

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

## Oliveriatuscan Herb EVOO -Complimentary

Polenta Torte - 8 Polenta wedge with spinach, red peppers and a goat cheese sauce

Stuffed Banana Pepper -11 Sausage and goat cheese stuffing, marinara

Whole Roasted Garlic with Olive Oil - 5
Salsa Cruda - 6

Four Cheese Pizza - 11
Mozzarella, gorgonzola, parmesan and bel paez
White Pizza - 11
Spinach, sliced tomato, mozzarella, olive oil and garlic

Mussels - 13
Sauteed with marinara OR white wine garlic butter

Grilled Shrimp - 13
Served with braised red cabbage, and a lemon dill cream sauce
Crab Cakes - 17
Served with a lemon-caper aioli

Bruschetta-7
Toasted Italian bread with garlic and olive oil With tomato and basil - 10 With tomato, basil and cheese - 11

If separate checks are needed, please notify your 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 have chosen to spend time with us $\sim$ and we'll do all we can to make your dining experience enjoyable. We look forward to seeing you at all our locations. Chesterton, Crown Point, and Culver. Thank you for voting us \#1 Best Italian Restaurant year after year.'
Nile Grazie and bon appetito! Mike \& Nada


Romaine, mushrooms, tomato, onion and balsamic vinaigrette
Iceberg Wedge Salad -14
With apple-wood smoked bacon and handmade blew cheese dressing
Insalata Caprese - 14
Fresh mozzarella cheese, tomatoes, red onions and basil vinaigrette
Baby Spinach and Honey Crisp Apple Salad - 14
Candied Walnuts, Gorgonzola, honey -cider vinaigrette

Add Chicken to any salad or pasta - 5.75
Add Shrimp to any salad or pasta- 7.95
Add Salmon to any salad or pasta - 9.95


Sparkling Water - San Pellegrino - 6 Natural Still Water - Aqua Dana - 6

Soft Drinks (Free Refills) - 3
Coke, Diet Coke, Sierra Mist, Ginger Ale, Rootbeer Italian Carbonated Soda (Limonata, Aranciata) - 6 Iced Tea - 4
Hot Tea Sachet - Lullaby, Golden Light, Soothe Sayer, Peppermint,
Meadow, British Brunch, Lord Bergamot, Fez, White Petal - 4
Espresso (regular or decaf) single - 5 double - 7 Cappuccino, Latte or Choclacino (regular or decaf) - 8

Americano (regular or decaf) - 5
Coffee (regular or decaf) - 4
-acarar Gluten Free Pasta Available.

Three Meat Lasagna - 20 Handmade pasta sheets with beef, pork and Italian sausage

Rigatoni with Braised Italian Sausage - 18
With peppers, onions, and tomato

Penne en Casserole- 14 Penne baked with marinara and mozzarella cheese

With Bolognese Sauce - 16

Penne Primavera - 16 With sautéed mixed vegetables, olive oil, garlic and fresh basil

Linguine Pescatore - 22 With shrimp, mussels, sautéed in marinara OR olive oil and garlic

Cavatappi with Grilled Chicken - 22 Portobello mushrooms, shallots, parmesan cream sauce

Sacchetti-22 Porcini mushroom stuffed "Purses" with shrimp, spinach, and vodka tomato cream sauce

Rigatoni with Smoked Chicken - 24 With sun-dried tomatoes, portobello mushrooms, olive oil and garlic

Spaghetti with Veal Meatballs - 23
Spicy marinara sauce

Fettuccine Salmon-27 Fresh salmon and scallions in a lemon dill cream sauce

Fettuccine Alfredo - 16 Parmesan cream sauce Add Chicken - 21.75

Stuffed Pasta Shells - 25
Stuffed with mozzarella, Andouille sausage, with roasted red pepper cream sauce

Add Chicken to any salad or pasta - 5.75 Add Shrimp to any salad or pasta- 7.95 Add Veal meatballs (2) to pasta - 6.00 MidwestLiving.


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## Salad Option (choose ane)

Caesar Salad OR House Salad Pasta Option (half order) (choose ane) *Spaghetti Marinara *Spaghetti with Bolognese Penne en Casserole with Bolognese $*$ Fettuccine Alfredo *Penne en Casserole with Marinara *Rigatoni with Braised Italian Sausage No Substitutions - Cannot be combined with any other offer 19


Served with vegetable and starch unless specified
Eggplant Parmesan - 20
Pan Fried eggplant with marinara and mozzarella, served over spaghetti

Braised Boneless Short Rib - 30 Served with mushroom risotto

Braised Lamb Shank - 36
Braised with red wine, onions, and rosemary, served with roasted potatoes and braised red cabbage - A Lucrezia Favorite!

Grilled 8 oz. Filet Mignon - Market (Certified Angus Beef)
Add crumbled bleu cheese -3 Add sautéed mushrooms and onions - 3

Chicken Picatta or Marsala - 32
Chicken breast sautéed in olive oil, garlic, white wine, fresh lemon and capers OR marsala wine \& portobello mushrooms

Veal Limone or Marsala - 36
Medallions sautéed in olive oil, garlic, white wine, fresh lemon OR marsala wine \& portabello mushrooms

Grilled Faroe Island Atlantic Salmon - 32
With chive and herb butter cream sauce

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