



ANTIPASTI

WAGYU MEATBALLS

San Marzano Marinara, Basil, Parmigiano-Reggiano

18

WAGYU BEEF CARPACCIO* GF

Baby Arugula, Capers, Aioli, Parmigiano-Reggiano

19

LONG STEM ARTICHOKE HEARTS

Guanciale, Lemon Butter, Parmigiano-Reggiano

16

CHARCUTERIE & CHEESE BOARD

Assortment of Cured Meats, Artisanal Cheeses

19

FRIED GOAT CHEESE

Saba Glaze, Truffle Honey

15

BONE MARROW

with Beef Tartare and Pico de Gallo

24

SUSHI GRADE AHI TUNA TARTAR* MGF

Yuzu Ginger Soy, Avocado, Cucumber

20

CRISPY CALAMARI & ZUCCHINI

Sweet Peppers, Jalapenos, Garlic Aioli

16

FRIED OYSTERS ROCKEFELLER (6)

Spinach, Bacon, Hollandaise

18

SHRIMP OREGANATA

Garlic White Wine, Butter, Bread Crumbs

ZUPPE | INSALATE

LOBSTER BISQUE

Creamy soup with fresh lobster chunks

14

LUCI'S SALAD

Chopped Lettuce, Tomatoes, Cucumbers, Chickpeas,
Hearts of Palm, Feta Cheese, Eggs, Red Onions,
Balsamic Vinaigrette

12

CAESAR*

Baby Romaine, White Anchovy Dressing, Garlic Crumbs

9

SOUP OF THE DAY

Seasonal Soup Made From the Freshest
Ingredients

12

THE WEDGE

Buttermilk Ranch, Bacon, Tomatoes, Eggs, Red
Onions, May Tag Blue Cheese Crumbles

9

CAPRESE

Mozzarella Di Buffala, Beefsteak Tomato, Aged
Balsamic Reduction, Fresh Basil, E.V.O.O.

13

PASTA

RIGATONI SALSICCIA

Italian Sausage, Roasted Peppers, Tomato Sauce
Fresh Mozzarella

28

LOBSTER RAVIOLI

Vodka Cream Sauce

35

LINGUINE CARBONARA

Onions, Guanciale, Egg, Parmigiano Reggiano

24

LASAGNA

San Marzano Marinara, Bechamel, Parmigiano
Reggiano

24

RAVIOLI AL FUNGHI

Baked in Alfredo Sauce, Breadcrumbs

24

SPAGHETTI & MEATBALLS

Pomodoro, Fresh Basil, Parmigiano-Reggiano Fresh
Mozzarella

24

LINGUINE SHRIMP & LOBSTER FRA DIAVOLO

Tomatoes, Garlic, Basil, Chilies, a Touch of Cream

38

GNOCCHI

Prosciutto San Danielle, Breadcrumbs, Gorgonzola

24

SPECIALITA DELLA CASA

GORGONZOLA CRUSTED FILET* 8oz
49

DELMONICO RIBEYE* 16 oz
49

CHICKEN / VEAL SCALLOPINI
Piccata-Lemon Butter, Capers, Tomatoes, Pasta Aglio & Olio
Marsala-Mushrooms, Marsala, Veal Jus, Pasta Aglio & Olio
Parmigiana-Mozzarella, Marinara, Basil, Pasta Aglio & Olio
32/38

NEW YORK STRIP* 12 oz
49

GRILLED DUROC PORK CHOP* GF
Mashed Potatoes, Wild Mushrooms, Apple, Saba
Glaze
36

LAMB CHOPS SCOTTADITO* GF
Caponata, Grilled Peppers, Aged Balsamic
44

Enhancements

Luci's Steak Sauce 0 | Blue Cheese Butter 5 | Bernaise 5 | Au Poivre 5 | Truffle Butter 8
| Lobster Tail 22 | Oscar Style 18 | Roasted Bone Marrow 16 | Salsa Arabe 7

Our Temperatures

Rare Cool Red Center | Medium Rare Warm Red Center | Medium Warm Pink Center |
Medium Well Slightly Pink Center | Well Done (Not Guaranteed)

PESCE

SCOTTISH SALMON OREGANATA*
Mashed Potatoes, Asparagus, Orange Beurre Blanc
36

SHRIMP SCAMPI
Garlic Butter White Wine Sauce, Tomatoes, Linguine
38

ZUPPA DI MARE GF
Fish, Mussels, Calamari, Shrimp, Scallops, Tomato
Broth
46

DOVER SOLE MEUNIERE
Prepared Tableside with Lemon, Capers, Browned
Butter
MP

JUMBO SEA SCALLOPS* GF
Creamy Corn Risotto, White Truffle Oil
52

CHILEAN SEA BASS GF
With Pistachio and Lemon Butter
56

MISO GLAZED GROUPER
Julienned Vegetables, Carrot, Cucumber, Celery,
Kale, Ponzu Vinaigrette, Rice Wine Vinegar, Olive Oil
42

CONTORNI 9

Sauteed Spicy Broccolini GF
Crispy Brussels Sprouts, Sweet Chili GF
Creamy Spinach GF
Sauteed Wild Mushrooms GF
Onion Rings, Luci's Sauce

Lobster Mac & Cheese +10
Truffle Parmesan Fries
Garlic Whipped Potatoes GF
Asparagus Hollandaise

Gluten Free GF | Made Gluten Free MGF
*Items May be Served Raw or Undercooked, Consuming Raw or Undercooked Meat, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness
Especially if You have Certain Medical Conditions. Please inform your Server if You have any Food Allergies or Dietary Restrictions.

A 20% gratuity will be added to any party of 6 or more