Lucrezia®

Voted #1 Best Italian Restaurant (year after year).

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 at Olivezia next door or 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.

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.

"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

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 *Olivezia*

Grilled 8 oz. Filet Mignon*...30
Add crumbled bleu cheese $2
Add sauteéd 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.

Voted...#1 Best Italian,
#1 Best Chef *and*
Best Fine Dining in the region!

beverages

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

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

Soft Drinks (Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Root beer)...2

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 Choclacino (Regular or Decaf)...4

Americano (Regular or Decaf)...3

Coffee (Regular or Decaf)...1.5