

**ESTABLISHED 1998**

# 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) 5

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 - 9

Whole Roasted Garlic with Olive Oil, demi baguette - 8

Chicken Lettuce Wraps - 16

Butter lettuce, crispy chicken, red onion, banana pepper,  
salsa cruda, stone ground mustard garlic aioli

Four Cheese Pizza - 13

Mozzarella, gorgonzola, parmesan and bel paez

White Pizza - 13

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 - 9

Toasted Italian bread with garlic and olive oil

With tomato and basil - 12

With tomato, basil and cheese - 13

Sautéed Calamari Marinara - 18

Olive oil, garlic and marinara

"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 - 12

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 - 15

With apple-wood smoked bacon and Maytag 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

American (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. 5/24

# 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 - 24  
Portobello mushrooms, shallots, parmesan cream sauce
- Sacchetti - 22  
Porcini mushroom stuffed "Purses" with shrimp,  
spinach, and vodka tomato cream sauce
- Rigatoni with Smoked Chicken - 25  
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
- Pasta Flight (No Substitutions) - 28  
Asiago pepper penne, three meat lasagna,  
pistachio cream, cheese tortellini
- 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

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

Follow us on facebook for weekly Chef Features  
and up to date news and information!



lucreziachesterton \* lucreziacrownpoint \* lucreziaculver

# 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 - 36  
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 - 39  
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

