

LUNCH \$27

# PRIX FIXE

DINNER \$43

## 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

### 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 & roasted fennel

### FRIED MOZZA

breaded mozzarella served with marinara sauce; grated parmigiano reggiano

## SALAD

### LUCE GARDEN SALAD

fresh arcadian lettuce & winter vegetable freshly made italian vinaigrette  
Substitute Caesar salad add \$5

## ENTRÉE

CHOOSE ONE

### GNOCCHI BOLOGNESE

House made potato dumplings 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 sauteed 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

### CHICKEN SIENA

Chicken breast folded with spinach, fontina cheese, & prosciutto; shiitake mushrooms & fresh tomato cognac sauce

### 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

### MEZZE SICILIANA

Longhini sausage sautéed with red bell peppers tossed with small rigatoni; grated parmigiano

*Enjoy & Salute!*