



THANKSGIVING

M E N U





FIRST COURSE (CHOICE OF)

BUFFALO MOZZARELLA

WITH TOMATOES, ROASTED BELL PEPPERS, BASIL & PESTO

CLAMS OREGANATA

BAKED CLAMS & SEASONED BREADCRUMBS

NAPOLEON OF ROASTED BEETS

ARUGULA, GOAT CHEESE & A SHERRY VINAIGRETTE

CLASSIC CAESAR

ROMAINE LETTUCE, CROUTONS & CAESAR DRESSING

CALAMARI FRITTI

SERVED WITH MARINARA SAUCE

FRESH BURRATA

CREAMY, DELICATE BURRATA CHEESE SERVED WITH RIPE TOMATOES, BASIL,
AND A DRIZZLE OF BALSAMIC GLAZE

BUTTERNUT SQUASH SOUP

VELVETY, ROASTED BUTTERNUT SQUASH BLENDED WITH A HINT OF NUTMEG
AND FINISHED WITH A SWIRL OF CREAM

MAIN COURSE (CHOICE OF)

TRADITIONAL ROASTED TURKEY

APPLE RAISIN STUFFING, SWEET POTATO PUREE

POTATO CRUSTED SALMON

SAUTEED ZUCCHINI WITH TOMATO BASIL BEURRE BLANC

BRONZINO PICCATA

CAPERS WITH WHITE WINE LEMON SAUCE

BAROLD BEEF SHORT RIBS

POTATO PARSNIP PUREE WITH HORSERADISH GREMOLADA

HOMEMADE CAVATELLI

SWEET SAUSAGE, BROCCOLI RABE, GARLIC & EVOO

MUSHROOM RAVIOLI

BUTTER SAGE SAUCE, ROASTED PUMPKIN SEEDS

DESSERT (CHOICE OF)

PUMPKIN CHEESECAKE

RICH, SPICED PUMPKIN CHEESECAKE WITH A GRAHAM CRACKER CRUST, TOPPED WITH A DOLLOP OF WHIPPED CREAM

APPLE TARTIN

CARAMELIZED APPLES BAKED IN A FLAKY PASTRY, SERVED WARM WITH A SCOOP OF VANILLA ICE CREAM

KEY LIME PIE

ZESTY, CREAMY LIME FILLING IN A GRAHAM CRACKER CRUST, TOPPED WITH A SWIRL OF WHIPPED CREAM

TIRAMISU

LAYERS OF ESPRESSO-SOAKED LADYFINGERS AND CREAMY MASCARPONE, DUSTED WITH RICH COCOA POWDER

JOIN US TO CELEBRATE THANKSGIVING!

YOU'RE INVITED TO CELEBRATE THANKSGIVING WITH US AT LUCIO'S!
GATHER WITH FAMILY AND FRIENDS FOR A COZY, DELICIOUS FEAST
FEATURING ALL THE HOLIDAY CLASSICS AND OUR SIGNATURE ITALIAN FLAIR.

JOIN US ON THANKSGIVING DAY FOR A MEMORABLE MEAL AND A WARM,
INVITING ATMOSPHERE. RESERVE YOUR TABLE NOW AND LET US MAKE YOUR HOLIDAY SPECIAL.

LUCIO'S THANKSGIVING PACKAGE

(PER PERSON)

\$59.95

PREFIX + TAX & GRATUITY