

Luciano's Sunday Extravaganza

SERVED 11AM - 4PM

Beverages

PROSECCO

MIMOSA

CHAMPAGNE

SANGRIA

*Homemade with fresh fruit and our own special ingredients
Choice of Red, White or Champagne*

LUCIANO'S SIGNATURE ORANGE CRUSH

*Fresh squeezed orange juice, orange vodka,
Triple Sec & splash of Sprite.*

NONA'S MIMOSA

*Prosecco with a splash of cranberry juice
& orange juice garnished with a sugared rim.*

CAPRESE BLOODY MARY

*Grey Goose Vodka & our homemade Bloody Mary mix.
Garnished with a celery stalk, tomato & fresh mozzarella.*

ULTIMATE BLOODY MARY

*Grey Goose Vodka & our homemade Bloody Mary mix
Garnished with jumbo shrimp & celery stalk.*

COFFEE • ICED/ HOT

CAPPUCCINO • LATTE

ESPRESSO

GOURMET TEAS

Antipasti

CALAMARI FRITTI • 11.95

*Tender calamari pan-fried and topped with hot cherry peppers.
Served with cocktail sauce and lemon.*

ARAGOSTA RAVIOLI • 10.95

*Fresh Maine lobster meat and ricotta cheese filled pasta, tossed
in a light cream sauce with parmigiano-reggiano cheese.*

COZZE MARINARA • 9.95

*Prince Edward Island mussels simmered in a garlic &
white wine marinara sauce with fresh Italian herbs.*

MELANZANA RIPIENE • 10.95

*Pan-fried eggplant rolled with imported Italian ham,
and herbed ricotta cheese then baked with
San Marzano marinara sauce.*

GAMBERI COCKTAIL • 12.95

*Colossal shrimp served ice cold with our
house made zesty cocktail sauce and lemon.*

PROSCIUTTO E MOZZARELLA • 11.95

*Smoked mozzarella cheese wrapped with imported Prosciutto di parma.
Lightly sauteed and served with artichoke hearts, black olives, cubanito
finger peppers stuffed with prosciutto and sharp provolone.
Served over mixed greens with extra virgin olive oil.*

POLPETTA ALLA CORINNA • 12.95

*Oversized meatball made with ground veal, beef and sausage topped with
San Marzano tomato sauce and a dollop of ricotta cheese.
Served with mixed greens with red wine vinaigrette.*

Zuppa

PASTA E FAGIOLI ALLA TOSCANA • 4.95

Our classic Tuscan white bean pasta fagioli.

ZUPPA DI CIPOLLE • 4.95

*Sweet onions in a savory broth with an Italian bread crouton,
baked with fresh mozzarella and Swiss cheese.*

Insalata

CEASAR • 4.95

*Fresh crisp romaine tossed with homemade Caesar dressing,
croutons and parmigiano-reggiano cheese, topped with anchovy filets.*

THE "WEDGE" SALAD • 4.95

*A crunchy cold wedge of iceberg lettuce topped with crisp bacon,
bleu cheese crumbles and our homemade bleu cheese dressing.*

MOZZARELLA CAPRESE • 10.95

*Fresh sliced Buffalo mozzarella and vine-ripened tomatoes with Vidalia onions and fresh basil.
Finished with a drizzle of extra virgin olive oil.*

\$15.95

First Course

CHOICE OF SOUP DU JOUR OR SMALL HOUSE SALAD

Entrée

OMELETTE CAPRESE

Three egg omelette made with fresh tomatoes, mozzarella cheese.
Finished with fresh basil and Parmigiano-Reggiano cheese. Served with bacon and roasted potatoes.

EGGS MAXWELL

Toasted English muffins topped with tenderloin, poached eggs, grilled shrimp, and a dollop of bernaise sauce

POLLO ALLA LUCIANO

Breast of chicken layered with imported ham, fresh basil, garlic, & Italian herbs with fresh mozzarella cheese & beefsteak tomato.
Served over angel hair pasta tossed in a garlic & marinara sauce & drizzled with extra virgin olive oil & Parmigiano-Reggiano cheese.

CHICKEN FIORINTINA

Chicken breast sautéed in a sweet Marsala wine sauce topped with imported Prosciutto di Parma & fresh mozzarella.
Served over a bed of sautéed spinach & angel hair pasta.

COTOLETTA DI POLLO MELANZANA ALLA PARMIGIAN

Lightly breaded boneless breast of chicken topped with pan-fried eggplant, fresh mozzarella cheese &
baked with our San Marzano tomato sauce. Finished with Parmigiano-Reggiano cheese. Served with angel hair pasta.

POLLO MARSALA

Chicken breast sautéed with button mushrooms & a Marsala wine demi glaze
for a sweet flavor & a caramel color. Served over angel hair pasta.

BAKED STUFFED FILET OF SOLE

Filet of sole stuffed with our famous seafood stuffing. Finished with mornay sauce & served with mashed potatoes.

BAKED SCROD ALLA FIORENTINA

Fresh baked scrod topped crumbled Ritz crackers. Served with mornay sauce, sautéed baby spinach and mashed potatoes.

LUCIANO'S FAVORITE SUNDAY GRAVY

(Luciano's Childhood Favorite)

Homemade meatballs, Italian sausage, pork short ribs simmered in Luciano's famous San Marzano tomato sauce,
served with homemade rigatoni pasta. Finished with Parmigiano-Reggiano cheese.

PAPPARDELLE ALLA RAGU DI CARNE

Wide egg-noodle pasta simmered in our signature Bolognese sauce made with ground veal, beef,
sweet Italian sausage, red wine, carrots, fresh garlic & onions. Finished with Pecorino di Pienza cheese.

GNOCCHI CARBONARA

Homemade potato dumplings sautéed in a traditional Italian Carbonara sauce made with pancetta,
extra virgin olive oil & egg yolk. Finished with pecorino Romano & cracked black pepper.

RIGATONI PRIMAVERA

Large tube pasta sautéed with sliced asparagus, mushrooms, Paccino tomatoes,
& artichokes and finished with garlic & oil.

ROAST TURKEY DINNER

Served with mashed potatoes, stuffing & turkey gravy with a side of cranberry sauce.

BLACK ANGUS PRIME RIB

Served with Au Jus, mashed potatoes and an Antoinette dressing

CHICKEN BREAST CACCIATORE

Sautéed chicken breast with peppers, onions, mushrooms and black olives
in a marinara sauce. Served over angel hair pasta.

PORK CUTLET PARMIGIAN

Lightly breaded & baked with fresh mozzarella cheese in tomato sauce
and served over cappellini pasta

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.
It is the consumer's responsibility to notify staff of any food allergies prior to ordering.