



Lucia

DINNER MENU

Gluten Free
Pasta Available

Gli Antipasti

Gamberi con Cuori di Carciofo	16.95
<i>Sautéed shrimp, baby artichokes and mushrooms in white wine.</i>	
Involtini di Melanzane	15.95
<i>Eggplant rolled and stuffed with four cheeses in light marinara sauce, topped with mozzarella.</i>	
Calamari Fritti o alla Griglia	17.95
<i>Choice of fried calamari served with marinara sauce, or grilled with lemon and extra-virgin olive oil.</i>	
Bruschetta Al Pomodoro	14.95
<i>Thinly sliced bread topped with fresh tomato, olive oil and basil.</i>	
Carpaccio di Manzo con Rucola e Lame di Parmigiano	16.95
<i>Thinly sliced beef filet mignon with arugula and parmigiano shavings.</i>	
Vongole Gratinat	16.95
<i>Baked clams stuffed with bread crumbs, parsley and extra-virgin olive oil.</i>	
Zuppa Del Giorno	Cup 4.95 Bowl 6.95

Le Insalate

Insalata di Pomodoro e Cipolla con Gorgonzola	13.95
<i>Sliced beefsteak tomatoes, onions and blue cheese in sweet balsamic vinaigrette.</i>	
Insalata di Cesare	13.95
<i>Classic Caesar salad with parmigiano and croutons in homemade Caesar dressing.</i>	
Insalata Riccia	12.95
<i>Field Greens salad with walnuts, raisins and blue cheese in sweet balsamic vinaigrette.</i>	
Insalata Caprese	14.95
<i>Sliced beefsteak tomato layered between fresh baby mozzarella and basil leaves in light extra-virgin olive oil.</i>	
Insalata Tricolore	14.95
<i>Belgian endive, radicchio and arugula tossed with extra-virgin olive oil and lemon, topped with parmigiano shavings.</i>	

LUCIA RISTORANTE

Le Paste ei Risotti

Bucatini alla Amatriciana	23.95
<i>Thin tube-shaped pasta noodles sautéed in tomato sauce with Italian bacon, onion and pecorino cheese.</i>	
Rigatoni alla Casalinga	23.95
<i>Rigatoni with portobello mushrooms, garlic, sun-dried tomatoes and peas in a cream sauce.</i>	
Linguine alla Pescatora	26.95
<i>Linguine sautéed in tomato sauce with shrimp, sea scallops, Manila clams, squid, garlic and white wine.</i>	
Linguine alle Vongole Veraci	26.95
<i>Linguine with clams, sautéed with garlic, olive oil, white wine, parsley and crushed red pepper.</i>	
Capellini alla Checca	23.95
<i>Angel hair pasta with fresh tomato, fresh mozzarella, basil and garlic in extra-virgin olive oil.</i>	
Tortellini Pasticciati	23.95
<i>Tortellini stuffed with veal in traditional tomato meat sauce with cream.</i>	
Tortellini con Panna, Funghi e Piselli	24.95
<i>Tortellini stuffed with veal in cream sauce, with fresh mushrooms and peas.</i>	
Ravioli Di Zucca con Prosciutto e Noci	24.95
<i>Ravioli filled with pumpkin squash and tossed with butter, sage, prosciutto and walnuts.</i>	
Ravioli di Carciofo	25.95
<i>Ravioli filled with artichoke in light tomato and artichoke sauce.</i>	
Gnocchi alla Romana	23.95
<i>Homemade potato dumplings, tomato sauce, fresh basil and parmigiano cheese.</i>	
Gli Gnocchetti dello Chef	24.95
<i>Homemade spinach potato dumplings in a blue cheese, mascarpone, and parmigiano cream sauce.</i>	
Lasagna Vegetariana	22.95
<i>Lasagna layered with carrots, onions, mushrooms, zucchini, spinach and ricotta cheese.</i>	
Lasagna with Meat Sauce	23.95
<i>Lasagna layered with a traditional meat sauce and besciamella sauce.</i>	
Risottino ai Frutti di Mare	26.95
<i>Arborio rice sautéed with shrimp, squid, sea scallops and Manila clams.</i>	
Risotto con Funghi Porcini	25.95
<i>Arborio rice with porcini mushrooms in light truffle oil.</i>	

Side Orders • Meatballs \$5.95 • Italian Sausage \$ 5.95 • Shrimp \$7.95
Spinach \$5.95 • Roasted Potatoes \$4.95 • Asparagus \$5.95

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I Nostri Pesci

Dentice alle Erbe Aromatiche	25.95
<i>Oven-baked tilapia, with fresh aromatic herbs, served with roasted potatoes and vegetables.</i>	
Salmone alle Verdurine	29.95
<i>Sautéed salmon with fine cubed vegetables, crusted polenta, garlic, white wine and butter sauce.</i>	
Sogliola Atlantica alla Palermitana	49.95
<i>Sautéed halibut with anchovy, green olive, capers, rosemary, fresh tomatoes, onion and garlic.</i>	
Gamberi Gratinati	25.95
<i>Breaded shrimp de jonghe in a white wine, garlic and butter sauce. Side of mix vegetables.</i>	

Le Nostre Carni

Tagliata Di Manzo alla Griglia	39.95
<i>New York steak with fresh rosemary, grilled and topped with aromatic olive oil, red wine and butter sauce.</i>	
Filetto alla Griglia (10 oz.)	49.95
<i>Filet mignon grilled marinated in garlic, extra-virgin olive oil and lemon, served with roasted potatoes and vegetables.</i>	
Costolette d' Agnello alla Scottadito	39.95
<i>Grilled lamb chops sautéed with garlic and fresh rosemary in a light red wine vinegar, served with mixed cubed vegetables.</i>	
Saltimbocca alla Romana	35.95
<i>Veal scaloppini topped with prosciutto di Parma and fresh sage, sautéed in white wine, served with roasted potatoes and vegetables.</i>	
Piccata di Vitello al Limone	35.95
<i>Medallions of veal sautéed with lemon, capers, pine nuts and spinach.</i>	
Bocconcini di Pollo Agli Aspiragi	25.95
<i>Sautéed diced chicken breast with asparagus, white wine and garlic, served with roasted potatoes.</i>	
Pollo alla Contadina	25.95
<i>Sautéed chicken breast with fresh tomatoes, black olives, fresh thyme, fresh basil, garlic and onion, served with roasted potatoes.</i>	
Pollo al Marsala	26.95
<i>Sautéed chicken breast with mushrooms and scallions in a marsala wine sauce, served with spinach sautéed in white wine and garlic salsa.</i>	

*All our Dinners include house salad.
Gratuity of 20% may be added for parties of 8 or more
Split Plate 5.00*



Credit Cards Max. 2 for table



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T. Nostrì Dolci

Panna Cotta	10.95
Croccantino “Frozen vanilla mousse with layers of toasted caramelized nuts”	10.95
Semi-freddo al Cioccolato (Larry’s Special) “Frozen chocolate mousse”	10.95
Tiramisu	10.95
Tartufo al Cioccolato	6.95
Cannoli Siciliani	5.95
Combination Plate (Panna Cotta, Croccantino, and Semi Freddo)	16.95

T. Nostrì Gelati

Caffè	5.95
Nocciola	5.95
Bacio	5.95
Gianduaia	5.95
Vaniglia	5.95
Spumoni	5.95
Sorbetto Di Limone	5.95
Sorbetto Alla Pesca	5.95

Bevande

Espresso	2.50
Cappuccino	3.50
Caffè	2.00
Tea	2.50
Soda	2.50
San Pellegrino Sparkling Water (Liter Bottle)	6.50
Italian Tea	2.50

*AT LUCIA Every effort will be made to make your
dinner a most pleasant and enjoyable experience, in the best
Authentic and Original Italian Tradition.*

THANK YOU FOR CHOOSING TO DINE WITH US

**Your Hosts
Domenic & Lucia**

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