

# Luciano

## Antipasti

“Before the Meal”

### Escargot 12

Traditional Garlic Sauce

### Shrimp Juno 14

Zesty, Deep Fried, Sweet Hot Remoulade

### Mushroom Caps 13

Crabmeat Stuffing

Baked in San Marzano Tomato Sauce

Parmesan Bread Crumbs

### Flat Bread 12

Assorted Italian Meats

Tomato, Garlic & Mozzarella

### Goat Cheese Fondue 13

Honey, Marinara

Basil and Crostini

### Cheese Plate 12

Three Cheeses, Nuts

Fruit Compote

### Antipasta 15

Meats, Cheeses, Olives

### Bruschetta with Olive Salsa 9

Garlic, Olive Oil, Chopped Tomatoes, Red Onions

Chives, Red Pepper, Mozzarella Cheese

### Steamed Mussels 14

White Wine, Tomato, Garlic, Basil, Crostini

## Soup & Salads

*Soup Du Jour* . . . . . *Cup 5 / Bowl 8*

*Salads in a Jar* . . . . . *8*

*Greek* – Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion

*Garden* – Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion

*Maison.* . . . . . *10*

*Gourmet Lettuce, Pecan, Feta Cheese, Balsamic Vinaigrette*

*Caesar Salad* . . . . . *9*

*Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan*

*Blue Caesar Salad* . . . . . *9*

*Artisan Romaine, Bacon, Tomato, House-made Blue Cheese Dressing,*

*La Caprese Salad.* . . . . . *10*

*Layers of Mozzarella and Fresh Tomatoes, basil, virgin olive oil*

*House Grilled Salmon Salad.* . . . . . *18*

*Served over Spinach with Cherry Tomatoes, Red Onions, Craisins & Vidalia Onion Vinaigrette*

20% gratuity may be added to parties of 8 or more

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A Schrader Owned and Operated Restaurant – Serving Huntsville Since 1963

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## Entrées

(All Served with a Choice of Salad in a Jar)

### Pasta

<b><i>Lasagna Bolognese</i></b> . . . . .	<b>18</b>
<i>Traditional Meat Sauce</i>	
<b><i>Spaghetti Bolognese or with Meatballs</i></b> . . . . .	<b>18</b>
<i>House Made, Lean Meat Sauce</i>	
<b><i>Pasta Tortellini</i></b> . . . . .	<b>19</b>
<i>Roasted Beef &amp; Portabella Sauce</i>	
<b><i>Shrimp &amp; Scallops</i></b> . . . . .	<b>20</b>
<i>Over Capellini with Basil, Garlic, Red Onions, Tomatoes &amp; White Wine Sauce</i>	
<b><i>Shrimp &amp; Clams</i></b> . . . . .	<b>19</b>
<i>Over Linguini with Tomatoes, Bacon, Spinach &amp; Clam Velouté</i>	
<b><i>Fettucine Alfredo</i></b> . . . . .	<b>16</b>
<i>Add Shrimp \$6      Add Chicken \$3</i>	
<b><i>Eggplant Parmigiana</i></b> . . . . .	<b>18</b>
<i>Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella &amp; Basil</i>	
<b><i>Three Cheese Ravioli</i></b> . . . . .	<b>19</b>
<i>In a Roasted Red Pepper Cream Sauce with Fresh Spinach</i>	

### La Carne (Meats)

<b><i>Filet Mignon</i></b> . . . . .	<b>Petite 25 / Gronda 35</b>
<i>Herford Beef, Port, Mushrooms, Demi-Glace, Italian Potato Sidewinders</i>	
<b><i>Grilled Kabobs</i></b> . . . . .	<b>22</b>
<i>Fillet of Beef &amp; Chicken with Vegetables and Italian Parmesan Potato Twisters</i>	
<b><i>Veal Marsala</i></b> . . . . .	<b>24</b>
<i>Cremini Mushrooms, Marsala Wine, Mashed Potatoes and Vegetables</i>	
<b><i>Chicken Piccata</i></b> . . . . .	<b>18</b>
<i>Sautéed with Capers, Shallots &amp; Garlic, Angel Hair Pasta, Sautéed Vegetables</i>	
<b><i>Chicken Parmigiano</i></b> . . . . .	<b>18</b>
<i>Lightly Breaded, Simmered in a Special Tomato Sauce, Topped with Mozzarella, Parmesan and served with Spaghetti</i>	
<b><i>Veal Saltimbocca</i></b> . . . . .	<b>26</b>
<i>Lightly Breaded &amp; Sautéed with Spinach, Sage, Prosciutto &amp; Swiss Cheese, Mashed Potatoes</i>	

### Pesce (Fish)

<b><i>Fresh Salmon</i></b> . . . . .	<b>28</b>
<i>Bacon &amp; Onion Compote, Vegetables and Fried Polenta</i>	
<b><i>Luciano Lump Crab Cakes</i></b> . . . . .	<b>24</b>
<i>Fresh Jumbo Lump Crab Cakes served with Angel Hair, Chef's Vegetable and Lemon Beurre Blanc</i>	
<b><i>Ahi Tuna</i></b> . . . . .	<b>28</b>
<i>Topped with Tomato, Olive &amp; Onion Relish, Served with Orzo</i>	

“All special menu requests will be honored if the chef has the ingredients in house.”

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