



LUCIA

13 Mount Vernon Street Winchester Ma, 01890 Tel 781 729 0515
www.luciw.in

Functions at Ristorante Lucia Winchester

Whether it is an intimate family gathering, a grand celebration marking a special occasion, a fun get-together with friends or your company's annual holiday party, Ristorante Lucia is the ideal setting for you to relax and enjoy the festivities!

Let Ristorante Lucia make it the best private party that you've ever planned and ever attended!

Function Spaces

We have three private function spaces at Lucia Ristorante in Winchester.

Our first space is the "chef's table" which accommodates 12 people for a sit-down meal. Set just outside of the main kitchen, the chef's table affords our chef the opportunity to present his dishes and answer any questions.

The second function space is our upstairs "Mt. Vernon" Dining Room which accommodates 75 people. This space is available until 4 p.m. without a food minimum.

The largest space is our downstairs "Piazza" function room which accommodates 118 people. The food minimum for this space is \$1,500.

Menu add-ons

We offer six base function menus. Each menu has all the options for add-ons and modifications at an additional cost. With twenty distinct culinary regions in Italy, la cucina Italiana offers unlimited

inspiration to explore exciting menu options. No request is beyond discussion.

At the end of this functions preview is a list of antipasti and hors d'oeuvres that can be added onto any menu.

Deposits & Final Invoice

A \$500 non-refundable deposit is required to book a date. Once the date is booked, it is yours and other inquiries are turned away. Unfortunately, we do not "soft hold" dates. The final number of guests must be confirmed no later than one week prior to your event. Based on this final number of guests that you provide, we begin our ordering and preparing process. The remainder of the food balance is due in full one week prior to your function date. If you are paying by personal check, we require that the final number of guests and food balance be paid two weeks prior to your function. We require a credit card on file for all day-of costs such as beverages.



Menu One - Reserved for student groups only

Included

Fresh Baked Bread
Fresh Garden Salad
Caesar Salad, additional \$5

Choice of One Entree

Penne Marinara
Penne Marinara Meatballs, additional \$5
Pollo alla Parmigiana, additional \$5
Melanzane alla Parmigiana, additional \$4

Dessert

Cookie Platter

***Students Only* - \$26 per person Buffet**

Not including beverages, taxes, or gratuity. Prices subject to change



Menu Two - offered buffet style

Included

Fresh Baked Bread
Fresh Garden Salad

Choice of one Pasta

Pasta Primavera
Penne Marinara
Tortellini Marinara, add \$5
Fusilli Meat Sauce, add \$6
Risotto con Porcini, add \$8

Choice of one Entree

Pollo alla Marsala
Sausage Cacciatore
Melanzane alla Parmigiana
Pollo alla Parmigiana

Choice of one Dessert

Assorted Cookies
Miniature Pastries, add \$4
Miniature Cannolis, add \$5
Spumoni, add \$7
Tiramisù, add \$8
American Coffee

\$41.00 per person Buffet

Not including beverages, taxes, or gratuity Prices subject to change



Menu Three- served family style

Included

Fresh Baked Bread
Antipasto Della Casa

Choice of one Pasta

Pasta Primavera
Penne Marinara
Tortellini Arturo, add \$5
Fusilli Meat Sauce, add \$6
Risotto con Porcini, add \$8

Choice of two Entrees

Oven Roasted Pork Loin
Melanzane alla Parmigiana
Sausage Cacciatore
Pollo alla Marsala
Oven Roasted Chicken served with
Rosemary and potatoes (bone in)

Choice of one Dessert

Assorted Cookies
Miniature Pastries, add \$4
Miniature Cannolis, add \$5
Spumoni, add \$7
Tiramisù, add \$8
American Coffee

\$47.00 per person

Not including beverages, taxes, or gratuity Prices subject to change



Menu Four- served family style

Included

Fresh Baked Bread
Fresh Garden Salad

Choice of two Pastas

Pasta Primavera
Penne Marinara
Tortellini Marinara
Fusilli Bolognese, add \$6

Choice of two Entrees

Oven Roasted Pork Loin, add \$5
Melanzane alla Parmigiana
Sausage Cacciatore
Pollo alla Marsala
Oven Roasted Chicken served with
rosemary and potatoes (bone in)
Baked Schrod (Market Price)
Vitello Cacciatore, add \$8

Choice of one Dessert

Assorted Cookies
Miniature Pastries, add \$4
Miniature Cannolis, add \$5
Spumoni, add \$7
Tiramisù, add \$8
American Coffee

\$52.00 per person

Not including beverages, taxes, or gratuity Prices subject to change



Menu Five- served family style

Included

Fresh Baked Bread

Choice of two Appetizers

Cozze alla San Silvestro

Antipasto Della Casa

Mozzarella in Carrozza, add \$5

Choice of two Pastas

Pasta al Forno

Tortellini Marinara

Pasta Primavera

Fusilli Bolognese, add \$6

Risotto con Porcini, add \$8

Choice of two Entrees

Pollo alla Marsala

Baked Schrod (Market Price)

Melanzane alla Parmigiana

Vitello Cacciatore, add \$8

Oven Roasted Pork Loin, add \$5

Vitello al Limone

Choice of one Dessert

Assorted Cookies

Miniature Pastries, add \$4

Miniature Cannolis, add \$5

Spumoni, add \$7

Tiramisù, add \$8

American Coffee

\$63.00 per person

Not including beverages, taxes, or gratuity Prices subject to change



Menu Six- served family style

Included

Fresh Baked Bread

Choice of two Appetizers

Caprese Salad

Grigliata di Ortaggi

Prosciutto con Melone

Cozze alla San Silvestro

Antipasto Della Casa

Choice of two Pastas

Pasta al Forno

Pasta Primavera

Linguine Vongole, add \$6

Fusilli Bolognese, add \$5

Risotto con Porcini, add \$8

Choice of two Entrees

Pollo Arrabiata

Melanzane alla Parmigiana

Oven Roasted Pork Loin

Sausage Cacciatore

Baked Schrod (Market Price)

Vitello alla Carrozzella

Oven Roasted Chicken with
rosemary and

potatoes (bone in)

Vitello al Limone

Choice of one Dessert

Miniature Pastries, add \$4

Miniature Cannolis, add \$5

Spumoni, add \$7

Tiramisù, add \$8

Italian Cookies

American Coffee

\$70.00 per person

Not including beverages, taxes, or gratuity Prices subject to change



Antipasti Add-Ons

Chicken Tenders, 30 pieces \$95

Chicken Wings, 30 pieces \$90

Miniature Meatballs, 30 pieces \$120

Scallops wrapped in pancetta, \$150

Asparagus wrapped in Prosciutto, \$120

Jumbo Shrimp Cocktail served with Cocktail Sauce and fresh Lemon, 30 pieces \$150

Arancini 30pcs \$150

Bite size rice balls filled with peas and mozzarella cheese

Bruschette 30pcs \$90

Rustic Italian bread, topped with our own olive spread, bean puree, and artichoke puree

Vongole Farcite 30pcs \$160

Stuffed Little Necks

Caprese 30pcs \$140

Skewers of fresh cherry tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil cheese

Artisanal Cheese \$130

Serves 25-30

Seasonal Fruit Tray \$130

Serves 25-30

Crudités Dip \$120

Serves 25-30

Pizzette \$80

Half sheet pizza cut bite size. \$16.00 per additional topping.

Not including beverages, taxes, or gratuity Prices subject to change

Consuming undercooked meat, poultry, dairy or fish increases the risk of food borne illness; alert your server of any food allergies or restrictions.

