



Voted #1 Best Italian Restaurant

to start

To help preserve our environment,
we serve water upon request.

Olivezia Tuscan Herb EVOO...complimentary

Favetta (fava bean spread)...4

Mixed Marinated Olives (with pits)...4

Whole Roasted Garlic with Olive Oil...4

Salsa Cruda...2

Stuffed Banana Pepper...9

Sausage and goat cheese stuffing, marinara

White Pizza...9

Olive oil, garlic, spinach, sliced tomato, mozzarella
and parmesan

Four Cheese Pizza...9

Mozzarella, gorgonzola, parmesan and bel paez

Grilled Shrimp...12

On a bed of braised red cabbage, lemon dill cream sauce

Calamari Marinara...9

Sautéed in olive oil, garlic and marinara

Polenta Torte...7

Polenta wedge with spinach, red peppers and
a goat cheese sauce

Pan-Seared Scallops...2 for \$14, or 4 for \$22

With roasted garlic mayonnaise

Crab Cakes...13

With a roasted lemon and rosemary sauce

Mussels...9

Sautéed with marinara or white wine garlic butter

Bruschetta

Toasted Italian bread with garlic and olive oil 4

With tomato and basil 5

With tomato, basil and cheese 6

soups & salads

Minestrone Soup...4

Caesar Salad...9

With grilled chicken...12

House Salad...5

Romaine, mushrooms, tomato, onion and balsamic
vinaigrette

Seasonal Tomato Salad...11

With pine nuts, Kalamata olives, red onion, gorgonzola
and basil vinaigrette

Romaine and Spinach Salad...12

With fresh strawberries, blueberries, prosciutto, toasted
almonds, and Tuscan lemon vinaigrette from *Olivezia*

Cucumber, Tomato & Red Onion
Salad...8

With red wine vinaigrette

Iceberg Wedge Salad...10

With applewood smoked bacon and homemade
bleu cheese dressing

Insalata Caprese...10

Fresh mozzarella cheese, tomatoes, red onions and
basil vinaigrette

Calamari Salad...12

With olives, celery, onions, tomato, garlic and
lemon vinaigrette

Purchase full bottles of our ultra pure
extra virgin olive oil and balsamic vinegar
visit us at www.olivezia.com

If separate checks are needed, please
notify server before placing your order.
Your patience is appreciated.

We reserve the right to add 20% gratuity
to parties of 6 or more.

Every member of our family
and staff appreciate that you've
chosen to spend time with us —
and we'll do all we can to make
your dining experience enjoyable.

We look forward to seeing you
at all three of our locations,
Chesterton, Crown Point
and Culver.

Thank you for voting us
#1 Best Italian Restaurant
...year after year.

Mille Grazie and buon appetito!
— Mike and Nada

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness. Although, efforts will be made to accommodate food allergies, we cannot guarantee that we can meet your needs. If you have a food allergy, please speak to your server.



pastas

(whole wheat
or gluten free pasta available)

Spaghetti with Veal Meatballs...18
Spicy marinara sauce

Linguine Pescatore...19

Calamari, mussels and bay scallops sautéed in marinara
or olive oil & garlic

Penne en Casserole...12

Penne baked with tomato sauce
and mozzarella cheese

With Meat Sauce...14

Sacchetti—Porcini Mushroom Stuffed "Purses"...20

With shrimp, spinach, and vodka tomato cream sauce

Fettuccine Salmon...20

Fresh salmon and scallions in a lemon dill cream sauce

Rigatoni with Smoked Chicken...19

Nueske's smoked chicken with grilled portobello mushrooms,
sun-dried tomato, garlic and olive oil

Cavatappi with Grilled Chicken...20

Portobello mushrooms, shallots, parmesan cream sauce

Rigatoni with Braised Italian Sausage...18

With peppers, onions, and tomato

Penne Primavera....16

With sautéed mixed vegetables, olive oil, garlic and fresh basil

Fettuccine Alfredo...17 (with chicken...\$21)

Parmesan cream sauce

Three Meat Lasagne...19

Homemade pasta sheets with beef, pork and
italian sausage

Add chicken to any salad or pasta ... 5

Add shrimp to any salad or pasta 7

Add veal meatballs to pasta 2 ea.

Buy gift cards online anytime.
Online carry out & catering available.

entrées

(served with vegetable and starch)

Grilled Wild Alaskan Salmon...26

With lemon dill cream sauce

Only the finest salmon is prepared straight
from our fisherman in Kodiak, Alaska
delivered fresh at O'Hare for Lucrezia guests

Pan Seared Halibut...26

Toasted almonds and drizzled with fused whole fruit lemon
extra virgin olive oil from *Oliveria*

Grilled 8 oz. Filet Mignon*...30

Add crumbled bleu cheese \$2

Add sautéed mushrooms & onions \$2

Braised Lamb Shank...28

Slow roasted with red wine, onions, & rosemary and served
with roasted potatoes and braised red cabbage

- A Lucrezia Favorite!

Grilled Pork Tenderloin...24

With Italian style salsa verde

Veal Limone or Marsala...27

Medallions sautéed in olive oil, garlic, white wine, fresh lemon
or marsala wine and portobello mushrooms

Pan Seared Duck Breast...26

Sun-dried cherry marsala wine sauce

Chicken Piccata or Marsala...21

Chicken breast sautéed in olive oil, garlic, white wine, fresh
lemon and capers or marsala wine & portobello mushrooms

Stuffed Chicken Breast...20

Boneless breast stuffed with four cheeses with a brandy
cream sauce

Stuffed Eggplant...18

Eggplant rolled with prosciutto and mozzarella, baked in
tomato cream sauce

* We are NOT responsible for steaks ordered med-well or well done.

Thank you Marshall County
for voting us the
#1 Best Italian Restaurant
and #1 Best Pasta

(Also Best Fine Dining, Best Romantic,
Best Pizza and Best Seafood!)



beverages

Sparkling Mineral Water—
San Pellegrino, Medium Bottle...4

Natural Still Water—
Acqua Panna, Medium Bottle...4

Soft Drinks (Coke, Diet Coke, Sprite,
Ginger Ale, Root Beer)...2.5 (free refills)

Italian Carbonated Soda
(Limonata, Aranciata)...3

Herbal Tea (Iced or Hot)...2.5

Milk...1.5

Espresso (Regular or Decaf)
Double...3, Single...2

Cappuccino, Latté or Chocclacino
(Regular or Decaf)...4

Americano (Regular or Decaf)...3

Coffee (Regular or Decaf)...1.5