



APPETIZERS



Antipasto

Cold Antipasto for 2	13.95
Assorted Italian meats, cheeses and giardiniera	
Caprese	10.95
Fresh mozzarella, tomatoes, roasted peppers and basil	
Bruschetta	8.95
Diced tomatoes, red onions and basil on garlic toast	
Hot Antipasto for 2	15.95
Baked clams, shrimp, eggplant rollatini and stuffed mushrooms	
Pan Seared Tuna	13.95
With three dipping sauces	
Fried Calamari	13.95
Fried Cheese Ravioli (5 pcs.)	8.95
Mozzarella in Carozza	8.95
Stuffed Mushrooms Arregenata	8.95
Eggplant Rollatini	10.95
Grilled Seasonal Vegetables	9.95
With crumbled feta cheese and balsamic glaze	
Mozzarella Sticks	6.95
Garlic Bread	3.95
Jumbo Buffalo Wings House Made (spicy or mild)	(10) 10.95

Soups

A Daily Selection Of Delicious Homemade Soups

Seafood

Jumbo Shrimp Cocktail (4)	13.95
Fresh Seafood Salad	13.95
Coconut Shrimp with Honey Mustard	13.95
Littleneck Clams on the 1/2 Shell (8)	11.95
Baked Clams (8)	11.95
Mussels Luciano or Posillipo	10.95

Salads

House Pulcinella Salad	8.95
With roasted peppers	
Caesar Salad	8.95
Arugula, Endive and Fennel Salad	11.95
With Mandarin oranges, bleu cheese and pignoli	
Tri-Color Salad	9.95
With pignoli and pecorino Romano	
Baby Mesclun Greens	12.95
With walnuts, fennel, cranberries and gorgonzola	
Chopped Mediterranean Salad	12.95
Romaine lettuce, tomatoes, cucumbers, red onions, chick peas and crumbled feta cheese	

Add chicken to any salad 3.00 additional

Individual Gourmet Brick Oven Pizza (4 PC)

Margharita	11.00	Buffalo Chicken	12.00
Fresh mozzarella, tomato sauce and basil		Grilled chicken in a spicy BBQ sauce with mozzarella and bleu cheese dressing	
Bianca	12.00	The Mean Jean	13.00
Ricotta, fresh mozzarella and garlic		Spicy sausage, mushrooms, pepperoni and cherry peppers	
Tricolor Insalata (no cheese)	12.00	The Mike Mango	13.00
Chopped tricolor salad, tomatoes, onions, olives and marinara sauce with an everything crust		Grilled chicken, sun-dried tomato, fresh mozzarella, pignoli and pesto	
Alla Abbruzzese	12.00	Scibelli	13.00
Sausage and broccoli rabé		Prosciutto and anchovies	
Quattro Stagioni (4 seasons)	12.00	Chicken Caesar	12.00
1/4 ham, 1/4 mushrooms, 1/4 artichokes and 1/4 black olives		Grilled chicken, mozzarella, homemade Caesar dressing and shaved parmigiana	
Primavera	12.00	The Baccari	13.00
Grilled eggplant, zucchini and mushrooms		Prosciutto, fresh mozzarella, sliced tomato, arugula and shaved parmigiana	
Frank Sinatra	15.00	Puttanesca	13.00
Baby shrimp, chopped clams, capers and olives		Anchovies, olives and capers	

Add an Everything Crust to any pizza for an additional 2.00

3.00 Toppings: Ham, Pepperoni, Sausage, Mushrooms, Cherry Peppers, Broccoli, Eggplant, Fresh Garlic, Olives, Peppers, Red Onions or Zucchini

4.00 Toppings: Broccoli Rabé, Portobello Mushrooms, Anchovies, Sun-Dried Tomatoes, Sopressata or Extra Cheese

5.00 Toppings: Prosciutto, Baby Shrimp, Breaded or Grilled Chicken



PASTA



All Pasta Dishes Served with House Salad
Caesar Salad 3.00 Additional

Striped Lobster Ravioli With baby shrimp, shallots and shiitake mushrooms in cognac cream sauce	21.95	Cheese Ravioli Alla vodka or marinara sauce	12.95
Fioretti Alla Boscaiola Peas, mushrooms and prosciutto in a pink sauce	17.95	Fusilli Al Broccoli Broccoli and sun-dried tomatoes sautéed in garlic and oil	14.95
Spaghetti Alla Frank Sinatra Shrimp, chopped clams, gaeta olives and capers mare chiara	18.95	Baked Penne Siciliana Fried eggplant, ricotta and melted mozzarella	14.95
Linguine Alla Joseph (Spicy) With calamari and scungilli in fra diavolo sauce	18.95	Rigatoni Monte Mare Fresh shrimp, broccoli rabé, garlic and oil	18.95
Orecchiette Abruzzese Sausage and broccoli rabé in garlic and olive oil	16.95	Fettuccine Alfredo	14.95
Fettuccini Alla Pesto Grilled chicken, sun-dried tomatoes and pesto sauce	16.95	Cheese Tortellini Alla Nonna Peas and prosciutto in cream sauce	15.95
Penne Alla Vodka	13.95	Baked Manicotti	13.95
Whole Wheat Linguine Lucia Shrimp, arugula and fresh tomato	18.95	Whole Wheat Penne Ivano Grilled chicken, portobello mushrooms, arugula and fresh tomato	16.95
Pappardella Monte Bianco Grilled chicken and spinach in Gorgonzola cream sauce	17.95	Linguine with Clam Sauce (Red or White)	16.95
Capellini Primavera Garden vegetables in a pink sauce	13.95	Farfalle Fradiavolo (hot) With salmon and baby shrimp in a hot marinara sauce	19.95
Spaghetti Carbonara Onions, bacon and grated Pecorino Romano in cream sauce	14.95	Spaghetti with Meatballs	14.95
Gnocchi Sorrentino Gnocchi with tomato sauce, mozzarella and basil	14.95	Meat Lasagna	15.95
		Linguine Alla Puttanesca Capers, gaeta olives and anchovies in marinara sauce	14.95
		Rigatoni Bolognese	14.95

Plate Sharing Charge \$4.00 • 20% Gratuity May Be Added To Parties Of 8 Or More People

For a healthier choice substitute whole wheat pasta for an additional 2.00

We have gluten free pasta alternative for an additional 3.00

Our menu has many gluten free items, please ask your server



Let's Have An Affair



Our place or yours! Beautiful party rooms available

or full service off premises catering

with servers, bartenders, party rentals and more.

ENTRÉES

All Entrées Served with House Salad or Pasta or Potato Croquette
Caesar Salad 3.00 Additional

Chicken

Chicken Francese or Marsala	16.95
Chicken Capricciosa Chicken breast grilled or fried, topped with tomatoes, onions and arugula salad	16.95
Chicken Parmigiana	16.95
Chicken Scarpariello (Spicy) Chicken off the bone with sausage, mushrooms, cherry peppers, garlic and olive oil	18.95
Chicken Piccata Lemon, butter, white wine and capers	16.95
Grilled Chicken with Broccoli Rabé	17.95
Chicken Sorrentino Layered with slices of eggplant, prosciutto and mozzarella	17.95
Chicken Alla Lorenza (Spicy) Chicken off the bone with spicy sausage, onions, potatoes and peperoncini in white wine sauce	18.95
Chicken Cardinale Boneless breast of chicken topped with roasted peppers, melted mozzarella and jumbo shrimp in white wine sauce	22.95

Veal Scallopini

Veal Marsala or Francese	18.95
Veal Parmigiana	18.95
Veal Sorrentino Layered with slices of eggplant, prosciutto and mozzarella	19.95
Veal Saporito Shallots, mushrooms and prosciutto in cognac cream sauce	20.95

Italian Specialties

Pork Osso Buco Over Rice	22.95
Sausage, Peppers & Onions	15.95
Eggplant Parmigiana or Rollatini	15.95

From The Sea

Seafood Lucia (Cover Photo) Alaskan crab legs, shrimp, clams, mussels, scungilli and calamari served over linguine	29.95
Salmon Alla Riviera Filet of salmon with fresh garlic, rosemary and lemon wine sauce	18.95
Tilapia Francese Over sautéed spinach	20.95
Swordfish Lucia Artichoke hearts, olives, asparagus and fresh tomatoes	22.95
Shrimp Parmigiana	18.95
Shrimp Scampi Over a bed of rice	18.95

Steak & Chops

Grilled Baby Lamb Chops With broccoli rabé	26.95
16-oz. T-Bone Steak With mushrooms & onions	24.95
16-oz. Shell Steak	23.95
Pork Chops with Vinegar Peppers	18.95
16-oz. Ribeye Steak With melted Gorgonzola and sautéed onions	23.95

Side Orders

Meatballs or Sausage	6.95
Potato Croquette (1)	2.00
French Fries	3.95
Sautéed Broccoli	6.95
Sautéed Broccoli Rabé or Spinach	8.95

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Trattoria Lucia cooks all food to order and only uses pasteurized eggs and dairy products in our recipes. Some dishes may contain nuts. We are careful not to cross contaminate, but there is a trace of nuts on premises. If you have any food allergies or concerns, please make your server aware so we can take extra precautions.



PRIX FIXE MENU



Prix Fixe Til Six

(Must be seated by 5:45, no exceptions)

Choice Of Any Cocktail

(premium liquor \$3.00 additional)

Soup or Salad

lentil, minestrone, pasta fagioli, house or caesar salad
to chop any salad or substitute a seafood soup \$2.00 additional

Entree Choice:

choice of 12 delectable entrees
selections change monthly

Sweet Endings:

choice of home made dessert & american coffee or tea
\$27.95 per person + tax & gratuity

Cappuccino or Espresso additional \$3.00

Italian ice cream truffles, tartuffo or gelato, additional \$3.50

No substitutions, sharing, coupons, or holidays

Restaurant Month

(All day, every day)

Choice Of Appetizer

selections change monthly

Soup or Salad

lentil, minestrone, pasta fagioli, house or caesar salad
to chop any salad or substitute a seafood soup \$2.00 additional

Entree Choice:

choice of 12 delectable entrees
selections change monthly

Sweet Endings:

choice of home made dessert & american coffee or tea
\$27.95 per person + tax & gratuity

Cappuccino or Espresso additional \$3.00

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