

# PRIX FIXE \$22 LUNCH

## APPETIZER

CHOOSE ONE

### ARANCINI

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

### SEAFOOD CREPE

house made crepe rolled with scallops, calamari, & spin madiera wine sauce

### PANE COTTO

a favorite tradition escarol beans sautéed with bread an 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 baby arugula, chicken & parmiggiano cheese; port wine drizzle

### 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

### COCKTAIL

jumbo shrimp cocktail; housemade cocktail sauce

### 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

### CHICKEN SIENA

chicken breast folded with spinach, fontina cheese, & prosciutto; shitake mushrooms & fresh tomato cognac sauce

### GNOCCHI BOLOGNESE

house made potato gnocchi, in a slow simmered veal ragout; scoop of liuzzi ricotta 26

### LOBSTER RAVIOLI

fresh lobster ravioli in a light vodka cream sauce

### VEAL MILANESE

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

### SALMON

atlantic salmon filet pan blackened served with asparagus risotto

### SHRIMP PESTO

Jumbo shrimp sautéed with fresh basil pesto over DeCocco fettuccine

### 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; sautéed spinach and whipped potato



*Enjoy & Salute!*