Luciano's Easter Menu

Appetizers:

Fried Calamari $11.95
Shrimp Cocktail $13.95

Chicken Soup with rice.

Garden Salad with Luciano's homemade Italian dressing.
Or choice of Caesar Salad for an additional $4.00

Entrée's

All entrees served with chicken rice soup, garden salad, vegetable of the day and dessert.

Baked Virginia Ham ***$32.95***
Baked in brown sugar & spices, served with fresh pineapple sauce and mashed potatoes.

Roast Leg of Spring Lamb ***$32.95***
Baked with rosemary & garlic, served au jus with a side of mint jelly and mashed potatoes.

Black Angus Prime Rib ***$41.95***
Served au jus with a side of Antoinette dressing and mashed potatoes.

Veal Parmigian ***$36.95***
Veal cutlet baked with San Marzano tomato sauce & mozzarella cheese, served with cappellini pasta and finished with parmigiano-reggiano.

Three Cheese Ravioli ***$28.95***
Homemade ravioli stuffed with ricotta, fontina and parmigian cheeses. Served in a marinara sauce and finished with parmigiano-reggiano cheese.

Luciano's Traditional Turkey Dinner ***$32.95***
Served with our own sausage & bread stuffing, mashed potatoes and gravy.

Chicken Rossini ***$32.95***
Breasts of chicken topped with imported ham, basil, garlic, Italian herbs, mozzarella cheese and tomato over cappellini pasta in marinara sauce, finished with parmigiano-reggiano.

Chicken Bococcini ***$32.95***
Chicken breast stuffed with mozzarella cheese, Prosciutto and sage, sautéed in a frascati wine demi glacé with mushrooms served over risotto, finished with parmigiano-reggiano.

Cannelloni Bolognese ***$31.95***
Homemade sheets of pasta stuffed with ground meats, parmigian cheese and Italian parsley topped with Bolognese sauce, finished with béchamel sauce and parmigiano-reggiano.

New York Sirloin Steak Luciano ***$39.95***
Grilled New York Sirloin topped with shitake mushrooms, sautéed with extra virgin olive oil, garlic and oregano and served with mashed potatoes.

Veal Marsala ***$34.95***
Veal medallions sautéed with mushrooms and Marsala wine demi glace served over cappellini pasta.

Filet Maxwell ***$42.95***
8oz Filet mignon topped with lobster meat & asparagus served over mashed potatoes finished with bordelaise sauce and a dash of béarnaise sauce.

Chicken & Eggplant Parmigian ***$32.95***
Breaded chicken cutlet and breaded eggplant topped with mozzarella cheese and marinara sauce; baked to perfection, finished with parmigiano-reggiano served over cappellini pasta.

Baked Stuffed Filet of Sole ***$32.95***
Stuffed with bread & seafood stuffing, finished with Newburg sauce and served over risotto.

Children's Menu $15.95

Chicken Fingers & French Fries
Spaghetti & Meatballs

Dessert

Strawberry Shortcake
Tiramisu
Chocolate & Vanilla Mousse Parfait
Homemade Grape Nut Custard Pudding