

# **Goat Cheese Salad**

Mesclun greens, granny smith apples, strawberries, beets, candied walnuts, & a sherry vinaigrette 16.95

# Caprese Mozzarella Napoleon

Fresh mozzarella, beefsteak and red tomato, roasted red peppers, drizzled with Basil oil & 10yr aged balsamic vinegar 16.95

# Luciano's Crab Cake

Served with Chipotle Aioli & avocado tomato relish 18.95

# **Seafood Trio**

Blue-point oysters, jumbo shrimps, and jumbo lump crabmeat accompanied by cocktail sauce, crack pepper mignonette, and horse radish-mustard cream 21.95

# Pasta Lobster & Jumbo Crabmeat Fettucine

With asparagus, & cherry tomato served with a fresh creamy tomato brandy lobster sauce 38.95

# Rigatoni Boscaiola

Tender filet mignon tips paired with wild mushrooms and fresh mozzarella, bathed in a rich demi sauce made with red wine, fresh tomatoes, and Parmesan 35.95

#### **Pesce**

### Pan Roasted Skin-On North Atlantic Salmon

Served with whipped potatoes, string beans and a Chardonay caper & fresh tomato, lemon sauce 40.95

#### **Stuffed Filet of Sole**

Sole stuffed with shrimp & crabmeat served with roasted potatoes, Julienne vegetables, & a champagne lemon sauce 46.95

#### **Seared Halibut**

Served over asparagus, roasted tomato risotto, with a saffron lemon sauce 45.95

#### <u>Carne</u>

#### Surf n' Turf

Grilled Filet Mignon & Lobster Tail served with whipped potatoes & string beans finished in Barolo reduction sauce. 59.95

#### **Grilled NY Strip Steak**

Served with parmesan whipped potato, asparagus, & a Porto mushroom sauce 47.95

## **Seared Rack of Lamb**

