

4705 Woodstock Road NE
Roswell, GA 30075
www.lucias.org
678.646.1000



Open daily 11 a.m.
Fresh sauces made daily.
Family owned since 1977.
Dine In • Take Out • Catering

DINNER MENU

Antipasti

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

ARANCINI

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

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

HOMEMADE SOUP

\$3.95

Insalata

Choice of soup or salad with every entree.

GARDEN SALAD

Mixed organic greens tossed with fresh vegetables, chick peas and homemade croutons. Italian or Balsamic Vinaigrette. With or without blue cheese crumbles.

WALNUT AND PEAR SALAD

Fresh spring mix with sliced Bartlett pears, maple glazed walnuts and a herbed walnut dressing. With or without blue cheese crumbles.

CAESAR SALAD

Crisp romaine tossed with our homemade Caesar dressing*. Topped with croutons and shaved parmesan. With or without anchovy filets. * Dressing contains anchovies.

Salad without an entree \$6.95
Add grilled chicken \$3.95

Just Pasta

\$10.95

PASTAS

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

SAUCES

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

ADD IN EXTRAS

Meatballs, Italian Sausage, Chicken or Shrimp \$3

Broccoli or Mushrooms \$1.50

ALL ENTREES INCLUDE YOUR CHOICE OF SOUP OR SALAD.

Italian Favorites

LUCIA'S LASAGNA

A customer favorite! Layers of pasta, beef, Italian sausage, veal and four cheeses topped with Lu's Red Sauce. \$16.95

AEGEAN PASTA

Penne pasta tossed with pesto, feta cheese, chicken, mushrooms, sundried tomato, artichoke hearts, spinach and kalamata olives. \$16.95

EGGPLANT PARMESAN

Medallions of fresh eggplant breaded and baked with mozzarella and Lu's Red Sauce. Served with your choice of pasta, sauteed spinach or broccoli. \$16.95

SPINACH CREPES

Handmade crepes stuffed with seasoned ricotta cheese and fresh spinach, then baked with mozzarella and Lu's Red Sauce. \$15.95

PASTA BROCCOLI

Penne pasta and broccoli tips tossed with pesto and parmesan cheese. Served with your choice of grilled chicken or shrimp. \$16.95

RAVIOLI

Ricotta cheese stuffed ravioli tossed with our homemade pesto, set atop Lu's Red Sauce. \$15.95

Seafood

SEARED SCALLOPS

Parmesan encrusted diver sea scallops served with mushroom risotto and Chardonnay sauce. \$17.95

CLAMS OREGANATO

A generous portion of fresh Little Neck Clams in a white wine, clam and garlic broth. Topped with fresh parsley and served over spaghetti. \$17.95

TILAPIA PARMESAN

Tilapia filet lightly dusted with Italian bread crumbs and parmesan cheese then baked and drizzled with lemon butter sauce. Served with your choice of pasta, sauteed spinach or broccoli. \$17.95

CIOPPINO

An Italian seafood stew loaded with Prince Edward Island Mussels, Scallops, Tilapia, Shrimp, and Little Neck Clams simmered in a delicate marinara and wine sauce. Served over al dente spaghetti. \$17.95

SEAFOOD SHELLS

Large pasta shells stuffed with shrimp, scallops and seasoned ricotta cheese. Baked in Lu's Red Sauce and a sprinkle of mozzarella. \$17.95

Chicken & Veal

CHICKEN PICATTA

Chicken breast sauteed with white wine lemon butter sauce and Spanish capers. Served with your choice of pasta, sauteed spinach or broccoli. \$17.95

CHICKEN OR VEAL MARSALA

Chicken breasts or Top Round veal sauteed with fresh mushrooms and Cribari Marsala wine. Served with your choice of pasta, sauteed spinach or broccoli. \$17.50

CHICKEN OR VEAL PARMESAN

Tender and crispy chicken breast or Top Round veal baked with Lu's Red sauce and whole milk mozzarella. Served with your choice of pasta, sauteed spinach or broccoli. \$17.50

VEAL SALTIMBOCA

Veal sauteed in lemon butter sauce with provolone cheese, spinach and parma prosciutto. Served with your choice of pasta, sauteed spinach or broccoli. \$17.95

VEAL FRANCESE

Veal lightly egg battered and sauteed in a lemon butter sauce. Served with your choice of pasta, sauteed spinach or broccoli. \$17.95

Pizzette

Personal 12" homemade pizza dough, hand tossed and baked to perfection. Choose from "Traditional" with red pizza sauce or "White Pizza" with a virgin olive oil base. \$10.95

TOPPINGS

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

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

Beverage Selection

Lucia's Italian Restaurant

Open daily 11 a.m.

Our Story

The Collesano family immigrated to the New York area in the early 1900's from the city of Collesano (Sicily Region), Italy. The family established their first restaurant in Buffalo in 1977.

Over the years, Lucia (Collesano) Klatt has enriched the traditional family recipes with her own personal touch, to bring you the delicious choices we offer today. Our food features the freshest ingredients available, infused with herbs, spices and the passion the Family has for the kitchen.

We hope you enjoy your meal!
Mangia, Mangia!



Planning a Party?

Let us do the cooking or the hosting for you! Don't forget Lucia's Patio, it can hold up to 35 people. Call 678.646.1000 today for more information.

Catering menus are available at the hostess stand, or ask your server for a copy to take home.

Catering is available seven days a week! Lucia's offers party trays of all your favorite items. From Lasagna and other Italian Favorites to chicken, veal and pasta dishes. Salads, fresh bread and desserts are available to compliment your meal. From eight people to 300, Lucia's catering can make it happen for you. And your guests will ask, "Who catered this!?"



Georgia Law

Georgia Law allows patrons to take their wine bottle home with them, when purchased with a meal. So, if you don't finish your wine, take the bottle home with you!

Vino

Whites

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

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

\$4

Peroni, Italy

Moretti, Italy

Moretti LaRossa, Italy

LaBatt Blue, Canada
(a Buffalo staple)

Domestic

\$3.50

Budweiser

Bud Light

Coors Light

Michelob Ultra

Miller Light

Samuel Adams

Sweetwater 420, Georgia

Yuengling

O'douls, non-alcoholic



Water

\$3.50 ~ 500 ml

San Pellegrino,
sparkling

Panna,
non-sparkling mineral



Soft Drinks

Coke

Diet Coke

Rootbeer

Sprite

Lemonade

Tea
sweetened
or unsweetened

Whole Milk

Citavo,
Fine Columbian Coffee,
regular or decaf