

## Sharing Plates

### CLAMS CASINO

mixed greens, lemon \$16

### GREENS & BEANS

escarole, garlic white wine sauce, cannellini beans \$14 GF

### BRUSCHETTA

grilled ciabatta, tomato topping, balsamic glaze, parmesan, basil \$11 V

### MUSSELS & FRITES

herb garlic wine sauce, french fries \$15

### FOUR CHEESE ARANCINI

tomato sauce, basil pesto, parmesan \$15

### FRIED RAVIOLI

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

### ARTICHOKE FRENCH

lemon sherry butter wine sauce \$14

### CRAB DIP

crab claw meat, toasted ciabatta \$16

### SICILIAN CALAMARI

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

## Soups & Salads

### FRENCH ONION

caramelized onions, swiss, croutons \$10

### MESCLUN

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

### PASTA FAGIOLI

ham, onion, carrot, pork, beans Bowl \$8 Cup \$5

### CAESAR

romaine, bacon, red onion, croutons, parmesan, caesar dressing \$13

### CHICKEN VEGETABLE

carrots, celery, onion, chicken GF Bowl \$8 Cup \$5

### WEDGE

iceberg, bacon, grape tomatoes, cucumbers, carrot, red onion, blue cheese \$14

## Create Your Own Dish

Entrées include a small mesclun salad or a cup of soup

### PASTA

Spaghetti | Linguine | Penne  
Fettuccine | Angel Hair | Shells  
+3.5 Zucchini Noodles  
+ \$3.5 Cheese Ravioli  
+ \$3.5 Gnocchi

### SAUCE

Frank's Old-World Sauce GF  
Alfredo V | Della's Marinara GF  
Sherry Lemon Butter GF  
Meatless Marinara GF V  
\$17

### MEAT

Chicken + \$7 | Shrimp + \$10  
Meatballs + \$6 | Sausage + \$6  
1 Meatball 1 Sausage + \$6  
Vegetarian Meatballs + \$7  
Salmon + \$11

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.



Lunch Thursday, Friday & Saturday  
11AM to 2PM

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  
\$23

## MANICOTTI

crepe shell, mozzarella,  
ricotta, Frank's Old-World  
sauce  
\$20

## BAKED PENNE

meatballs, ricotta,  
mozzarella, Frank's Old-  
World Sauce  
\$25

## PRIMAVERA ALFREDO

broccoli, red peppers,  
carrots, zucchini, alfredo,  
fettuccine  
\$23 V

## FRENCH

lemon sherry butter  
wine sauce, sauteed  
spinach, pasta  
chicken \$25 | veal \$29

## PARMESAN

mozzarella, parmesan,  
Frank's Old-World sauce,  
pasta  
chicken \$24 | veal \$28

## MARSALA

sauteed medallions,  
mushroom, shallots,  
marsala wine, pasta  
chicken \$25 | veal \$29

## FLORENTINE

sauteed breaded chicken,  
escarole, mushrooms,  
provolone, white wine,  
pasta  
\$25

## SHRIMP SCAMPI

lemon, butter, parsley,  
white wine sauce, angel  
hair  
\$30

## CLAM SAUCE

red or white sauce, wine,  
herbs, garlic, linguine  
\$26

## SEAFOOD

### FRA DIAVOLO

clams, mussels, shrimp,  
scallops, cherry peppers,  
spicy marinara, angel  
hair  
\$31

## PECAN SALMON

pecan crusted salmon,  
maple bourbon glaze,  
seasonal vegetables, rice  
pilaf  
\$27 GF

## EGGPLANT PARMESAN

mozzarella, parmesan, Frank's Old-  
World sauce  
\$20 Ask for V

## LUELLA

artichokes, asparagus, sun-dried  
tomatoes, feta, sherry wine,  
linguine  
\$22 V

## NORTHERN PASTA

shrimp, sun-dried tomatoes, peas,  
olives, parmesan, garlic, olive oil,  
fettuccine  
\$28

## SOUTHERN PASTA

spicy oil, hot cherry peppers,  
asparagus, black olives, parmesan,  
penne  
Chicken \$25 | Shrimp \$29

## PORK TENDERLOIN

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

## CHEF'S CUT

caramelized onion, gorgonzola,  
smashed potatoes, seasonal  
vegetables  
\$Market Price GF

## SEAFOOD BEVERLY

shrimp, scallops, mussels, spinach,  
roasted red peppers, alfredo,  
fettuccine  
\$29

## EGGPLANT LASAGNA

eggplant cutlets, artichokes,  
sundried tomatoes, mushrooms,  
ricotta, mozzarella, Frank's Old-  
World sauce  
\$22

## LOBSTER RAVIOLI

champagne cream sauce, roasted  
red peppers, basil  
\$26

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](http://www.LuccasNorthside.com)

