

<b>SOUPS</b>		
<b>Pasta Fagioli</b>	Quart	12.00
<i>Rustic country soup made from the stock of Prosciutto, Beans and ditalini pasta</i>		
<b>Chicken Soup</b>	Quart	13.00
<i>Homemade chicken soup with a medley of vegetable and chunks of chicken and ditalini pasta</i>		

<b>APPETIZERS</b>		
<b>Crabmeat Stuffed Mushrooms</b>	30 pcs	90.00
<b>Chicken Tenders</b>	30 pcs	60.00
<b>Chicken Wings</b>	30 pcs	50.00
<b>Miniature Meatballs</b>	30 pcs	60.00
<b>Bacon wrapped Scallops</b>	30 pcs	120.00
<b>Prosciutto wrapped Asparagus</b>	30 pcs	90.00
<b>Arancini</b>	30 pcs	120.00
<i>Bite size rice balls filled with peas and mozzarella</i>		
<b>Bruschette</b>	30 pcs	90.00
<i>Rustic Italian bread, topped with our own olive spread, bean puree, artichoke puree</i>		
<b>Vongole Farcite</b>	30 pcs	90.00
<i>Stuffed Little Neck Clams</i>		
<b>Caprese</b>	30 pcs	90.00
<i>Skewers of fresh cherry tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil cheese</i>		
<b>Jumbo Shrimp Cocktail</b>	30 pcs	120.00
<i>Served with cocktail sauce, fresh lemon</i>		

<b>PLATTERS</b>		SERVES 25-30
<b>Cheese &amp; Crackers</b>		95.00
<b>Crudites &amp; Dip</b>		80.00
<b>Antipasto Misto</b>		120.00
<i>Assorted Italian meats combined with imported cheeses &amp; marinated vegetables</i>		
<b>Pizzette</b>		50.00
<i>Half sheet pizza, cut bite size. \$10 each additional topping</i>		
<b>Artisan Cheese, Fruits and Crackers</b>	market	
<b>Seasonal Fruit Tray</b>		90.00

Menus available for sampling by appointment at Lucia's

<b>SALADS</b>		
	SERVES 8-10	20-25
<b>Garden Salad</b>	40.00	70.00
<i>A medley of fresh seasonal greens, garden tomatoes, onions and olives, served with our famous Lucia dressing</i>		
<b>Classic Caesar</b>	45.00	80.00
<i>Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved Parmigiano Reggiano.</i>		
<i>Add grilled chicken.....90.00..... 155.00</i>		
<b>Insalata di Spinaci</b>	75.00	130.00
<i>Fresh baby spinach with quartered mushrooms, tomatoes and white balsamic vinaigrette on the side</i>		
<b>Insalata di Pasta con Vegetali Grigliati</b>	75.00	140.00
<i>Pasta salad with grilled vegetables &amp; extra virgin olive oil</i>		

<b>PASTA</b>		
	SERVES 8-10	20-25
<b>Pasta al Pomodoro</b>	55.00	99.00
<i>Your choice of ziti, linguine, fusilli, cavatelli or gnocchi served with Lucia's homemade marinara sauce and grated Parmigiano</i>		
<b>Ziti al Pesto</b>	58.00	103.00
<i>Ziti pasta tossed with a pesto sauce, made with fresh basil, pine nuts, virgin olive oil and grated Parmigiano</i>		
<b>Manicotti</b>	60.00	110.00
<i>Homemade pasta filled with ricotta, mozzarella and spinach, topped with tomato sauce and baked</i>		
<b>Lasagna al Forno</b>	80.00	145.00
<i>Baked fresh daily, homemade pasta, layered with fresh eggs, ground veal, cheese and marinara sauce</i>		
<b>Fettuccine Alfredo</b>	60.00	110.00
<i>Wide flat pasta in a cream sauce with Bel Paese and Romano cheese</i>		
<b>Tortellini Alfredo</b>	65.00	115.00
<i>Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmigiano</i>		
<b>Ravioli al Pomodoro</b>	80.00	150.00
<i>Homemade stuffed ravioli, topped with our marinara</i>		

<b>FISH</b>		
	SERVES 8-10	20-25
<b>Shrimp &amp; Fusilli</b>	95.00	175.00
<i>Fusilli tossed with olive oil, garlic, broccoli, shrimp and grated Parmigiano cheese</i>		
<b>Shrimp Scampi &amp; Linguine</b>	90.00	170.00
<i>Shrimp sautéed with butter and garlic in a white wine sauce and served over a bed of linguine</i>		
<b>Baked Scrod</b>	95.00	180.00
<i>Fresh scrod topped with breadcrumbs, spices and baked</i>		

<b>VEAL</b>		
	SERVES 8-10	20-25
<b>Vitello Braciolettine</b>	120.00	200.00
<i>Veal rolled and stuffed with prosciutto, mozzarella, spices, sautéed with mushrooms</i>		
<b>Vitello Parmigiana</b>	95.00	180.00
<i>Breaded veal cutlet topped with mozzarella cheese and a light tomato sauce</i>		
<b>Vitello Marsala</b>	95.00	180.00
<i>Veal scaloppini sautéed with mushrooms, in a sweet Marsala sauce</i>		
<b>Vitello Arrabiata</b>	95.00	180.00
<i>Veal scaloppini sautéed in a spicy tomato sauce, with mushrooms, capers, anchovies and olives</i>		
<b>Vitello Limone</b>	95.00	180.00
<i>Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce</i>		
<b>Vitello Cacciatore</b>	95.00	180.00
<i>Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce</i>		

<b>CHICKEN</b>		
	SERVES 8-10	20-25
<b>Ziti di Pollo e Broccoli</b>	70.00	120.00
<i>Ziti in a cream sauce with Bel Paese Romano cheese and broccoli</i>		
<b>Pollo Parmigiana</b>	75.00	165.00
<i>Baked chicken cutlet topped with a light tomato sauce and mozzarella cheese</i>		
<b>Pollo Marsala</b>	95.00	170.00
<i>Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine</i>		
<b>Pollo Limone</b>	95.00	170.00
<i>Boneless chicken breast sautéed with mushrooms in a lemon wine sauce</i>		
<b>Pollo Cacciatore</b>	95.00	170.00
<i>Boneless chicken breast sautéed with mushrooms, peppers, onions in a white wine sauce</i>		
<b>Pollo al Forno</b>	75.00	140.00
<i>Chicken legs &amp; wings roasted with potatoes and rosemary</i>		
<b>Braciolettine Calabrese</b>	95.00	170.00
<i>Chicken breast rolled and stuffed with prosciutto, mozzarella, spices, sautéed with peppers, mushrooms, onions in a light tomato sauce</i>		

Please allow 24-hour notice for all orders

## MEATS

SERVES 8-10 20-25

Oven Roasted Sirloin Strip mkt mkt

Whole Sirloin strip, rubbed with spices, slow roasted and cooked to your liking

Sirloin Tips mkt mkt

Sirloin tips marinated and cooked to your liking

Meatballs 70.00 110.00

Homemade meatballs in a light tomato sauce

Stuffed Pork Loin mkt mkt

Boneless pork loin stuffed with spinach, carrots, mozzarella prosciutto, roasted and served with own sauce with vegetables

Pork Chop Agro Dolce 88.00 163.00

Pork chops sautéed with onions, peppers, wine vinegar and honey

Grilled Italian Sausage 55.00 95.00

Grilled to perfection and served with cherry peppers

## VEGETABLES

SERVES 8-10 20-25

Parmigiana di Melanzane 75.00 125.00

Baked eggplant rolled and stuffed with Mozzarella and Romano cheese in a light tomato sauce

Roasted Potatoes 55.00 75.00

Oven roasted bliss potatoes

Roasted Carrots 55.00 75.00

Oven roasted carrots

Grilled Seasonal Vegetable 55.00 75.00

Grilled to perfection with extra virgin olive oil

Grilled Asparagus 65.00 99.00

Grilled with extra virgin olive oil and fresh lemon

### Catering Policies

All prices subject to 7% State & Local taxes. Deposit of 30% required at time order is made. We accept cash, company checks & major credit cards.

Less than \$500 a delivery fee of \$50 will be applied

Consuming raw or undercooked foods may increase the risk of food borne illness.

Please inform us of any allergies you may have.

With an inviting ambiance, exceptional food and a world-class wine list, Ristorante Lucia is the perfect place to host any event, from this year's holiday party to next year's company Anniversary. Our attention to detail to create a delicious presentation will satisfy everyone's senses and will be a memorable experience enjoyed by all! Our function coordinator will take care of all the details!

### Holiday Celebrations

Our Private Dining rooms are a warm and gracious setting for your holiday parties. Our chefs are happy to prepare any menu that you desire to celebrate this special time of year.

### Private Luncheons

Our dining rooms are available during the day. Organizing a lunch instead of an evening event can be a thoughtful way to accommodate your guests busy schedules during the holiday season.

### Cocktail Gatherings

Choose from a selection of wine, spirits and tempting hors d'oeuvres. Your guests can mingle as they wish, enjoying a memorable moment in a gracious setting.

### Wine Tasting Parties

Exploring new wines together is a great way to break the ice and bring people together. Our Wine Manager will work with you to select wines that will match your budget, complete with tasting notes.

### Custom Dinners

Do you have a special theme in mind for your event? Our talented chefs can work with you to prepare a custom menu. Or you can select from preset menus, each featuring a choice of innovative entrées.

### Cooking with Our Chef

Our talented chef demonstrates and works with you to prepare, cook, and enjoy a delicious meal in our kitchen. A great group gathering and wonderful experience to share together as you dine privately enjoying your meal!

### Bereavement and Collations

Please accept our sincere condolences during this difficult time. We would like to offer our facility you, your family, and your special friends.



## Catering Menu Winter 2021/22