

Luciano's Restaurant

Curbside takeout 12-8pm Tuesday-Sunday

Ask About our Daily Specials!

**The wait is over! We hope you have missed us as much as we are missing you!
Call ahead to place your order, then simply pull out front and one of our friendly
employees will safely bring your order right to your car**

Antipasti

Soup of the Day \$5.95

Caesar Salad \$8.95

Mozzarella Caprese \$14.95

Wedge Salad \$8.95

Garden Salad \$4.95

Antipasto for Two \$34.95

Entrée's

Chicken Parmigiana \$21.95

Traditional chicken breast dipped in flour and egg topped with homemade San Marzano marinara and mozzarella cheese.
Served with angel hair pasta.

Veal Parmigiana \$27.95

Traditional tender veal medallions dipped in flour and egg, topped with homemade San Marzano marinara and mozzarella cheese. Served with angel hair pasta.

Chicken Marsala \$21.95

Fresh chicken breast dipped in flour and egg and topped with our mushroom Marsala wine sauce.
Served with angel hair pasta.

Veal Marsala \$27.95

Our traditional tender breaded veal medallions topped with our mushroom Marsala wine sauce.
Served with angel hair pasta.

Chicken Sorrentino \$22.95

Chicken breast dipped in flour and egg sautéed in a light marinara, pan-fried eggplant, mushrooms, prosciutto, and mozzarella.
Served with angel hair pasta.

Veal Sorrentino \$28.95

Veal medallions dipped in flour and egg, sautéed in light marinara, pan-fried eggplant, mushrooms, prosciutto, and mozzarella.
Served with angel hair pasta.

Rigatoni with Meatballs \$21.95

Our delicious homemade rigatoni pasta served with Luciano's famous meatballs. Topped with San Marzano marinara and baked in the oven with melted cheese.

Tortelloni Ripieni Primavera \$21.95

Ricotta and asparagus stuffed tortelloni sautéed with button mushrooms, imported Prosciutto di Parma, and baby peas in a tomato cream sauce.

Fettuccini Bolognese \$22.95

Our traditional ribbon pasta topped with our homemade meat Bolognese sauce.

Shrimp Alio y Olio \$30.95

Fresh jumbo shrimp sautéed with garlic in extra virgin olive oil, finished with white wine, lemon juice, and Italian herbs.
Served with angel hair pasta.

Lobster & Shrimp Cardinale \$33.95

Fresh lobster meat and jumbo shrimp done in our homemade tomato sherry cream sauce. Served with angel hair pasta.

Fish of the Day \$29.95

Executive Chef Luciano's choice of the freshest catch of the day. Served with our homemade mashed potatoes.

Baked Scrod \$27.95

Our fresh scrod, brought in daily, baked and topped with Ritz cracker crumbs, fresh lemon juice, and butter.
Served with mashed potatoes

14oz NY Sirloin Luciano \$39.95

Grilled New York Sirloin topped with shitake mushrooms, sautéed with extra virgin olive oil, lemon juice, garlic, and oregano

10oz Filet Mignon \$45.95

Our most tender cut of steak, hand-cut daily, grilled to perfection over an open flame. Served with mashed potatoes

Double Cut Pork Chop Ala Mamma \$28.95

All-natural center-cut premium pork chop grilled and topped with vinegar peppers and served with roasted potatoes

Family Style Meals

Luciano would like to offer our delicious food in a family-style portion.
During these uncertain times he wants to serve the greatest needs of our customers.

Each meal serves 4-6 people

All meals come assembled and chilled, with baking instructions

Antipasti

Tomato & Mozzarella Caprese \$50.00

Fresh sliced Buffalo mozzarella and vine ripe tomatoes with Vidalia onion and fresh basil. Finished with a drizzle of extra virgin olive oil and balsamic reduction.

Caesar Salad \$35.00

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

Garden Salad \$30.00

Fresh mixed salad greens topped with cherry tomatoes, fresh cucumbers, red onion and served with our house Italian dressing on the side.

Cold Antipasto \$65.00

All imported from Italy: Prosciutto di Parma, Salame Ferranino, Mortadella, Capocollo, Sopressata, Finocciolo, with Buffalo Mozzarella, Provolone, Artichoke hearts, Roasted Red Peppers, Olives, finished with extra virgin olive oil and aged balsamic vinegar.

Stuffed Mushrooms \$65.00

Large mushroom caps served with our famous seafood stuffing.

Eggplant Rollatini \$60.00

Pan-fried eggplant rolled with imported Italian ham and Italian herbed ricotta cheese, topped in San Marzano tomato sauce.

Entrée's

Baked Stuffed Shrimp \$110.00

Fresh jumbo shrimp stuffed with Luciano's famous melt in your mouth seafood stuffing, made with crabmeat, scallops, and breadcrumbs.

Served with 20 shrimp

Cannelloni Bolognese 90.00

Homemade sheets of pasta stuffed with ground beef, veal, Italian sausage, parmigiana cheese, and topped with Bolognese sauce. Finished with bechamel cheese sauce.

Served with 10 cannelloni's

Lasagna \$75.00

Sheets of pasta layered with fresh ricotta and mozzarella cheeses and finished with our rich meat sauce.

Chicken Rossini \$95.00

Breasts of chicken dipped in flour and egg, topped with imported ham, fresh basil, garlic, Italian herbs, mozzarella, tomato, marinara

Lobster & Shrimp Cardinale \$150.00

Fresh lobster meat and jumbo shrimp done in our homemade tomato sherry cream sauce.

Chicken Marsala \$90.00

Fresh chicken breast dipped in flour and egg and topped with our mushroom Marsala wine sauce.

Chicken Cacciatore \$90.00

Boneless chicken slow cooked in marinara sauce with peppers, onions, and black olives.

Eggplant Parmigiana \$75.00

Breaded eggplant cutlet topped with fresh mozzarella cheese and tomato basil marinara.

Tortelloni Bolognese \$90.00

Ricotta and asparagus stuffed tortelloni served with our homemade meat Bolognese sauce.

Chicken Scarpariello \$95.00

Chicken breast sautéed in an aged balsamic vinegar sauce with sliced sweet Italian sausages, roasted peppers, and potatoes.

Rigatoni Zingara \$90.00

Our organic tube-shaped pasta sautéed with sweet Italian sausages, fresh domestic mushrooms, and black olives in San Marzano marinara with a dash of cream.

Rigatoni with Meatballs \$90.00

Our delicious organic rigatoni pasta served with Luciano's famous meatballs. Topped with San Marzano marinara.

Chicken Parmigiana \$90.00

Traditional chicken breast dipped in flour and egg topped with homemade San Marzano marinara and mozzarella cheese.

Veal Parmigiana \$115.00

Traditional tender veal medallions dipped in flour and egg, topped with homemade San Marzano marinara and mozzarella cheese

Veal Marsala \$115.00

Our traditional tender breaded veal medallions topped with our mushroom Marsala wine sauce.

Chicken Sorrentino \$95.00

Chicken breast dipped in flour and egg sautéed in a light marinara, pan-fried eggplant, mushrooms, prosciutto, and mozzarella.

Veal Sorrentino \$125.00

Veal medallions dipped in flour and egg, sautéed in light marinara, pan-fried eggplant, mushrooms, prosciutto, and mozzarella.

A La Carte

Broccoli di Rabe	26.00
Fresh Broccoli	26.00
Sauteed Spinach	26.00
Sauteed Mushrooms	26.00
Mashed Potatoes	15.00
Angel Hair Pasta	15.00
Rigatoni Pasta	15.00

Desserts to Go

Chocolate Fudge Cake	5.95
Tiramisu	5.95
Cannoli	5.95
NY Cheesecake	5.95
Gateau Charlene	5.95
Carrot Cake	5.95



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