

# Happy New Year

## Per La Tavola

### **Shrimp & Crabmeat Bisque 14.95.**

#### **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 and yellow tomatoes, roasted red peppers, drizzled with Basil oil & 10yr aged balsamic vinegar 17.95

#### **Luciano's Crab Cake**

Avocado, baby arugula, and remoulade sauce 21.95

#### **Meatballs ala Luciano**

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

#### **Pear & Mesclun Green Salad**

English cucumbers, red and yellow cherry tomatoes, candied pecans in a sherry vinaigrette 16.95

## Pasta

### **Lobster & Jumbo Crabmeat Fettucine**

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

#### **Pappardelle Taormina**

Served with jumbo shrimp, fresh pea, in a parmesan vodka pink sauce 39.95

#### **Filet Mignon Rigatoni Boscaiola**

Tender filet mignon paired with mushrooms and fresh mozzarella, bathed in a rich demi sauce made with red wine, fresh tomatoes, and Parmesan 36.95

## Pesce

### **Chilean Sea Bass**

With shrimp, asparagus, and roasted tomato risotto in champagne lemon sauce 46.95

#### **Pan Roasted Skin-On North Atlantic Salmon**

Served with fingerling potatoes, julienne vegetables and lemon saffron sauce 37.95

#### **Seared Golden Sea Scallops**

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

#### **Brazilian 6oz. Lobster Tail**

Single M/P. Twin M/P.

Served with whipped potatoes, string beans, carrots, and drawn butter sauce.

## Carne

### **Chicken Luciano's**

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

#### **16 oz. Grilled Pork Chop**

Accompanied by cannellini white beans, sausage, and escarole ragu, finished in brandy apple sauce 42.95

#### **16 oz. Grilled Rib Eye**

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

#### **New Zealand Rack of Lamb**

Served with wild mushroom risotto 47.95.

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

Served with whipped potatoes, carrots, and string beans finished in Barolo reduction sauce.

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