

Thristmas Eve 2

Ger La Tavola Lobster Bisque 13.95.

Pear & Mesclun Green Salad

With candied pecans, soft herbs, creamy Gorgonzola cheese, in a sherry emulsion 16.95.

Coconut Shrimp

Served with a mango pineapple dipping sauce 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 23.95.

Caprese Mozzarella Napoleon

Fresh mozzarella, beefsteak red and roasted red peppers, drizzled with basil oil and 10yr aged balsamic vinegar

Meatballs ala Luciano

Homemade meatballs topped with Parmegiano Reggiano, tomato sauce, and fresh basil 17.95.

Arancini

Fried Risotto balls stuffed with mozzarella, prosciutto, & saffron lemon aioli 17.95

<u>Sasta</u> Lobster & Jumbo Crabmeat Fettucine

With asparagus, & cherry tomato served with a fresh creamy tomato brandy lobster sauce 41.95.

Filet Mignon Rigatoni Boscaiola

With mushrooms, tomato, red wine, garlic and parmesan in demi sauce 36.95.

Pan Roasted Skin-On North Atlantic Salmon

Served with fingerling potatoes, julienne vegetables and lemon saffron sauce 36.95.

Seared Sea Scallops

Over cauliflower gnocchi, with string beans, a touch of caviar, and an citrus sauce 45.95.

Chilean Sea Bass

With shrimp, asparagus, and roasted tomato risotto in a champagne herb cream sauce 45.95.

Brazilian 6oz. Lobster Tail

Single M/P. Twin M/P.

Served with whipped potatoes, brussels sprouts, carrots, and drawn butter sauce.

Chicken Luciano's

Accompanied by truffle whipped potato, crowned with fire-roasted peppers, asparagus, and fresh mozzarella, in Prosecco-cream sauce 32.95.

16 oz. Grilled Rib Eye

Served with whipped potato and asparagus finished with Barolo red wine sauce 47.95.

Pan Seared Rack of Lamb
Porcini and wild mushroom risotto in rosemary infused natural juices 46.95.

Grilled Pork Chop

Presented with brussels sprouts, sweet potato puree, and caramelized apples finished in Calvados-apple sauce

8 oz. Filet Mignon 46.95. Surf n' Turf Lobster Tail M/P.

Served with whipped potatoes, and haricots verts, finished in Barolo reduction sauce.

A transaction fee of 3.99% is applied to all card charges