

Mama Lucia's

APPETIZERS

CALAMARI FRITTI

Squid tubes and tentacles dredged in seasoned cornmeal and wheat flour, deep-fried, and served with a lemon aioli or marinara sauce. 11.99

MUSSELS CAPRESE

Twelve mussels sautéed and prepared in a light Caprese sauce made of olive oil, herbs, garlic, lemon juice, and white wine. Served with toasted French bread. 10.99

TRI COLOR HUMMUS

Mama's hummus plate includes three different homemade flavors of hummus, including: traditional, roasted red pepper and basil. All three flavors originate from a puree of chickpeas, fresh garlic, lemon juice, and tahini paste and are served with toasted wheat flat bread, feta cheese, olives, and fresh vegetables. 13.99

BAKED BRIE

Brie topped with sliced almonds then wrapped in puff pastry, baked golden brown, drizzled with honey, and served with fresh apples, grapes, and strawberries. *Please allow for eighteen minutes cooking time. 12.99

MOZZARELLA FRITTI

Four slices of fresh mozzarella cheese lightly breaded, sautéed in olive oil, and served with tomato sauce. 9.99

DEEP FRIED RAVIOLI

Breaded cheese ravioli deep fried and served with marinara sauce. 8.99

ARACINI DI RISO

Three risotto balls stuffed with fresh mozzarella, deep fried, and served with basil pesto, balsamic glaze, and marinara sauce. 10.99

MOZZARELLA CAPRESE

Fresh mozzarella and vine-ripe tomatoes topped with salt and pepper, fresh basil, cold-pressed, extra-virgin olive oil, and balsamic glaze and served with roasted red peppers. 11.99

BRUSCHETTA ALLA NAPOLENTANA

Grilled bread topped with diced roma tomatoes, garlic, basil, extra-virgin olive oil, and fresh mozzarella cheese. 10.99

ASSIETTE DE FROMAGE

A fine selection of gourmet cheese. Served with seasonal fruit, nuts, honey, bread, olives, and sundried tomatoes.

*Cheese is subject to change based on availability. 13.99

CHARCUTERIE PLATE

A fine selection of gourmet cheese along with fresh prosciutto, salami, and soppressata. Served with seasonal fruit, nuts, honey, bread, olives, and sundried tomatoes.

*Cheese is subject to change based on availability. 20.99

ESCARGOTS

Six imported snails coated with lemon, parsley, garlic, and butter and then are topped with puff pastry and baked. 11.99 *Please allow for eighteen minutes cooking time.

SOUPS

PASTA FAGIOLI

A tomato-based and vegetarian soup filled with fresh vegetables, beans, and ditalini pasta.

Cup - 3.99 Bowl - 5.99

CREAM OF TOMATO

A creamy tomato soup filled with caramelized vegetables, heavy cream, basil, and chicken broth.

Cup - 3.99 Bowl - 5.99

CREAM OF CRAB

A creamy soup filled with crab claw meat, crab broth, sweet sherry, and heavy cream.

Cup - 7.99 Bowl - 10.99

LOBSTER BISQUE

Cup - 10.99 Bowl - 15.99

A creamy soup filled with sweet sherry, lobster broth, and heavy cream.

CHILDREN'S MENU 12 & UNDER

Spaghetti with Meatball or Sausage ~ 6.50

Penne with Butter and Parmesan Cheese ~ 5.50

Fettuccine Alfredo ~ 6.50

Chicken Fettuccine Alfredo ~ 8.50

Chicken Fingers served with French Fries ~ 6.50

SALADS

STRAWBERRY FIELDS SALAD

Organic field greens topped with fresh strawberries, red onions, bleu cheese crumbles, walnuts, and house-made balsamic dressing.

Small - 4.50 Half - 7.50 Large - 13.99

HOUSE SALAD

Romaine and iceberg lettuce mix with tomatoes, carrots, and cucumbers.

Small - 3.50 Half - 5.50 Large 9.99

CAESAR

Romaine lettuce, house-made Caesar dressing, croutons, and freshly grated parmigiano cheese.

Small - 4.50 Half - 6.99 Large 11.99

ICEBERG WEDGE

An iceberg wedge topped with spring onions, diced tomatoes, crumbled gorgonzola cheese, bacon, and house-made bleu cheese dressing. 7.99

MEDITERRANEAN SALAD

Romaine and iceberg lettuce mix with cucumbers, tomatoes, sliced Kalamata olives, red onions, pepperoncini, and feta cheese.

Half order - 8.99 Large -14.99

BARBARELLA

Organic field greens with artichoke hearts, grilled eggplant, roasted red peppers, and pecan-encrusted goat cheese.

Half order - 8.99 Large - 14.99

CHICKEN FRUIT

Bow tie pasta tossed with house-made pineapple mayonnaise, grapes, red peppers, spring onions, sliced almonds, and topped with grilled chicken.

Half order - 9.99 Large -14.99

Our six, in-house dressings are all made fresh: Bleu Cheese, Ranch, Italian, Lemon Basil, Mediterranean, and Balsamic Vinaigrette.

PIZZA

MARGHERITA PIZZA

Diced tomato, fresh basil, olive oil and fresh mozzarella. 9.50

WHITE PIZZA

Olive oil, garlic, herbs, parmesan, and mozzarella cheese. 8.99

TOMATO SAUCE & MOZZARELLA CHEESE 8.99

ADD-ONS \$0.99 per topping: Mushrooms, Roasted Red Peppers, Green Peppers, Onion, Spinach or Olives

ADD-ONS \$1.99 per topping: Sausage, Artichoke Hearts, Anchovies, Pepperoni, Grilled Chicken, Salami, Canadian Bacon

Gluten Free Pizza Dough \$1.99 more

SIDES

Half loaf of Garlic Bread ~ 2.50 Add mozzarella ~ 1.75

Loaf of Garlic Bread ~ 4.25, Add mozzarella ~ 2.75

Roasted Red Potatoes ~ 3.99

Three Meatballs or Sausage ~ 5.99

Broccoli or Spinach sautéed in olive oil and garlic ~ 4.99

Deep Fried Green Beans ~ 4.99

Pasta with tomato or marinara sauce ~ 3.99

Mixed Vegetables ~ 4.99

Add to you entrée your choice of a cup of tomato or pasta fagioli soup or a romaine and iceberg salad with tomatoes, cucumbers, and carrots. 1.99

BEVERAGES

Pellegrino 25oz., 4.99

Saratoga Water 12 oz., 2.99

Espresso 3.99

Soda 2.99

Cappuccino 4.99

Sweet/Unsweet Tea 2.99

PASTA

PASTA AGILO E OLIO

Fresh garlic lightly toasted in extra-virgin olive oil and then tossed with your choice of pasta and grated parmigiano cheese. 13.50

PASTA POMODORO

Cherry tomatoes, garlic, and fresh basil sautéed in olive oil and tossed with your choice of pasta. 13.99

FETTUCINE BOLOGNESE

Fettuccine tossed with meat sauce, red pepper flakes, fresh basil, and heavy cream. 15.99

PASTA WITH MEATBALLS OR SAUSAGE

Meatballs or sausage links tossed with your choice of pasta and served with marinara and tomato. 15.50

Add meat sauce \$2.00

PASTA CARBONARA

Pasta of your choice and pancetta tossed with a sauce of garlic, egg, cream, and parmigiano cheese. 15.99

PENNE ALLA VODKA

Penne pasta cooked with vodka, heavy cream, and a touch of tomato sauce. 14.99

BAKED MANICOTTI

Homemade pasta filled with ricotta cheese, topped with tomato sauce and mozzarella cheese, and then baked. 15.50

LASAGNA

Fresh pasta layered with ricotta and mozzarella cheese and meat sauce. 16.50

SALSICCIA NAPOLENTANA

Sliced sausage sautéed in olive oil, garlic, and red pepper flakes and then tossed with fresh basil, tomato sauce, parmigiano cheese, and penne pasta. 15.50

LUCIA NAPOLENTANA

Pasta of your choice sautéed with garlic, red pepper flakes, and olive oil and then tossed with fresh basil, tomato sauce, and whole slices of fresh mozzarella cheese. 15.50

FETTUCINE ALFREDO

Fettuccine sautéed with garlic and butter and then tossed with heavy cream and parmigiano cheese. 14.99

TORTELLINI TRICOLORE

Spinach, tomato, and flour tortellini filled with ricotta cheese, cooked in a sauce of sun-dried tomatoes, fresh basil, peas, garlic, and heavy cream, and topped with prosciutto. 16.99

EGGPLANT PARMIGIANA

Sliced eggplant lightly breaded and sautéed in olive oil, layered with marinara sauce and fresh mozzarella cheese, and served over your choice of pasta with tomato sauce. 15.50

PASTA WITH MIXED VEGETABLES & FETA CHEESE

Yellow squash, zucchini, artichoke hearts, grape tomatoes, roasted red peppers, fresh basil, and garlic sautéed in extra-virgin olive oil and tossed with your choice of pasta. 15.50

Add To Entrée: Sautéed Shrimp 7, Grilled Salmon 7, Sautéed Scallops 9, Grilled or Parmesan Encrusted Chicken Breast 5, Four oz. Filet 13, Eight oz. Strip Steak 13

VEAL, BEEF AND LAMB

VEAL PARMIGIANA

Lightly breaded veal that is sautéed in olive oil, topped with tomato sauce and mozzarella cheese, and served over your choice of pasta with tomato sauce. 22.99

VEAL MARSALA

Sautéed veal scallopine cooked in a sweet Marsala mushroom and butter sauce and served over your choice of pasta. 24.99

VEAL PICCATA

Sautéed veal scallopine cooked in a sauce made with freshly squeezed lemon juice, butter, and capers and served over your choice of pasta. 23.99

RACK OF LAMB

A half-pound of New Zealand lamb rack that is herb-rubbed and grilled, topped with a sauce of veal stock and balsamic demi-glaze, and served with roasted red bliss potatoes. HALF RACK - 26.99 FULL RACK - 43.99

GRILLED RIB-EYE STEAK

Thirty day wet-aged, Sterling Silver premium 14oz. beef served with roasted red bliss potatoes. 29.99 Add Marsala mushroom sauce for 4.00.

FILET

Thirty day wet-aged Prime 8oz. filet that is sautéed in olive oil and served with roasted red bliss potatoes. 29.99

Add Marsala mushroom sauce for 4.00.

POULTRY

LEONARDO CANNELLONI

Crepes filled with shredded chicken breast and gorgonzola cheese and then topped with fresh apples, walnuts, and a brandy cream sauce. 16.50

CHICKEN LUCIA

Marinated and grilled chicken breast topped with sautéed red onions, grape tomatoes, sliced Kalamata olives, and fresh feta cheese. All served with a side of roasted red bliss potatoes or your choice of pasta with tomato sauce. 17.99

CHICKEN VALDOSTANA

Sautéed chicken breast baked with a layer of prosciutto and mozzarella cheese and served over your choice of pasta in a lemon-butter sauce. 17.99

CHICKEN PESTO

Bow tie pasta cooked in a basil pesto cream sauce and topped with parmesan-encrusted chicken breast. 18.99

CHICKEN MARSALA

Sautéed chicken breast cooked in a sweet Marsala mushroom and butter sauce and served over your choice of pasta. 18.99

CHICKEN PICCATA

Sautéed chicken breast cooked in a sauce made with freshly squeezed lemon juice, butter, and capers and served over your choice of pasta. 18.99

Make it **Ted's Chicken Picatta** for \$1.00 more.

Take it one more step further by adding fried artichoke hearts for only \$1.50 more.

CHICKEN PARMIGIANA

Lightly breaded chicken breast that is sautéed in olive oil, topped with tomato sauce and mozzarella cheese, and served over your choice of pasta with tomato sauce. 17.50

For a heartier option, order the chef style chicken parmigiana, which comes with meat sauce and fresh, whole mozzarella cheese melted on top. 19.99

SEAFOOD

SHRIMP SCAMPI

Shrimp sautéed in olive oil then prepared in a light sauce made with garlic, herbs, freshly squeezed lemon juice, and white wine, and served over your choice of pasta. 18.99

PASTA POSILLIPO

Mussels, shelled clams, and shrimp cooked with lobster broth, chardonnay wine, and marinara sauce and served over your choice of pasta. 18.99

TILAPIA

Fresh tilapia sautéed in olive oil and served on a bed of sautéed spinach with a sauce made of white wine, freshly squeezed lemon juice, and butter. 17.50

SCALLOPS & SHRIMP ALLA MOSTARDA

Fresh sea scallops, shrimp, and artichoke hearts sautéed in olive oil and served over a country-mustard cream sauce. 24.99

PASTA ALLA VONGOLE

Clams sautéed with olive oil, minced carrots, celery, shallots, garlic, herbs, lemon, and chardonnay wine and served over your choice of pasta. 18.99

ADRIATICA

Scallops, shrimp, and blue crab meat cooked with lobster broth, sweet sherry, and marinara sauce and served over your choice of pasta. 24.99

GRILLED SALMON

Fresh salmon grilled and served over a bed of sautéed spinach with a country mustard cream sauce. 18.99

PARMESAN ENCRUSTED TILAPIA

Fresh tilapia topped with herbs and parmesan cheese, baked with diced roma tomatoes, lobster broth, and cream sherry, and served over sautéed spinach. 17.50

GAMBERETTI ALLA LEONARDO

Shrimp and mushrooms cooked with sherry, heavy cream, and tomato sauce and served over your choice of pasta. 18.99

SEAFOOD CREPES

Crepes filled with shrimp, scallops, and salmon, topped with a sherry lobster cream sauce, and served with deep-fried green beans. 17.99

Add to you entrée your choice of a cup of tomato or pasta fagioli soup or a romaine and iceberg salad with tomatoes, cucumbers, and carrots. 1.99

HELPFUL INFORMATION

* Ask your server about our Vegan and Gluten Free options.

* Try substituting Gluten free pasta for 1.99 per entrée

* Please note that parties of 8 or more people will automatically include an 18% gratuity charge.

* Please allow your server time to process multiple separate checks. Your patience is appreciated.