



1579 Main Street Rahway, NJ 07065

T. 732.815.1200

Primo

Crisp Fried Calamari

Dusted in Tuscan spices served with spicy marinara & Lemon remoujlade 7.5

Spinach & Fontina Fondue

Creamy spinach & Fontina cheese served with crispy focaccio crostini 6.

Tenderloin of Beef Carpaccio

Shaved slices of beef with Parmesan cheese and arugula salad 10.

Cold Antipasti for Two

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

Zuppa Di Clams & Mussels

Sautéed with fennel, shallots, and garlic in anise scented cream broth 9.

Warm Goat Cheese

Steeped in virgin olive oil with roasted spring vegetables & tender greens in mulled cabernet vinaigrette 8.

Italian Seafood Salad 9.

Spiedini Alla Romano

Savory bread, prosciutto and mozzarella lightly battered and pan roasted with lemon caper or marinara sauce 7.

INSALATA

Mixed Green Salad 5.

Tri Colori Salad 6.

Classic Caesar Salad 6.

Pear & Mesclun Green Salad 8.

With toasted pecans, soft herbs & arugula



1579 Main Street Rahway, NJ 07065

T. 732.815.1200

Soups

Traditional Pasta Fagioli 5.

Lentil & Escarole Soup 5.

Italian Classic

Chicken 13. Veal 17.

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.



1579 Main Street Rahway, NJ 07065

T. 732.815.1200

PIATTI DI PASTA

Pasta & Salad Duet

Chef's sampling of linguine pomodoro and house salad in balsamic vinaigrette 8.5

Orriechette & Sausage

Italian sweet sausage with broccoli rabe in a white wine garlic herb broth 12..

House Made Pumpkin Ravioli

Brown butter-balsamic emulsion & toasted almonds 15.

Gulf Shrimp & Bucatini All' Amatriciana Style

Sautéed with sweet onion, pancetta, and fresh basil in a plum tomato marinara sauce 17.

Shrimp & Sausage Strozzapreti

Sweet sausage with red pepper, onions, and Brussel sprouts in marjoram cream sauce 17.

Fettuccini Seafood Fra Diavolo

Fresh seafood slowly cooked in zesty marinara sauce 19.

Fettuccini & Smoked Salmon

Fresh asparagus in a chive cream sauce over Scottish smoked salmon 16.

Penne Alla Vodka

Filets of fresh tomatoes, diced Prosciutto, and basil with a touch of cream 10. , shrimp 17. , chicken 15.

Capellini & Chicken Balsamico

Boneless chicken, sun dried tomatoes and shitake mushrooms finished with balsamic vinegar reduction and fresh basil 15.

Tuscan Risotto

Chicken, chorizo, shrimp, clams, mussels, roasted red peppers and fresh peas in a saffron risotto 18.

House Made Ricotta Gnocchi & Bolognese

Tossed in a traditional meat sauce scented with fresh basil 16.

Gemelli Carbonara

Short twisted pasta in an apple wood smoked bacon and sweet onion cream sauce 9.

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

Side pasta or house salad available with your entree \$2.50

Tuesday: Family Style Pasta Night \$15.50

Wednesday: Lobster Tail Night \$29.00



1579 Main Street Rahway, NJ 07065

T. 732.815.1200

PANINI \$8.00

Mediterranean Tuna Salad Wrap

Tuna seasoned with virgin olive oil, lemon juice, kalamata olives and fresh herbs with mix green salad

Turkey Club

Oven roasted turkey layer with crispy bacon, lettuce and tomatoes

Toscana

Herb focaccia layered with supresatta, capricola, eggplant, aged provolone and arugula

B.L.T.

crispy bacon, fresh mozzarella, and vine ripe tomatoes on a crispy baguette

Sandwich Sampler

Tasting of petite sandwiches: grilled chicken salad, tuna salad and shrimp salad

Luciano's Burger

grilled burger topped with your choice of sautéed mushrooms, caramelized onion, and cheese on a brioche bun served with fries

Grilled Chicken Panini

grilled chicken, roasted red peppers melted provolone, and pesto spread

Light Fare

Grilled North Atlantic Salmon

Over an apple-wood smoked polenta and sautéed spinach with a champagne reduction sauce 15.

Blackened Sword Fish

Over grilled wild mushrooms and root vegetables finished 16.

Spice Rubbed Ahi Tuna

Flash seared no. 1 grade tuna with roasted caponata gastric and pomegranate glaze 17.

Veal Saltimbocca

Veal scaloppini layered with prosciutto and fresh sage served over sautéed spinach in a sherry reduction sauce 18.

Seared Tilapia

Asparagus and roasted tomato risotto finished with mascarpone 14.

Blackened Chicken & Shrimp Caesar

Romaine lettuce tossed with Caesar dressing and parmesan cheese and crispy wontons 13.

Luciano's Cobb Salad

Chopped iceberg lettuce with grilled chicken, hard boiled eggs, avocados, crispy bacon, and plum tomatoes 11.

Executive Chef – Joseph Mastrella & Culinary Staff

Fall/Winter Lunch 2011