

Sharing Plates

CLAMS CASINO

mixed greens, lemon \$16

MUSSELS & FRITES

herb garlic wine sauce, french fries \$14

ARTICHOKE FRENCH

lemon sherry butter wine sauce \$14

GREENS & BEANS

escarole, garlic white wine sauce, cannellini beans \$13 GF

FOUR CHEESE ARANCINI

tomato sauce, basil pesto, parmesan \$14

EGGPLANT ROLLATINI

ricotta, mozzarella, basil, Frank's Old-World sauce \$13

BRUSCHETTA

grilled ciabatta, tomato topping, balsamic glaze, parmesan, basil \$10 V

ANTIPASTO

sliced Italian cured meats, cheeses, olives, roasted red peppers, artichoke hearts, mixed greens \$18 GF

SICILIAN CALAMARI

feta, kalamata olives, banana peppers, tomato sauce \$16

Soups & Salads

FRENCH ONION

caramelized onions, swiss, croutons \$10

PASTA FAGIOLI

ham, onion, carrot, pork, beans \$7

CHICKEN VEGETABLE

carrots, celery, onion, chicken \$7 GF

MESCLUN

mixed greens, grape tomatoes, cucumbers, red onions, olives, balsamic vinaigrette \$11 GF V

CAESAR

romaine, bacon, red onion, croutons, parmesan, caesar dressing \$12

ROASTED PEAR

mixed greens, roasted pears, candied walnuts, gorgonzola, balsamic vinaigrette \$13 V

Create Your Own Dish

Entrées include a small mesclun salad or a cup of soup

PASTA

Spaghetti | Linguine | Penne
Fettuccine | Angel Hair | Shells
+3 Zucchini Noodles
+ \$3 Cheese Ravioli | + \$3 Gnocchi

SAUCE

Frank's Old-World Sauce GF
Alfredo V | Della's Marinara GF
Sherry Lemon Butter GF
Meatless Marinara GF V
\$16

MEAT

Chicken + \$6 | Shrimp + \$8
Meatballs + \$5 | Sausage + \$5
1 Meatball 1 Sausage + \$5
Vegetarian Meatballs + \$6
Salmon + \$10

Please no separate checks for parties 6 or more.

Please notify the server for separate checks or allergies before ordering.

Extra charge for splitting of entrees.

20% gratuity added to parties of 6 or more.

25% added to parties 20 or more.



Brunch Saturday & Sunday
11 AM to 2PM

Lunch Thursday & Friday 11:30PM to 2PM
A credit card surcharge of 3.5% will be added to all non-cash and debit payments.
Ask your server for more information about booking your next private party or event!

Specialties

Entrées include a small mesclun salad or a cup of soup

LASAGNA

meatball, sausage,
Frank's Old-World sauce,
ricotta, mozzarella
\$21

MANICOTTI

crepe shell, mozzarella,
ricotta, Frank's Old-World
sauce
\$19

BAKED PENNE

meatballs, ricotta,
mozzarella, Frank's Old-
World Sauce
\$23

PRIMAVERA ALFREDO

broccoli, red peppers,
carrots, zucchini, alfredo,
fettuccine
\$22 V

FRENCH

lemon sherry butter
wine sauce, sauteed
spinach, pasta
chicken \$24 | veal \$27

PARMESAN

mozzarella, parmesan,
Frank's Old-World sauce,
pasta
chicken \$22 | veal \$26

MARSALA

sauteed medallions,
mushroom, shallots,
marsala wine, pasta
chicken \$24 | veal \$27

FLORENTINE

sauteed breaded chicken,
escarole, mushrooms,
provolone, white wine,
pasta
\$24

SHRIMP SCAMPI

lemon, butter, parsley,
white wine sauce, angel
hair
\$27

CLAM SAUCE

red or white sauce, wine,
herbs, garlic, linguine
\$25

SEAFOOD

FRA DIAVOLO

clams, mussels, shrimp,
scallops, cherry peppers,
spicy marinara, angel
hair
\$29

PECAN SALMON

pecan crusted salmon,
maple bourbon glaze,
seasonal vegetables, rice
pilaf
\$26 GF

EGGPLANT PARMESAN

mozzarella, parmesan, Frank's Old-
World sauce
\$19 Ask for V

LUELLA

artichokes, asparagus, sun-dried
tomatoes, feta, sherry wine,
linguine
\$21 V

NORTHERN PASTA

shrimp, sun-dried tomatoes, peas,
olives, parmesan, garlic, olive oil,
fettuccine
\$26

VEAL SALTIMBOCCA

prosciutto, spinach, kalamata
olives, marsala, side of pasta
\$29

PORK TENDERLOIN

grilled pork tenderloin, marsala,
smashed potatoes, seasonal
vegetables
\$27 GF

RIBEYE

16oz ribeye, port wine reduction,
smashed potatoes, seasonal
vegetables
\$35 GF

Dessert

CHOCOLATE CHIP CANNOLI

chocolate chips, vanilla &
chocolate sauce, whip cream \$8

PEANUT BUTTER PIE

chocolate, powdered sugar \$8

WHITE CHOCOLATE RASPBERRY CHEESECAKE

raspberry sauce \$9

GF = Gluten Free V = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Call 248-3470 or visit us at www.LuccasNorthside.com