIC IN ALFREDO WHITE SAUCE	\$27.95
HOMEMADE SPAGHETTI CARBONADA PANCETTA, ONIONS & GREEN PEAS SERVED WITH A CREAM SAUCE	\$25.95

PESCE

SALMON GRILLED OR BLACKENED SALMON WITH VEGETABLES IN A RED PEPPER AIOLI SAUCE	\$33.95
SHRIMP FRA-DIAVOLO SPICY MARINARA SAUCE OVER LINGUINI	\$33.95
SHRIMP SCAMPI GARLIC SAUCE OVER LINGUINI	\$33.95
WHOLE BRONZINO GRILLED WITH BABY ARUGULA, GRAPE TOMATOES, AVOCADO WITH LEMON & EXTRA VIRGIN OLIVE OIL	\$39.95
PAN SEARED SCALLOPS SERVED OVER SAUTEED ESCAROLE & WHITE BEANS WITH A BLOOD ORANGE VINAIGRETTE	\$42.95

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 SCALOPINI ALA SALTIMBOCCA MILK-FED VEAL CUTLET, 24 MONTH AGED PROSCIUTTO DE PARMA, SAUTEED SPINACH, HOMEMADE MOZZARELLA WITH MADEIRA SAUCE	\$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