

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 (Dine in only)

Additional Baguette(s) - (each) 6

Portobello Black Truffle Fries - 19
Herb panko breaded portobello batons fried with roasted garlic
black truffle aioli, Parmesan

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

Four Cheese Pizza - 13
Mozzarella, gorgonzola, parmesan and bel paez

White Pizza - 13
Spinach, sliced tomato, mozzarella, olive oil and garlic

Bacon-Wrapped Peppadew Peppers - 14
Stuffed with herbed cream cheese, balsamic reduction

Mussels - 16
Sautéed with marinara OR white wine garlic butter

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

Whole Roasted Garlic olive oil, demi baguette - 9

Bruschetta - 12
Toasted Italian bread with garlic, olive oil, tomato, basil & cheese
Add balsamic crema- 13

Lump Crab Cakes - 22
Served with a lemon-caper aioli

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

ESTABLISHED 1998

"Every member of our family and team 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

Soup Of the Day - 9

Grilled Peach & Fresh Blueberry Salad - 16
Spring mix, candied pecans, red onion, goat cheese,
With peach white wine vinaigrette

Baby Spinach & Honey Crisp Apple Salad - 14
Candied walnuts, Gorgonzola, honey-cider vinaigrette

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

Caesar Salad - 12

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

Insalata Caprese - 14
Fresh mozzarella cheese, tomatoes, red onions and basil 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 - 11.00

Beverages

Sparkling Water - San Pellegrino - 6

Natural Still Water - Saratoga - 6

Soft Drinks (Free Refills) - 4.50

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Root beer

Italian Carbonated Soda (Limonata, Aranciata) - 6.50

Iced Tea - 4.25

Hot Tea Sachet - Lullaby, Golden Light, Soothe Sayer, Peppermint,
Meadow, British Brunch, Lord Bergamot, Fez, White Petal - 4.25

Espresso - single - 6 double - 8

Cappuccino, Latte or Choclacino - 9

Americano - 6

Coffee (regular or decaf) - 4.25

Pastas

Gluten FREE Pasta Available.

- Handmade Spinach Tagliatelle - 31
With shrimp, mussels, wild mushrooms, white wine, garlic,
Parmesan and bread crumbs
- Three Meat Lasagna - 22
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
- Sacchetti - 24
Porcini mushroom stuffed "Purses" with shrimp,
spinach, shallots, and vodka tomato cream sauce
- Linguine Pescatore - 22
With shrimp, mussels, and calamari sautéed
in marinara OR olive oil and garlic
- 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 - 19
Parmesan cream sauce
- Stuffed Pasta Shells - 25
Stuffed with mozzarella, Andouille sausage,
with roasted red pepper cream sauce
- Cavatappi with Grilled Chicken - 24
Portobello mushrooms, shallots, parmesan 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.

- Grilled 12oz. Ribeye - Market
(USDA Prime)
Served with roasted potatoes and vegetable of the day
Add crumbled bleu cheese - 3
Add sautéed mushrooms and onions - 3
- Mini Beef Wellingtons - 45
Duxelles, prosciutto, Dijon mustard, red wine
rosemary au jus
- 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
- Stuffed Eggplant - 22
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 - 35
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!
- Chicken Piccata or Marsala - 34
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
- Grilled Faroe Island Fresh Atlantic Salmon - 32
With bacon bourbon glaze, toasted pecans



Talktoeachother

