



# Merry Christmas



## Cold Appetizers

- Roasted Sweet Peppers**..... \$17  
Roasted in house and marinated with fresh garlic and oil.  
With Fontinella Cheese.....Add \$4.00
- Marinated Octopus**.....\$21  
House dressing with tomato, celery, Scallions, red onions,  
Mushrooms, pepperoncini and red peppers.
- Shrimp Cocktail**.....\$19  
Served with our cocktail sauce.
- Insalada Capri**.....\$18  
Avocado a top of fresh Grande mozzarella, tomato and  
drizzled with a balsamic glaze.

## Hot Appetizers

- Mussels Possilipo**.....\$20  
Fresh cultured mussel's sautéed with fresh tomato,  
basil, oil, garlic, and white wine.
- Calamari Fritti or Ai Ferri**.....\$19  
Fried or Charbroiled.
- Charbroiled Seafood Platter**.....\$36  
Shrimp ai ferri, Calamari ai ferri, and octopus salad.
- Escargot**.....\$15  
Sautéed in garlic and olive oil.
- Shrimp Ai Ferri**.....\$20  
Marinated then charbroiled.
- Shrimp Casalinga**.....\$20  
Three Breaded butterflied shrimp sautéed in a garlic cream  
lemon sauce. One of our signature dishes.
- Sautéed Hot and sweet Banana Peppers**  
With onions and potatoes..... \$20  
With Sausage.....Add \$4.00  
With Anchovy Sauce.....Add \$3.00

## L'Insalata

- Red Tomato Salad**.....\$17  
Fresh Roma tomatoes, red onions, celery, red peppers,  
cucumbers tossed with extra virgin olive oil.
- Luciano Salad**.....Substitute \$ 5.95 / Entree \$19  
Romaine lettuce, tomatoes, cucumbers, red onions, red  
peppers, celery, and chives, and tossed with our homemade  
made to order vinaigrette dressing.  
(Add Marinated chicken \$5.95/ add Charbroiled, chilled  
Shrimp or Salmon \$13.00)
- Caesar Salad**..... Entree \$19  
Romaine lettuce and homemade croutons tossed with our  
signature Caesar dressing.  
(Add Marinated chicken \$5.95/ add Charbroiled, chilled Shrimp or  
Salmon \$13.00)

## Pollo (chicken)

All Chicken entrees served with soup or House salad, side of  
Mostaccioli Meat sauce, choice of vegetable or Santa anna  
potato, and breadbasket. Substitute your house salad for  
Caesar \$4.95

- Chicken Marsala**.....\$26  
Chicken breast medallions dusted in flour, sautéed with  
marsala wine and fresh mushrooms.
- Chicken Piccante**.....\$26  
Chicken breast medallions with mushrooms, white wine, fresh  
parsley and lemon.
- Chicken Parmigiana**.....\$27  
Breaded tender chicken breast topped with homemade  
meat sauce and melted mozzarella cheese.
- Chicken Toscana**.....\$26  
Lightly breaded breast of chicken charbroiled and laced with  
a lemon cream sauce.
- Chicken Mama Assunta**.....\$27  
Chicken medallions sautéed with artichokes and mushrooms  
in a lemon, white wine sauce, and Rosa's special spice.

## Carne (Steaks)

All Steak entrees served with soup or House salad, side of  
Mostaccioli Meat sauce, choice of vegetable or Santa anna  
potato, and breadbasket. Substitute your house salad for  
Caesar \$4.95

- Fillet Mignon**.....\$49  
8oz prime Charbroiled to your liking and served with  
Luciano's own zip sauce.
- \*Surf n' Turf**..... \$92  
8 Oz Prime Filet charbroiled served with Luciano's own Zip  
sauce. Accompanied by a 9oz Lobster tail served with drawn  
butter.
- Rib Eye Steak**.....\$45  
14 oz USDA Prime rib eye charbroiled to perfection and  
served with our own Zip sauce.
- Steak Luciano**.....\$33  
10 oz Charbroiled New York strip sliced thin, marinated with  
our own special dressing and spices.
- Lamb Chops Ai Ferri**.....\$58  
Marinated in Luciano's own special way with olive oil and  
herbs, then char grilled.
- New York Strip Ai Ferri**.....\$36  
12oz Charbroiled to your liking and served with Luciano's  
own zip sauce.
- Steak Siciliano**.....\$38  
Breaded 12oz Charbroiled to your liking and served with  
Luciano's own ammoghio sauce on the side.

## Bambini

- Spaghetti or Mostaccioli**.....\$15  
With meat sauce, plain sauce, or Palomino. Add 1  
meatball.....Add \$3.00
- Fettuccini Alfredo**.....\$16
- Meat Ravioli**.....\$17  
With meat or plain sauce.
- Chicken Tenders**.....\$15  
Served with Fries
- Steak Luciano**..... \$20  
Chargrilled 5 oz New York strip and topped with our own olive  
oil zip seasoning. Served with Fries

## Pasta Italiana

All Pasta entrees served with soup or House salad and our breadbasket. Substitute your house salad for Caesar \$4.95

- Spaghetti or Mostaccoli**.....\$24  
With meat or plain sauce.  
Side of meatballs or sausage.....Add \$6
- Spaghetti alla Napoletana**.....\$25  
A delicious full-bodied sauce with fresh basil and garlic.  
A true Italian Favorite.  
With ricotta cheese.....Add \$5
- Fettuccini Alfredo**.....\$24  
Served in a creamy cheese sauce.  
With Chicken.....Add \$5.95  
With tenderloin tips.....Add \$9  
With Shrimp.....Add \$13
- Gnocchi**.....\$26  
Italian potato dumplings with meat sauce or plain sauce.
- Eggplant Parmigiana**.....\$26  
Lightly breaded and topped with meat, Plain or Napoletana sauce.
- Meat or Cheese Ravioli**.....\$26  
Homemade large pasta pillows filled with ground beef or Ricotta served with Rosa's homemade style meat or plain sauce.
- Lasagna**.....\$26  
Homemade lasagna noodles layered with rich Ricotta cheese and meat sauce.



## Specialita Pasta

All Pasta entrees served with soup or House salad and our breadbasket. Substitute your house salad for Caesar \$4.95

- Pasta al Pesto**.....\$24  
Our own special version of a classic sauce with cheese, olive oil, garlic, and fresh basil. Your choice with or without cream.
- Penne Casarecce**.....\$27  
Spinach, Prosciutto, and mushrooms, with a touch of meat sauce and Italian cheeses.
- Linguini with Clam Sauce**.....\$29  
Red or White sauce. A classic, with fresh clams and Italian herbs.
- Lobster Ravioli**.....\$37  
Ravioli filled with lobster meat and tossed with a tomato basil sauce.
- Pasta Marinara**.....\$35  
Sautéed with shrimp, scallops, clams, and calamari in a red sauce. Your choice of Fettuccini or Risotto.

"Ask your server about menu items that are cooked to order or served raw."  
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

## Vitello (Provini Veal)

All Veal entrees served with soup or House salad, side of Mostaccioli Meat sauce, choice of vegetable or Santa Anna potato, and breadbasket. Substitute your house salad for Caesar \$4.95

- Veal Mama Assunta**.....\$33  
Tender medallions of veal sautéed with mushrooms, white wine, lemon, and fresh parsley.
- Veal Marsala**.....\$32  
Medallions of tender veal dusted in flour then sautéed with Marsala wine and fresh mushrooms.
- Veal Parmigiana**.....\$32  
Breaded tender veal pan fried topped with our homemade meat sauce.
- Veal Siciliano**.....\$32  
Breaded tender veal pan fried and served con Ammoghio.

## Pesce (Fish)

All Fish entrees served with soup or house salad, side of pasta, choice of vegetable or potato of the day, and breadbasket. Substitute your house salad for Caesar \$4.95

- Shrimp Casalinga**.....\$33  
Four jumbo breaded tiger shrimp sautéed in garlic and lemon in a light cream sauce. One of our signature dishes.
- Halibut Livornese**.....\$39  
Fresh Halibut pan fried and topped with a tomato sauce.
- Shrimp Scampi**.....\$31  
Sautéed with wine, fresh parsley, and laced with a light lemon sauce.
- Salmon Toscana**.....\$33  
A hearty portion of fresh salmon broiled with Italian seasoning and laced with a lemon cream sauce.
- Sautéed Perch**.....\$35  
Dusted in flour then sautéed in olive oil, and served with a lemon butter sauce on the side.
- Sea Bass**.....\$52  
Fresh Sea Bass pan-fried in olive oil and served with a lemon butter sauce on the side.
- Swordfish Ai Ferri**.....\$32  
Charbroiled and topped with olive oil, lemon, fresh garlic, and parsley.

**Thank you for coming and sharing this  
Holiday with us at Luciano's and  
Buon Appetito!!!!  
"The Luciano Family & Staff"**