

## ANTIPASTI APPETIZERS

- Antipasto Della Casa** 17.50  
Grilled vegetables in season roasted Red Peppers, Soppresata, prosciutto and Auricchio provolone.
- Caprese** 10.50  
Fresh garden tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil.
- Mozzarella in Carozza Lucia** 11.95  
Mozzarella cheese stuffed with Prosciutto, breaded and lightly fried, topped with a marinara sauce.
- Bresaola con Rucula** 10.95  
Rucula greens topped with dried cured beef, drizzled with virgin olive oil and shaved Parmigiano cheese.
- Bruschetta** 4.95  
Rustic country bread topped with butter, fresh garlic, parsley and sprinkled with Romano cheese.
- Olivata** 6.50  
Rustic Italian bread, topped with our own olive spread.
- Calamari Fritti Dorati** 13.50  
Fresh calamari lightly fried, served with a spicy tomato sauce.
- Bruschetta Napoletana** 8.95  
Grilled country bread, brushed with virgin olive oil topped with garden tomatoes, basil and fresh mozzarella.
- Cozze alla San Silvestro** 13.50  
Fresh Mussels sautéed with Virgin olive oil, fresh garlic, white wine, spices, with toasted Italian bread.
- Calamari alla Pescarese** 14.50  
Fresh calamari sautéed in a spicy tomato sauce, served with toasted Italian bread.
- Gamberi Scampi** 16.50  
Shrimp sautéed with butter and garlic in a white wine sauce and served over crostini.

## ZUPPE SOUPS

- Pasta Fagioli** Small 6.25 Large 7.95  
Rustic country soup made from the stock of prosciutto, beans and Ditalini pasta.
- Tortellini in Brodo** 7.95  
Cheese filled pasta, in a chicken broth.
- Zuppa Del Giorno** 7.95  
Soup of the day.

## INSALATE SALADS

- Insalata Del Giardino** 6.50  
A medley of fresh seasonal greens, garden tomatoes, onions, olives, served with our famous Lucia dressing.
- Rucula con Parmigiano** 8.95  
Bitter greens topped with shaved Parmigiano, drizzled with virgin olive oil.
- Insalata Cesare** 8.95  
Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved Parmigiano cheese.

## PASTASCIUTTE PASTA

- Linguine or Penne alla Bolognese** 14.50  
Pasta in a meat sauce.
- Fettuccini Alfredo** 15.50  
Wide flat pasta in a cream sauce with Bel Paese and Romano cheese.
- Tratturo Antico** 15.50  
A vegetarian delight! Penne pasta tossed with fresh vegetables in season.
- Penne or Linguine Marinara** 13.50  
Choice of penne or linguine in a marinara sauce.
- Calamari alla Pirata** 17.50  
Calamari sautéed in a light tomato sauce, served over a bed of linguine.
- Spezzatino all'Abbruzzese** 18.50 **with Broccoli** 20.75  
Veal and chicken sautéed with butter, white wine and cheese, and tossed with pasta.
- Lasagna alla Lucia** 16.50  
Baked fresh daily, homemade pasta, layered with fresh eggs, veal, cheese and marinara sauce.
- Gnocchi D'Abbruzzo al Pomodoro** 15.50  
Potato gnocchi sautéed in a light tomato sauce with Romano cheese and fresh basil.
- Tortellini Quattro Formaggi** 16.25  
Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano cheese.
- Gnocchi al Pesto** 16.25  
Gnocchi tossed with a pesto sauce, made with fresh basil, pine nuts, virgin olive oil, and grated cheese.
- Maccheroni Chitarra** 18.50  
Homemade egg pasta served in a light tomato sauce and Romano cheese.
- Ammazzafame** 18.50  
Penne sautéed with porcini mushrooms, sliced sausages, broccoli, sun dried tomatoes and capers.
- Linguine con Cozze** 17.50  
Mussels sautéed with virgin olive oil and garlic, in a white wine sauce over linguine.
- Linguine con Vongole** 18.50  
Littlenecks sautéed with virgin olive oil and garlic, in a white wine sauce over linguine.
- Gnocchi D'Abbruzzo con Spezzatino** 22.95  
Gnocchi sautéed with veal, porcini mushrooms, capers, sun dried tomatoes in a tomato sauce.
- Melanzane alla Parmigiana** 16.95  
Baked eggplant layered with mozzarella and Romano cheese in a light tomato sauce.

*All dishes are made to order, please allow the  
Chef ample time to prepare your dish.*

## POLLO CHICKEN

- Pollo Parmigiana** 16.95  
Baked chicken cutlet topped with a light tomato sauce and mozzarella cheese.
- Pollo alla Cacciatore** 19.95  
Boneless breast of chicken sautéed in a white wine sauce, with mushrooms, peppers, onions and spices.
- Cotoletta con Melanzane Parmigiana** 18.75  
Baked chicken cutlet layered with eggplant, mozzarella cheese in a light tomato sauce.
- Pollo Alla Marsala** 19.95  
Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine.
- Pollo Del Saggittario** 19.95  
Boneless chicken breast sautéed with white wine, asparagus, anchovies, black olives, sun dried tomatoes, artichoke hearts and spices.
- Pollo Alla Francesco** 20.50  
Boneless chicken breast topped with prosciutto and mozzarella in a spicy marinara sauce with fresh mushrooms and black olives.
- Pollo Lucia** 19.95  
Boneless chicken breast sautéed with artichoke hearts and mushrooms in a light lemon sauce.
- Pollo Focaccia** 19.95  
Chicken breast topped with prosciutto and mozzarella cheese, prepared with olives, sun dried tomatoes and fried artichokes in a light lemon sauce.

## DALLA GRIGLIA FROM THE GRILL

- Petto di Pollo Alla Griglia** 13.50  
Grilled chicken breast, served with salad.
- Bistecca Alla Arrabiata** 28.50  
Grilled sirloin steak topped with a spicy tomato sauce, with mushrooms, capers, anchovies, and olives.
- Bistecca Alla Griglia** 26.50  
Grilled sirloin steak.

## CONTORNI SIDE DISHES

- Polpette Della Casa** 8.25  
Homemade meatballs in tomato sauce.
- Funghi Fritti** 8.95  
Mushrooms sautéed with virgin olive oil, garlic and spices.
- Broccoli aglio'olio** 8.95  
Broccoli sautéed with virgin olive oil and fresh garlic.
- Penne or Linguine Marinara** 8.50  
Choice of penne or linguine in a marinara sauce.
- Salsicce** 7.25  
Homemade Italian sausages in a light tomato sauce.

*All entrees served with a fresh garden salad with our own house dressing.*

## FRUTTI DI MARE SEAFOOD

- Sogliola Margherita** 18.50  
Fresh filets of sole, dipped in an egg batter and lightly fried to a golden brown, served with salad.
- Ravioli di Aragosta** 23.95  
Lobster filled ravioli with sautéed shrimp in a light cream sauce.
- Gamberi Cacciatore** 20.95  
Shrimp sautéed with mushrooms, peppers, onions in a white wine sauce.
- Marco Polo** 27.95  
A seafood delight, made with shrimp, clams, mussels, filet of sole, calamari, sea scallops in a light marinara sauce served over a bed of linguine.
- Scampi Francavillese** 20.50  
Shrimp sautéed with butter and garlic in a white wine sauce served over linguine.

## VITELLO VEAL

- Cotoletta Parmigiana** 20.25  
Breaded veal cutlet topped with mozzarella cheese and a light tomato sauce.
- Vitello Cacciatore** 21.75  
Veal scaloppini sautéed in a white wine sauce with mushrooms, peppers, onions, and spices.
- Vitello Marsala** 21.75  
Veal scaloppini sautéed with mushrooms in a sweet Marsala sauce.
- Saltimbocca Lucia** 23.50  
Veal scaloppini topped with prosciutto, mozzarella and sautéed in a white wine sauce with mushrooms.
- Cotoletta Con Melanzane** 22.50  
Veal cutlet layered with eggplant, mozzarella and a light tomato sauce.
- Braciolettine Calabrese** 22.95  
Veal rolled and stuffed with prosciutto, mozzarella and spices, sautéed with peppers, mushrooms and onions in a light tomato sauce.
- Vitello Carrozzella** 22.50  
Puffs of mozzarella cheese and veal sautéed in white wine sauce and sage.
- Vitello Sulmontina** 22.50  
Veal scaloppini sautéed with mushrooms, sun dried tomatoes in a marinara sauce.
- Braciolettine alla Limone** 23.50  
Veal rolled and stuffed with prosciutto, mozzarella and spices, sautéed with mushrooms in a light lemon sauce.

*The Commonwealth of Massachusetts suggests that raw or uncooked meats or seafood may increase your risk of food borne illness, especially if you have certain medical conditions.*

*An 18% gratuity will be added to checks for parties of six or more.  
Minimum per person of \$15.00*