

LUNCH \$18

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!*