

4705 Woodstock Road NE

Roswell, GA 30075

www.lucias.org

678.646.1000



Italian Restaurant

Open daily 11 a.m.

Fresh sauces made daily.

Family owned since 1977.

Dine In • Take Out • Catering

LUNCH MENU

Antipasti

SOUP \$3.95

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

Soup and Side Salad

\$6.95

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

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

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

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

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 <i>(a Buffalo staple)</i>
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
Citavo , Fine Columbian Coffee, regular or decaffeinated
Whole Milk