

Luciano's Italian Restaurant

Trays alla cart to-go

Appetizers by the Platter (Serves 8-10 people)

-Sautéed sweet/ hot banana peppers, potato, onion, and sausage	\$60 ½ tray (10p)/ \$125 full Tray(25p)
-Shrimp Casalinga	\$45(15 shrimp)/platter
-Barbeque Seafood Platter	\$72/platter
-Marinated Octopus Salad	\$45/platter
-Roasted sweet peppers with Fontinella cheese	\$39/platter
-Eggplant Napoletana	\$25/platter
-Calamari Fritti or Ai Ferri	\$45/platter

Breads

Half Tray

Full Tray

-Italian loafs (10 slices) Please Specify if you would like it heated and sliced.	\$3.00/Loaf	
-Homemade Garlic Bread	\$7.50 (20 Slices)	\$15.00 (40 Slices)

Pastas

Half Tray (10-12p)

Full Tray (20-30p)

	(3 ½ Full Orders)	(8 full orders)
-Mostaccoli (Meat or Plain Sauce)	\$30.00 Palomino \$35.00	\$60.00 Palomino \$70.00
-Alfredo (Penne or Fettuccini)	\$35.00 Add Chicken/ \$50.00	\$70.00 Add Chicken \$100.00
-Primavera (Oil and Garlic or with Cream)	\$40.00	\$80.00
-Gnocchi (Meat or Plain Sauce)	\$40.00 Palomino \$45.00	\$80.00 Palomino \$90.00
-Ravioli Meat (Meat or Plain Sauce)	30 pieces \$45.00	70 Pieces \$105.00
-Casarecce	\$45.00	\$105.00
-Lasagna (Options: Fully Cooked/ or cook at your home)	6 Restaurant size Pieces \$45.00	15 Rest. Size Pieces \$100.00

Sides

Half Tray (10-12p)

Full Tray (20-30p)

-House Salad	\$25.00	\$45.00
-Caesar or Luciano Salad	\$30.00	\$55.00
-Antipasto Salad (Salami, Prosciutto, Ham, Black Olives, Pepperonchini)	\$40.00	\$85.00
-Santa Anna Potatoes	\$30.00	\$60.00
-Green Bean Medley	\$30.00	\$65.00
-Rapini or Swiss Char	\$35.00	\$75.00

Entrees Alla Carte

\$8.95/ Person (Two Pieces/person)

- Chicken Piccante
- Chicken Mamma Assunta
- Chicken Marsala
- Chicken Siciliano (Choice of: Ammoghio sauce Toscana Sauce or both)
- Chicken Parmigiana
- Chicken Alla Griglia

\$11.95/ Person

- Veal Marsala
- Veal Siciliano with ammoghio sauce (two pieces of Provini Veal)
- Steak Luciano (4oz Char grilled N.y Strip)
- Steak Luciano Breaded (4 oz Char grilled N.y strip)
- Cotoletta-Breaded Steak Luciano pan fried in fresh olive oil.
- Veal Parmigiana (two pieces of Provini Veal)

Sauces and Dressings

	<u>Pint (1-2p)</u>	<u>Quart (2-4p)</u>
-Salad Dressing (Italian, Creamy Italian, Ranch, Raspberry Vinaigrette, Bleu Cheese, Thousand Island)	\$4.50	\$8.95
-Minestrone Soup	\$5.00	\$10.00
-Soup De Jour	\$5.25	\$10.50
-Fagioli Soup	\$5.50	\$11.00
-Plain Sauce	\$5.50	\$11.00
-Meat Sauce	\$6.00	\$12.00
-Arrabbiata, Napoletana, or Palomino	\$6.50	\$13.00
-Alfredo	\$7.00	\$14.00
-Specialty Sauces (Casarecce, White/Red Clam, Casalinga, Toscana, Etc.)	\$7.50	\$15.00
-Luciano's Summer Sauce (seasonal)	\$8.00	\$16.00
-Luciano's Zip Sauce	\$5.95	\$10.95
-Ammoghio Sauce	\$5.50	\$11.00

Desserts

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| - Tiramisu | 6 restaurant Slices \$35.50 | 15 restaurant slices \$85.95 |
| -Cheesecake (12 restaurant slices) | without Strawberries \$40.95 | With Fresh cut Strawberries \$44.95 |

(All Orders must Require a \$50.00 deposit
or paid in full at the time of ordering!)