



# Luciano's

Italian Ristorante  
& Lounge

1579 Main Street Rahway, NJ 07065

T. 732.815.1200

### Oysters du Jour

East & West Coast oysters

Accompanied by crack pepper mignonette, traditional cocktail sauce, and a mustard-horseradish cream M/P

### Spinach & Artchoke Fontina Fondue

Creamy spinach and Fontina cheese served with  
crispy focaccia crostini 8.

### Grilled Calamari Salad

Over arugula and fire roasted red peppers  
Finished with salsa verde 10.

### Shrimp Cocktail

With traditional cocktail sauce and  
Horseradish- mustard cream 11.

### Grilled Lamb Chop Lollipops

With Mediterranean tamarind sauce 13.

### Fresh Mozzarella & Vine Ripe Tomatoes Tower

Roasted eggplant, red peppers and extra virgin olive oil 8.

### Zuppa Di Clams & Mussels

Sautéed with fennel, shallots, and garlic in  
anise scented cream broth 11.

### Ahi Tuna Tartare

Fine diced sushi grade tuna mixed with fresh ginger, chives,  
& scallion with a ponzu dipping sauce 13.

### Italian Seafood Salad

Gulf shrimp, calamari, and scungili in an extra virgin olive oil and fresh lemon dressing 10.

### Antipasti Misto for two

Imported Italian meats and cheeses, grilled vegetables, marinated olives, mushrooms, roasted red peppers, fresh mozzarella and  
tomatoes 15.

### Crisp Fried Calamari

Dusted in Tuscan spices served with spicy marinara &  
Lemon- caper remoulade 8.

### Spiedini Alla Romano

Savory bread stuffed with Prosciutto di Parma and mozzarella topped with lemon  
caper butter or marinara sauce 7.

### Jumbo Lump Crab Cake Bruschetta

Topped with plum tomato bruschetta salad 12.

### Creamy Asiago & Parmesan Polenta

Accompanied with grilled mushrooms and gorgonzola 9.

### Tenderloin of Beef Carpaccio

shaved slices of beef over an arugula salad with shaved parmesan cheese 10.



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## **Insalatas**

**Mixed Green Salad** 5.

**Tri Colori Salad** 6.

**Classic Caesar Salad** 6.

**Pear & Mesclun Green Salad**

With toasted pecans, soft herbs in sherry vinaigrette 7.

**Warm Goat Cheese Salad**

Steeped in virgin olive oil with roasted root vegetables, toasted pine nuts & tender greens in mulled cabernet vinaigrette 9.

## **Soups**

**Traditional Pasta Fagioli** 5.

**Lentil & Escarole Soup** 5.

**Soup of the Day**

## ***Italian Classic***

**Chicken** 14.      **Veal** 18.

**Marsala**

Wild mushroom demi sauce

**Parmigiana**

With marinara topped with melted mozzarella

**Francaise**

Lemon butter white

wine sauce

**Piccata**

Lemon-caper white wine butter sauce

## **Sides**

Sautéed Spinach 5.      Sautéed Broccoli Rabe 6.

Escarole 5.

Wild Mushrooms 5.      Grilled Asparagus 6.      Truffle Fries 6.      Mashed Potatoes 5.



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## House Pasta

### **Orriechette & Sausage**

Italian sweet sausage with broccoli rabe in a white wine garlic herb broth 16.

### **Traditional Linguine & Vongole Clams**

Sautéed fresh Vongole clams in light tomato garlic, white wine & fresh herbs broth 16.

### **Gulf Shrimp & Bucatini All' Amatriciana Style**

Sautéed with sweet onion, pancetta, and fresh basil in a plum tomato marinara sauce 21.

### **Fettuccini Seafood Fra Diavolo**

Fresh seafood slowly cooked in zesty marinara sauce 23.

### **Shrimp & Sausage Strozzapreti**

Sweet sausage with red pepper, onions, and Brussels sprouts in marjoram cream sauce 19.

### **Penne Alla Vodka**

Filets of fresh tomatoes, diced Prosciutto, and basil with a touch of cream 12. , shrimp 19. , chicken 17.

### **Fettuccini & Smoked Salmon**

Fresh asparagus in a chive cream sauce over Scottish smoked salmon 18.

### **Capellini & Chicken Balsamico**

Boneless chicken, sun dried tomatoes and shitake mushrooms finished with balsamic vinegar reduction and fresh basil 17.

### **House Made Pumpkin Ravioli**

Brown butter-balsamic emulsion & toasted almonds 16.

### **Tuscan Risotto**

Chicken, chorizo, shrimp, clams, mussels, roasted red peppers and fresh peas in a saffron risotto 20.

### **House Made Ricotta Gnocchi & Bolognese**

Tossed in a traditional meat sauce scented with fresh basil 17.

***\*All of our dishes are made to order with the finest & freshest ingredients\****

*Executive Chef / Joseph Mastrella*

*Fall/Winter Dinner 2011*



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## Pesce

### **Horse Radish Atlantic Salmon**

Over an apple-wood smoked polenta and sautéed spinach with a champagne reduction sauce 19.

### **Spice Rubbed Ahi Tuna**

Flash seared no. 1 grade tuna with roasted caponata gastric and pomegranate glaze 24.

### **Prosciutto Wrapped Sword Fish**

Over grilled wild mushrooms and root vegetables finished 25.

### **Seared Tilapia**

Over roasted tomato and broccoli rabe risotto finished with a fresh herb beurre blanc 18.

### **Pan Seared Sea Scallops**

roasted butternut squash risotto and wilted spinach finished with a brown butter emulsion 26.

### **Shrimp Francaise**

Jumbo shrimp lightly battered and sautéed with fresh asparagus and sun dried tomatoes, finished in a lemon butter white wine sauce 22.

## Carne

### **Veal Saltimbocca**

Veal scaloppini layered with prosciutto and fresh sage served over sautéed spinach in a sherry reduction sauce 19.

### **Chicken Scarparello**

Sautéed breast of chicken simmered with Italian sweet sausage, new potatoes, and fresh peppers in a white wine butter sauce 17.

### **Grilled 8oz. Filet Mignon**

Over grilled asparagus, crisp potato batons finished with fresh Barolo red wine sauce 29.

### **Pork Shank Osso Buco**

Fork tender, slow braised pork shank with risotto Milanese 25.

### **Veal Milanese**

Lightly breaded, shallow fried, topped with chopped arugula, onions, tomato and fresh mozzarella 19.

### **Double Cut Pork Chop Giambotta**

Over sautéed hot cherry peppers, peppers, onions, and potatoes in a zesty sauce 26.

### **Sicilian Braised Short Ribs**

Braised in a Madeira-plum tomato sauce with new potatoes and seasonal root vegetables 24.

### **16 Oz. Center Cut Veal Chop**

Prepared with the freshest daily ingredients as per the chef's choice M/P.