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 y lads

(R)

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 applewood smoked bacon and Maytag bleu cheese dressing

> Grilled Peach & Fresh Blueberry Salad - 15 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 - Saratoga - 6 Soft Drinks (Free Refills) - 4 Coke, Diet Coke, Sprite, Ginger Ale, 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 single 6 double 8
- Cappuccino, Latte or Choclacino 9
 - Americano 6
 - Coffee (regular or decaf) 4

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) 6

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, olive oil, demi baguette - 9

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

> Lump Crab Cakes - 20 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

Calamari - 19 Fried Calamari with cherry peppers, scallions, garlic butter, spicy horseradish marinara

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. 10/24

Salad & Pasta Mix

Salad Option House Salad or Caesar

Pasta Option (half order) *(choose one)* *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

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 - 38 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 Served over angel hair pasta, vegetable of the day

Veal Limone or Marsala - 41 Medallions sautéed in olive oil, garlic, white wine, fresh lemon OR Marsala wine & portobello mushrooms Served over angel hair pasta, vegetable of the day

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



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

> > Rigatoni with Smoked Chicken - 26 With sun-dried tomatoes, portobello mushrooms, olive oil and garlic

Spaghetti with Veal Meatballs - 24 Spicy marinara sauce

> Fettuccine Alfredo - 16 Parmesan cream sauce

Angel Hair Aglio e Olio Pomodoro- 21 Pancetta, cherry tomatoes, onion, parmesan, fresh basil chiffonade

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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