

Luciano

Antipastí

Shrimp Juno	14
<i>Sweet & Zesty, Lightly Fried, Remoulade Sauce</i>	
Goat Cheese Fondue	13
<i>Goat Cheese Medallions Baked in Marinara & Basil, served with Honey Crostini</i>	
Escargot.	12
<i>Traditional Garlic Butter, Crostini</i>	
Cheese Plate.	12
<i>Combo of Imported Cheeses, Fresh Fruit & a Mixed Berry Compote</i>	
Bruschetta of the Day	12

Soup & Salads

Soup Du Jour.Cup 5 / Bowl 8
Cup of Soup Du Jour & Salad in a Jar.	11
<i>Greek Salad in a Jar - Peppers, Olives, Chick Pea, Feta, Tomato, Pepperoncini, Onion</i>	
<i>Garden Salad in a Jar - Romaine, Radish, Carrots, Cucumber, Celery, Tomato, Peppers, Onion</i>	
<i>Choice of Dill Ranch, Blue Cheese, Basil Balsamic Vinaigrette, or Oregano Vinaigrette</i>	
Caesar Salad	9
<i>Artisan Romaine, Tomatoes, House-made Caesar Dressing, Parmesan & Croutons</i>	
Grilled Chicken Caesar Salad	14
La Caprese Salad.	10
<i>Layers of Mozzarella and Fresh Tomatoes, basil, balsamic drizzle & virgin olive oil</i>	
Greek Beef Kabob Salad.	15
<i>Beef & Vegetable Kabob, Marinated in Olive Oil & Herbs, Served over Greek Salad</i>	
Grilled Salmon Salad.	16
<i>Served over Spinach with Cherry Tomatoes, Red Onions, Dried Cranberries & Honey Sherry Vinaigrette</i>	

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

Pasta

Served with choice of Jar Salad

Lasagna	15
<i>Beef and Cheese Lasagna in a Zesty Marinara Sauce</i>	
Spaghetti & Meat Balls.	15
<i>House Made Bolognese Sauce</i>	
Spaghetti Bolognese	14
<i>House Made Beef and Tomato Bolognese Sauce</i>	
B.S.T.	15
<i>Chicken, Bacon, Spinach, Tomatoes and Fried Avocado Slices over Angel Hair</i>	
Shrimp and Scallop Capellini	16
<i>Sautéed with Garlic, Tomatoes, Red Onions, Basil and White Wine Sauce</i>	
Baked Eggplant Parmigiana	14
<i>Fresh Eggplant with Parmesan, Tomato Sauce, Mozzarella & Basil</i>	
Classic Fettucine Alfredo	13
<i>Add Chicken 5 Add Shrimp 6</i>	
Three Cheese Ravioli	14
<i>In a Roasted Red Pepper Cream Sauce with Spinach</i>	

Pesce (Fish)

Served with choice of Jar Salad

Ahi Tuna	18
<i>Topped with a Tomato, Olive & Onion Relish, Served with Orzo</i>	
Luciano Crab Cakes.	16
<i>Fresh Jumbo Lump Crabmeat Cakes, Spring Greens with a Lemon Beurre Blanc on Angel Hair</i>	
Fresh Grilled Salmon.	17
<i>Served with Polenta Cake and Vegetable of the Day</i>	

La Carne (Meats)

Served with choice of Jar Salad

Chicken Piccata	15
<i>Sautéed with Capers, Shallots, Garlic and White Wine with Angel Hair Pasta and Vegetable of the Day</i>	
Veal Marsala	17
<i>Sautéed in Marsala wine, Garlic, Rosemary, served with Fresh Vegetable of the Day and Linguini</i>	
Chicken Parmigiano	15
<i>Lightly breaded, baked and topped with Marinara and Mozzarella Cheese, with Spaghetti</i>	