To Start

Crusty Demi Baguette served with 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

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 paes

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

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

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
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 Chocolacino (regular or decaf) - 9
Americano (regular or decaf) - 6
Coffee (regular or decaf) - 4

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

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 and mussels, 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.

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.

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Entrées

Eggplant Parmigiana - 24
Pan fried eggplant with scratch made marinara and mozzarella, served atop spaghetti.

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!

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

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.