



ANTIPASTI

WAGYU MEATBALLS
San Marzano Marinara, Basil, Parmigiano-Reggiano
18

WAGYU BEEF CARPACCIO* GF
Baby Arugula, Capers, Aioli, Parmigiano-Reggiano
22

LONG STEM ARTICHOKE HEARTS
Guanciale, Lemon Butter, Parmigiano-Reggiano
16

CHARCUTERIE & CHEESE BOARD
Assortment of Cured Meats, Artisanal Cheeses
22

MARYLAND CRAB CAKE
Creamy Corn Truffle, Roasted Cherry Tomato, Chili Oil
18

BONE MARROW TARTARE
With Beef Tartare and Pico de Gallo
28

FRIED OYSTERS ROCKEFELLER (6)
Spinach, Bacon, Hollandaise
18

CRISPY CALAMARI & ZUCCHINI
Sweet Peppers, Jalapenos, Garlic Aioli
18

SHRIMP OREGANATA
Garlic White Wine, Butter, Bread Crums
18

SUSHI GRADE AHI TUNA TARTAR* MGF
Yuzu Ginger Soy, Avocado, Cucumber
20

ZUPPE / INSALATE

SOUP OF THE DAY
Seasonal Soup Made from the Freshest Ingredients
12

LUCI’S SALAD
Chopped Lettuce, Tomatoes, Cucumbers, Chickpeas,
Hearts of Palm, Feta Cheese, Eggs, Red Onions,
Balsamic Vinaigrette
14

THE WEDGE
Buttermilk Ranch, Bacon, Tomatoes, Eggs,
Red Onions, Maytag Blue Cheese Crumbles
12

MAINE LOBSTER BISQUE
Steam Lobster Morsels, Sherry Cream
14

CAPRESE
Mozzarella Di Buffala, Beefsteak Tomato,
Aged Balsamic Reduction, Fresh Basil, E.V.O.O.
13

CAESAR
Baby Romaine, White Anchovy Dressing, Garlic Crumbs
12

Salmon* 16 | Grilled Shrimp 16 | Roasted Chicken 14

PASTA

RIGATONI SALSICCIA
Italian Sausage, Roasted Peppers, Tomato Sauce
Fresh Mozzarella
29

TAGLIATELLE SEAFOOD SQUID INK
Octopus, Calamari, Sweet Chili Pepper, Lemon Beurre Balnc.
36

LINGUINE CARBONARA
Onions, Guanciale, Egg, Parmigiano-Reggiano
25

LASAGNA
San Marzano Marinara, Bechamel, Parmigiano-Reggiano
26

TORTELLONI AL FUNGHI
Mushroom Marsala cream sauce
25

SPAGHETTI & MEATBALLS
Pomodoro, Fresh Basil, Parmigiano-Reggiano, Fresh Mozzarella
26

LINGUINE SHRIMP & LOBSTER FRA DIAVOLO
Tomatoes, Garlic, Basil, Chillies, a touch of Cream
40

SPAGHETTI PRIMAVERA
Seasonal Vegetables, Aglio e Olio
25



SPECIALITA DELLA CASA

GORGONZOLA CRUSTED FILET* 8oz

56

SURF & TURF *

8oz Filet Mignon & 6oz Fried Lobster Tail
Asparagus & Bernaise sauce.

79

DELMONICO RIBEYE* 16 oz

64

NEW YORK STRIP* 12 oz

55

BONE IN FILET* 12 oz

MP

GRILLED DUROC PORK CHOP* GF

Mashed Potatoes, Wild Mushrooms, Apple, Saba Glaze

38

LAMB CHOPS SCOTTADITO* GF

Caponata, Grilled Peppers, Aged Balsamic

54

VEAL / CHICKEN SCALLOPINI

Piccata-Lemon Butter, Capers, Pasta Aglio & Olio
Marsala-Mushrooms, Marsala, Veal Jus, Pasta Aglio & Olio
Parmigiana-Mozzarella, Marinara, Basil, Pasta Aglio & Olio

44 / 34

Enhancements

Luci's Steak Sauce 0		Blue Cheese Butter 5		Bernaise 5		Au Poivre 5
Truffle Butter 8		Lobster Tail 26		Diver Scallops* 18		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

SEAFOOD PAELLA

Clams, Mussels, Shrimp, Fresh Daily Catch, Saffron Risotto

45

SHRIMP SCAMPI

Garlic Butter White Wine Sauce,Tomatoes, Linguine

39

PAN-SEARED TROUT

Butternut Squash Risotto, Olive Tapenade

38

PESCE AL CARTOCCIO

Sea Bass Baked in Parchment paper, Red Potato, Zucchini, Swiss Chard,
Tomato Wine Sauce.

54

SCOTTISH SALMON OREGANATA*

Mashed Potatoes, Asparagus, Orange Beurre Blanc

37

CHILEAN SEA BASS GF

Pistachio, lemon Butter

54

DOVER SOLE MEUNIERE

Prepared Tableside, Lemon, Capers, Browned Butter

MP

CONTORNI 10

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
Gnocchi Gorgonzola
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