

DINNER \$ 29 PRIX FIXE

APPETIZER

CHOOSE ONE

ARANCINI

asparagus & smoked mozza rice cakes,
panko crusted ; roasted pepper puree

SEAFOOD CREPE

house made crepe rolled with shrimp,
scallops, calamari, & spinach;
madiera wine sauce

CLAMS CASINO

rhode island little neck clams with chopped
roasted peppers, onions, topped with apple
wood smoked bacon

CHICKEN SAUSAGE

grilled longhini chicken sausage;
baby bok choy and roasted red peppers,
tossed with fried potatoes

PANE COTTO

a favorite tradition escarole and
beans sautéed with bread and broiled
to golden brown

MEATBALLS

baked certified angus beef meatballs in a
light pomodoro sauce topped with fresh
ricotta, grated parmigiano and fresh basil

ARROTOLATO

spring rolls filled with rock shrimp and
vegetables, served with spicy
dipping sauce

FRIED CALAMARI

traditional, crispy-fried, tender squid
served with spicy marinara sauce

CAPRESE

fresh mozzarella, vine ripened tomato,
and fresh basil; extra virgin olive oil
and roasted peppers

MUSSELS

cultivated prince edward island mussels
steamed in a lemon garlic sea broth
with smoked speck & grilled fennel

PIZZETTA

thin crust pizza with light tomato sauce,
topped with creamy burrata mozzarella
and fresh basil

FRIED MOZZA

breaded mozzarella served with marinara
sauce; grated parmigiano reggiano

SALAD

LUCE GARDEN SALAD

fresh arcadian lettuce & summer vegetable
freshly made italian vinaigrette

CHOOSE ONE

ENTRÉE

GNOCCHI BOLOGNESE

in house made potato dumplings tossed with a slow simmered
veal ragout; scoop of luizzi ricotta

LOBSTER RAVIOLI

fresh lobster ravioli in a in a light vodka cream sauce

VEAL MILANESE

traditional breaded veal cutlet, baby arugula salad, and
tomato bruschetta; olive oil

PENNE POLLO

julienne grilled chicken, fresh asparagus, sun-dried tomatoes;
touch of cream

SALMON

atlantic salmon filet pan blackened
served with asparagus risotto

SHRIMP PESTO

jumbo shrimp sautéed olive oil & garlic; fresh basil pesto &
touch of cream; DeCecco parpadelle

CHICKEN PARMIGIANA

milanese style boneless breast of chicken with a light
pomodoro sauce topped with mozzarella

VEAL SORRENTINO

thinly sliced veal, egg battered, layered with prosciutto,
eggplant and mozzarella; light sauce with peas

RISOTTO PESCATORE

morsels of shrimp, scallops, calamari and mediterranean
clams simmered; light tomato stock with arborio rice

PORK CHOP SICILIANA

double cut pork chop sautéed with onions, red peppers,
hot cherry peppers and fried potatoes

CHICKEN LIMONE

egg battered chicken breast in a white wine lemon sauce;
sauteed spinach and whipped potato

CHICKEN UCELLETTI

chicken breast rolled with spinach, prosciutto and fontina;
shitake mushrooms & fresh tomato cognac sauce

Enjoy & Salute!