

LUNCH MENU

Antipasti

Olive Tempenade 99¢

MARINARA & GOAT CHEESE SAUCE

The perfect dipping sauce
with our homemade bread. \$2.95

CALAMARI

Tender calamari rings flash fried
and served with marinara sauces. \$8

NEW ARANCINI

Risotto, three Italian cheeses, and pepperoni
formed into balls and flash fried.
Served with our house marinara. \$6

NEW GORGONZOLA MUSSELS

Prince Edward Island Mussels
simmered in a white wine gorgonzola sauce
with diced onions and fresh parsley. \$9

MOZZARELLA CAPRESE

Oven roasted tomatoes layered with fresh buffalo
mozzarella. Topped with virgin olive oil, aged
balsamic vinegar and fresh basil. \$7

GRILLED PORTABELLA

Grilled portabella mushrooms atop garlic crostini toasts
and drizzled with gorgonzola cheese sauce. \$6

MOZZARELLA FRITTI

Wedges of whole milk mozzarella dusted
in bread crumbs and lightly fried. \$6

Appetizer Salads

GARDEN SALAD

Fresh spring mix tossed with vegetables, croutons
and Lucia's homemade Italian vinaigrette. \$3.95
Add crumbled blue cheese for 95¢.

WALNUT & PEAR SALAD

Fresh spring mix with sliced pears, glazed walnuts
and an herbed walnut vinaigrette. \$4.25
Add crumbled blue cheese for 95¢.

CAESAR SALAD

Crisp romaine tossed with homemade Caesar dressing,
fresh croutons and shaved parmesan. \$3.95
Add anchovies for 95¢.

Entree Salads

SICILIAN SALAD

Spiced chicken, mixed field greens, tomatoes,
onions and pecan encrusted goat cheese medallions
with balsamic vinaigrette. \$8.75

SPECIALTY CAESAR

Hearts of romaine tossed with croutons,
homemade Caesar dressing and shaved parmesan.
Your choice of chicken, blackened chicken or shrimp. \$8.50

WALNUT & PEAR WITH CHICKEN

Fresh spring mix with sliced pears, glazed walnuts,
grilled chicken and herbed walnut vinaigrette. \$8.75
Add crumbled blue cheese for 95¢.

CHOPPED ITALIAN SALAD

Hearts of Romaine tossed with salami, pepperoni,
cheeses, green & black olives, red onion,
cucumbers, and roasted red peppers.
Dressed in a light olive oil and vinegar. \$8.75

NEW ROMAINE SALAD

Romaine lettuce with spiced pecans and Gorgonzola cheese
tossed in our house made roasted garlic dressing. \$7

NEW SPINACH SALAD

Fresh Spinach with shredded smoked salmon, goat cheese,
bacon, tomatoes, mushrooms, and red onions.
Topped with a warmed Balsamic dressing. \$9.75

Hoagies, Panninis, Wraps

Choice of homemade chips or homemade pasta salad.

MEATBALL PARMESAN

Homemade Italian meatballs with melted mozzarella
cheese and red sauce on a fresh Italian roll. \$8.25

POLLO MARIE

Grilled chicken breast smothered with sauteed spinach
and mozzarella on a fresh Italian roll. \$8.25

CHICKEN SALAD SANDWICH

Roasted chicken breast chopped with celery,
dijon mustard, mayonnaise and seasonings. \$8.25

ITALIANO PANNINI

Salami, pepperoni, roasted red peppers, provolone cheese
and baby lettuce with balsamic vinaigrette. \$8.50

BLACKENED SALMON PANNINI

Grilled and blackened salmon topped
with seasoned goat cheese and greens. \$8.50

BUFFALO WRAP

Fried chicken tenders tossed in Frank's Buffalo Hot Sauce
with lettuce, tomato, and ranch dressing all wrapped up. \$8.25

NEW CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, tomato and Parmesan cheese
tossed with our caesar dressing all wrapped up. \$8.25

Italian Favorites

PASTA BROCCOLI

Penne pasta and broccoli tips tossed with pesto
and parmesan. Your choice of chicken or shrimp. \$8.75

LUCIA'S LASAGNA

Layers of pasta, beef, sausage, veal and four cheeses
topped with Lu's Red Sauce. \$8.75

EGGPLANT PARMESAN

Medallions of fresh eggplant baked with mozzarella cheese
and Lu's Red Sauce. Served with spaghetti. \$8.75

SPINACH CREPES

Homemade crepes stuffed with spinach and ricotta cheese
then baked with mozzarella cheese and Lu's Red Sauce. \$7.95

CHICKEN PARMESAN

Baked in mozzarella cheese and Lu's Red Sauce.
Served with spaghetti and red sauce. \$8.75

AEGEAN PASTA

Penne pasta tossed with pesto, feta cheese, chicken, mushrooms,
sun-dried tomatoes, artichokes, Kalamata olives and spinach. \$8.75

NEW RAVIOLI

Ricotta cheese stuffed ravioli tossed with our homemade pesto,
set atop Lu's Red Sauce. \$7.95

Just Pasta

\$6.95

CHOOSE YOUR PASTA:

Angel Hair, Penne, Whole Wheat Penne,
Fettucini, Spaghetti, Gluten Free Pasta

CHOOSE YOUR SAUCE:

Lu's Red Sauce, Marinara, Bolognese Meat Sauce, Alfredo

ADD IN EXTRAS:

Meatballs, Italian Sausage, Chicken or Shrimp \$1.95
Broccoli, Mushrooms or Baked with Mozzarella \$1.45

Pizzette

\$7.95

Personal 12" house-made pizza dough, hand tossed and baked
to perfection. Choose from Traditional with red pizza sauce
or "White Pizza" with a virgin olive oil base.

TOPPINGS:

Pepperoni, Italian Sausage, Meatball, Chicken, Mushroom,
Onion, Tomato Slices, Roasted Garlic, Spinach, Basil,
Goat Cheese, Anchovie, Green or Black Olives. 99¢ each

Please ask the wait staff for all Gluten Free options or for other dietary questions.

Vino

Whites

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| Bella Sera Pinot Grigio , Italy <i>citrus, apple, and pear</i> | \$6 | |
| Ecco Domani Pinot Grigio , delle Venezie, Italy <i>tropical fruit, apple, pineapple</i> | \$7 | \$25 |
| Maso Canali Pinot Grigio , Trentino, Italy <i>peach, honey, lemon, and apple</i> | | \$35 |
| Francis Coppola Pinot Grigio , California <i>floral aromas, cool melon, and tropical fruit</i> | \$7 | \$25 |
| Banfi Fumaio Sauvignon Blanc & Chardonnay , Tuscany, Italy <i>grapefruit, citrus, and lime</i> | \$7 | \$25 |
| Canyon Road Chardonnay , California <i>apple, citrus, and cinnamon spice</i> | \$6 | |
| J. Lohr Estate Chardonnay , Arroyo Seco <i>pear, apple, lime, honeysuckle, and light oak</i> | \$8 | \$29 |
| Sonoma Cutrer Chardonnay , Russian River <i>pineapple, mango, grapefruit, lemon, and subtle vanilla</i> | | \$49 |
| Hess Select Chardonnay , Monterey <i>pineapple, green apple, citrus, and oak</i> | \$8 | \$28 |
| Rodney Strong Chardonnay , Sonoma <i>lemon and apple aromas with pear and pineapple flavors</i> | \$8 | \$28 |
| Bel Arbor White Zinfandel , California <i>raspberry and cranberry</i> | \$6 | |
| Polka Dot Riesling , Germany <i>pineapple, nectarine, lemongrass</i> | \$7 | \$25 |
| Santa Margherita Prosecco, Sparkling Italian , Alto Adige, Italy <i>apples and peach blossom aromas, dry with elegant flavors and balanced acidity</i> | | \$43 |

Reds

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| Mirassou Pinot Noir , California <i>strawberry, pomegranate, cherry</i> | \$6 | \$21 |
| Cono Sur Pinot Noir , Chile <i>cherry, raspberry, plum, strawberry</i> | \$7 | \$25 |
| Bella Sera Merlot , Italy <i>red cherry and blueberry</i> | \$6 | |
| Red Rock Merlot , California <i>black cherry, plum, boysenberry</i> | \$6 | \$21 |
| Rodney Strong Merlot , Sonoma <i>plum, blueberry, oak, spicy vanilla</i> | \$9 | \$33 |
| Alamos Malbec, Mendoza , Argentina <i>cassis, black raspberry, chocolate, sweet spice</i> | \$7 | \$25 |
| Bell'Agio Basket Chianti , Tuscany, Italy <i>berry fruits and cherry</i> | \$7 | \$25 |
| Frescobaldi Castiglioni Chianti , Tuscany, Italy <i>dark cherry, dried plum, and almond notes</i> | \$8 | \$29 |
| Banfi Chianti Classico , Tuscany, Italy <i>cherry, plum, and violet</i> | \$8 | \$29 |
| Mazzoni "Super Tuscan" Sangiovese/Merlot Blend , Tuscany, Italy <i>intense aromas with tastes of ripe, dark berries</i> | \$50 | |
| Redwood Creek Cabernet , California <i>raspberry, blueberry, and vanilla oak</i> | \$6 | \$21 |
| Hess Select Cabernet , California <i>ripe plum, cherry, spice, and a hint of oak</i> | \$9 | \$33 |
| Silver Palm Cabernet , North Coast <i>dark chocolate cherry, peppercorn, wood smoke</i> | \$9 | \$33 |
| McWilliam's Hanwood Estate Shiraz , South Eastern Australia <i>dark fruits, plum, and vanilla spice</i> | \$6 | \$23 |
| Zabaco Dancing Bull Zinfandel , California <i>blackberry, black cherry, raspberry, and pepper</i> | \$7 | \$25 |

Birra

Imports

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| \$4 |
| Peroni , Italy |
| Moretti , Italy |
| Moretti LaRossa , Italy |
| LaBatt Blue , Canada <i>(a Buffalo staple)</i> |

Domestic

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| \$3.50 |
| Budweiser |
| Bud Light |
| Coors Light |
| Michelob Ultra |
| Miller Light |
| Samuel Adams |
| Samuel Adams Oktoberfest |
| Sweetwater 420 , Georgia |
| Yuengling |
| O'douls , non-alcoholic |



Water

\$3.50 ~ 500 ml

San Pellegrino, sparkling

Panna, non-sparkling mineral



Soft Drinks

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| Coke |
| Diet Coke |
| Rootbeer |
| Sprite |
| Lemonade |
| Tea sweetened or unsweetened |
| Citavo , Fine Columbian Coffee, regular or decaffeinated |
| Whole Milk |