

A P P E T I Z E R

C H O O S E O N E

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

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 chicken & baby
arugula; 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

FRIED MOZZA

breaded mozzarella served with marinara
sauce; grated parmigiano reggiano

S A L A D

LUCE GARDEN SALAD

fresh arcadian lettuce & winter vegetable
freshly made italian vinaigrette

C H O O S E O N E

E N T R É E

BOLOGNESE

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

CHICKEN MILANESE

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

SALMON PUTANESCA

atlantic salmon filet pan pan seared with fresh tomato,
capers & black olives ; pomodoro sauce with angel hair pasta

SHRIMP VODKA

Jumbo shrimp sautéed in a light vodka cream sauce
over DeCecco fettuccine

CHICKEN SORRENTINO

thinly sliced chicken breast, 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

double cut boneless pork chop sautéed
with bell peppers, onions, & cherry peppers fried potatoes

CHICKEN LIMONE

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

VEAL PARMIGGIANO

milanese style veal cutlet, topped with mozzarella
and grated cheese in a light pomodoro sauce; fresh basil

Enjoy & Salute!