

# Lucrezia®

## To Start

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

Crusty Demi Baguette served with *Olivezia* Tuscan  
Herb EVOO - First Baguette Complimentary  
Additional Baguette(s) - (each) 3

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

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

Mixed Marinated Olives (with pits), demi baguette - 7

Whole Roasted Garlic with Olive Oil, demi baguette - 6

Salsa Cruda, demi baguette - 7

Four Cheese Pizza - 12  
Mozzarella, gorgonzola, parmesan and bel paez

White Pizza - 12  
Spinach, sliced tomato, mozzarella, olive oil and garlic

Mussels - 13  
Sautéed with marinara OR white wine garlic butter

Grilled Shrimp - 13  
Served with braised red cabbage, and lemon dill cream sauce

Pan-Seared Scallops (2) - Market  
With roasted garlic mayonnaise

Crab Cakes - 18  
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

Sautéed Calamari Marinara - 18  
Olive oil, garlic and marinara

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

ESTABLISHED 1998

"Every member of our family and staff appreciate that you have 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 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 & Nada

## Soups & Salads

Minestrone Soup - 9

House Salad - 8  
Romaine, mushrooms, tomato, onion and balsamic vinaigrette

Caesar Salad - 10  
With grilled chicken - 15.75

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

Calamari Salad - 17  
With olives, celery, onions, tomato, garlic and lemon vinaigrette

Cucumber, Tomato & Red Onion Salad - 9  
With red wine vinaigrette

Iceberg Wedge Salad - 14  
With apple-wood smoked bacon and handmade bleu cheese dressing

Grilled Peach & Fresh Blueberry Salad - 14  
Spring mix, candied pecans, red onion, goat cheese,  
served with a peach white wine 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

## Beverages

Sparkling Water - San Pellegrino - 6

Natural Still Water - Aqua Panna - 6

Soft Drinks (Free Refills) - 4

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Lemonade, 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 - 6 double - 8

Cappuccino, Latte or Choclacino (regular or decaf) - 9

Americano (regular or decaf) - 6

Coffee (regular or decaf) - 4

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food-borne 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. 10/23

# Pastas

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, and calamari 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 - 24  
Spicy marinara sauce

Fettuccine Alfredo - 16  
Parmesan cream sauce

Spaghetti Basil Walnut Pesto - 16

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

# Entrées

Served with vegetable and starch, unless specified.

Stuffed Eggplant - 19  
Eggplant rolled with prosciutto and mozzarella, baked  
in tomato cream sauce

Chicken Parmigiana - 34  
Boneless breaded chicken breast baked in scratch  
made marinara and mozzarella, served atop linguine, with  
vegetable of the day.

Braised Boneless Short Rib - 30  
Served with mushroom risotto and vegetable of the day

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

14 oz Stuffed Pork Chop - 32  
Bone in pork chop stuffed with corn bread and bacon,  
with a maple syrup honey glaze

Grilled 8 oz. Filet Mignon - Market  
(Certified Angus Beef)  
Served with roasted potatoes and vegetable of the day  
Add crumbled bleu cheese - 3  
Add sautéed mushrooms and onions - 3

Pan Seared Grouper - 35  
Served with butter herb rice, sautéed spinach,  
warm tomato vinaigrette

Chicken Piccata 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 - 38  
Medallions sautéed in olive oil, garlic, white wine,  
fresh lemon OR Marsala wine & portobello  
mushrooms

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

Chicago Tribune



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