



Cold Appetizers

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

Hot Appetizers

- Mussels Possilipo**.....\$20
 Fresh cultured mussels sautéed with fresh tomato, basil, oil,
 garlic, and white wine.
- Calamari Fritti or Ai Ferri**.....\$19
 Fried or Charbroiled.
- Charbroiled Seafood Platter**.....\$36
 Shrimp, Calamari, and Octopus salad.
- Escargot**.....\$15
 Sautéed in garlic and olive oil.
- Shrimp Ai Ferri**.....\$20
 Marinated then charbroiled.
- Shrimp Casalinga**.....\$20
 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

Salads

- House Salad**.....\$5.95
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 or chilled
 Shrimp \$13.00)
- Caesar Salad**..... Entree \$19
 Romaine lettuce and homemade croutons tossed with our
 signature Caesar dressing.
 (Add Marinated chicken \$5.95/ add Charbroiled or chilled
 Shrimp \$13.00)

Pollo (Chicken)

All Chicken entrees served with soup or salad, side of pasta, choice
 of vegetable or potato, and bread basket. Substitute your house salad
 for a 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 mozzarella cheese then baked.
- 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 salad, side of pasta, choice of
 vegetable or potato, and bread basket. Substitute your house salad
 for a Caesar \$4.95

- Fillet Mignon**.....\$49
 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
 USDA rib eye charbroiled to perfection and served with our
 own Zip sauce.
- Steak Luciano**.....\$33
 Charbroiled New York strip, sliced thin, marinated with our
 own special dressing and spices.
- Lamb Chops Ai Ferri**.....\$58
 Marinated in Luciano's own unique way with olive oil and
 herbs, then char grilled.
- New York Strip (10 oz.) Ai Ferri**.....\$36
 Charbroiled to your liking and served with Luciano's own zip
 sauce.
- Steak Siciliano**.....\$38
 Breaded Siciliano Style served with Ammoghio

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 salad and our breadbasket
Substitute your house salad for a Caesar \$4.95.

Spaghetti or Mostaccoli.....\$24

With meat or plain sauce.

Side of 2 meatballs or sausage.....**Add \$6**

Spaghetti alla Napoletana.....\$25

Delicious tomato sauce with a garlic and basil

Aromas. An 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.....\$27

Homemade lasagna noodles layered with rich Ricotta cheese and meat sauce.

Specialita Pasta

All Pasta entrees served with soup or salad and our bread basket.
Substitute your house salad for a 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.

Lucianos Famous Summer Sauce.....\$27

Rigatoni noodles tossed in our made from scratch sauce.

Blanched in house tomatoes sauteed with garlic and fresh basil.

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

Sauteed 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 salad, side of pasta, choice of vegetable or potato, and bread basket. Substitute your house salad for a 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 topped with our homemade meat sauce And mozzarella cheese then baked.

Veal Siciliano.....\$32

Breaded tender veal served con Ammoghio.

Pesce (Fish)

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

Shrimp Casalinga.....\$33

Breaded Jumbo shrimp butter fried and sautéed in a garlic cream lemon 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.

