

DINNER MENU

appetizers

BURRATA

a fresh mozzarella filled with stracciatella and cream cheese served with slices of tomatoes then drizzled with a balsamic glaze 12

FRIED CALAMARI

lightly fried, sweet potatoes and hot peppers served with a side of marinara sauce 10

MELANZANE RIPIENE

eggplant stuffed with spinach, roasted peppers & mozzarella, served with a roasted garlic cream sauce 11

ROASTED PEPPERS

homemade and tossed with extra virgin olive oil & garlic 8

GRILLED CALAMARI

grilled and served with fresh diced tomatoes, olives, capers and tossed in a lemon and extra virgin olive oil dressing over tricolor mesclun 12

STUFFED LONG HOTS

stuffed with sharp provolone cheese & parma prosciutto, finished with fresh chopped tomatoes, extra virgin olive oil & garlic 12

CLAMS OR MUSSELS POSILLIPO

fresh garlic and lots of spices, your choice of red or white sauce 11

BRUSCHETTA

a fresh blend of plum tomatoes, onions, extra virgin olive oil, served over a crispy seasoned Italian bread slices 8

BROCCOLI RABE AND SAUSAGE

sliced sausage sautéed with broccoli rabe, white beans, and garlic & extra virgin olive oil 10

MEATBALLS & RICCOTTA CHEESE 11

FRIED TOMATOES

tomatoes lightly breaded in chinese bread crumbs, topped with lobster meat, in a champagne cream sauce 14

ZUCCHINI FRITTI

fresh julienned strips of zucchini flour-dipped and lightly breaded, served with a side of marinara sauce for dipping 8

salads

BEET SALAD

ribbons of beets, arugula, toasted pistachios topped with ruperto's special cheese 9

TRADITIONAL CAESAR SALAD

romaine lettuce & croûtons tossed with caesar dressing & romano cheese 8

ARUGULA SALAD

arugula, tomatoes and shaved parmigiano tossed with citronnette 9

BLACKENED SALMON

salmon fillet blackened to perfection, served with almonds, seasonal fresh fruit & feta cheese, topped with our homemade orange balsamic dressing 14

LUCÉ SALAD

baby greens, crispy pancetta, dried cranberries & feta cheese, topped with orange balsamic vinaigrette 11

sides

BROCCOLI RABE sautéed with fresh garlic & extra virgin olive oil 6

SPINACH sautéed with fresh garlic & extra virgin olive oil 6

ASSORTED VEGETABLES grilled vegetables to perfection 6

POTATO OF THE DAY 4

LONG HOTS sautéed with garlic & extra virgin olive oil 6

soup

SOUP DEL GIORNO 4 · **TORTELLINI IN BRODO 5**

208 Medford Mount Holly Road
Medford NJ 08055

LUCE

BY LUCIANO LAMBERTI

(609) 975-8415
www.lucianodining.com

pizza

gourmet 12" personal pizza YOUR CHOICE 9
(toppings add \$2 each)

· PLEASE NOTE OUR PIZZA IS WELL DONE ·

MARINARA

tomatoes, garlic, basil

MARGHERITA

tomatoes, mozzarella, and basil

TRADITIONAL

cheese and sauce

WHITE CHEESE

mozzarella, romano, & ricotta

ARUGULA

mozzarella cheese, arugula, bruschetta salsa & parmesan cheese

MEATBALLS & RICOTTA

mama rosa's famous meatballs

FUNGI

mozzarella, tomatoes and mushrooms

CAPRI

mozzarella cheese, broccoli, spinach, tomatoes & garlic

TARTUFATA

truffle oil, artichokes, parmigiano & mozzarella d'autunno with onions, fresh sausage, tomatoes and cheese

SICILIAN PIZZA 17 · **LARGE CHEESE PIZZA 13**
toppings add \$3 each **TO GO ONLY**

pasta

CAPELLINI GARDA

with jumbo lump crabmeat, grape tomatoes, arugula, garlic, white wine sauce MP

ZUPPA DI PESCE

jumbo shrimp, sea scallops, mussels, calamari and clams sautéed in a zesty marinara sauce or garlic white wine sauce over linguini 25

TAGLIATELLE ALLA BOLOGNESE

homemade tagliatelle with bolognese sauce 14

PACCHERI AMATRICIANA

large rigatoni sautéed with pancetta and shallots served in a red sauce topped with pecorino cheese 18

PENNE ALLA VODKA

an aurora cream sauce, fresh tomatoes, sun dried tomatoes and a touch of marinara and shallots 16

GNOCCHI GORGONZOLA

homemade gnocchi served in a creamy gorgonzola sauce 16

SPAGHETTI POMODORO

chopped tomatoes sautéed in a garlic white wine sauce with a touch of marinara 14

EGGPLANT PARMIGIANA

egg-batter dipped eggplant layered with mozzarella cheese and marinara sauce 17

MUSSELS

P.E.I. mussels sautéed in extra virgin olive oil, garlic, white wine lemon sauce, or marinara, served over linguini 18

ZUCCHINI PARMIGIANA

egg-battered dipped zucchini layered with mozzarella cheese and marinara sauce 17

LINGUINI AND CLAMS

fresh clams in the shell, sautéed in extra virgin olive oil, with white wine sauce or marinara 19

SHRIMP & SCALLOPS MEDITERRANEAN

shrimp and pan seared scallops sautéed in a fresh tomato and white wine extra virgin olive oil sauce, tossed with baby greens served over linguini 24

**substitute potato and vegetable of the day \$4 **

chicken

(all entrées served with potato & vegetable of the day unless otherwise specified)

YOUR CHOICE 18

PARMIGIANA

lightly fried, topped with mozzarella cheese and marinara sauce, served with pasta

MAXIMO

sautéed with gourmet mushrooms, sun dried tomatoes, fresh diced tomatoes, fresh herbs, garlic & extra virgin olive oil in a sherry blush wine sauce, topped with fresh asparagus and mozzarella cheese served over pasta

BELLA DONNA

pan seared with wild mushrooms, garlic white wine sauce

SALTIMBOCCA

pan seared with parma prosciutto, sage, garlic, white wine sauce, and a touch of demi glaze

VERBENA

pan seared with asparagus, garlic, white wine, topped with mozzarella cheese

LIMONCELLO

pan seared with artichokes, garlic, white wine, and a touch of limoncello

BELLA ROSA

sautéed in shallots, brandy cream sauce with mushrooms and sun dried tomatoes, topped with asparagus and mozzarella cheese

CARDINALE

pan seared with spinach, roasted peppers in a demi glaze sauce

CACCIATORE

sautéed with shallots, roasted peppers, caramelized onions, garlic, mushrooms, white wine and a touch of balsamic

veal

(all entrées served with potato & vegetable of the day unless otherwise specified)

YOUR CHOICE 22 unless noted

PARMIGIANA

lightly fried, topped with mozzarella cheese and marinara sauce served over pasta

RUSTICO

pan seared with jumbo shrimp, sun dried tomatoes in a garlic, white wine sauce topped with mozzarella cheese 28

TORONES

pan seared with Gorgonzola cheese, asparagus and spinach, garlic, white wine and a touch of lemon

MILANESE

pounded, breaded, pan fried served over arugula and chopped tomatoes with a lemon extra virgin olive oil dressing

SCALLOPINI

caramelized onions, sweet and hot peppers sautéed with garlic, white wine sauce with a touch of marinara & balsamic

happy hour menu and bar menu available at the bar

LET LUCIANO LAMBERTI HOST YOUR NEXT EVENT
Private Affairs, Wedding Receptions, Baby Showers, any Special Occasion

DINNER MENU

carne

(all entrées served with potato & vegetable of the day)

FILET MIGNON

8 oz filet, grilled to perfection with a touch of demi glaze 36

PORK CHOP

bone in, sautéed with port wine, topped with melted Gorgonzola cheese 28

VEAL CHOP

topped with exotic wild mushrooms and served in a demi glaze sauce 36

seafood

CATCH OF THE DAY

ask your server for today's selection served with potato and vegetable of the day MP

SCALLOP RISOTTO

pan seared scallops served in a mushroom risotto with a touch of truffle oil 23

GRILLED SALMON

grilled in a pellegrino sauce and toasted pistachios served with potato and vegetable of the day 24

CRAB CAKE

jumbo lump crab cakes baked to perfection, served over a brandy cream sauce with a side of potato and vegetable of the day MP

WHOLE FISH DOVER SOLE OR BRANZINO

served with potato and vegetable of the day MP

little buddies

(includes ice cream cup) YOUR CHOICE 9

PIZZA · CHICKEN FINGERS WITH FRENCH FRIES
PASTA WITH SAUCE OR BUTTER · CHICKEN PARMIGIANA

desserts

please ask your server for today's selections

beverages

CAFFÉ · ESPRESSO · CAPPUCCINO · TEA · HERBAL TEA · MILK · AQUA MINERALE

sushi

TUNA ROLL 12

SALMON ROLL 12

SPICY TUNA ROLL

tuna & scallions 12

CALIFORNIA ROLL

avocado, cucumber, and crabmeat stick topped with tobiko 12

SHRIMP TEMPURA ROLL 12

VEGETABLE ROLL

cucumber, avocado, and asparagus 12

RAINBOW ROLL

california roll topped with salmon, tuna & avocado 14

DRAGON ROLL

shrimp tempura with spicy mayo topped with avocado 14

VOLCANO ROLL

tuna, salmon, avocado, cucumber topped with crab meat stick & spicy mayo, jalapeños and a touch of sriracha 14

PHILADELPHIA ROLL

smoked salmon, avocado, cream cheese 12

TIGER ROLL

shrimp tempura, cucumber, and spicy tuna 14

TUNA TARTARE

scallions, jalapeno, cilantro, olive oil, avocado, cucumber 16

EDAMAME

young soybeans steamed 8

SASHIMI (3 pcs) & SUSHI (2 pcs)

AVAILABLE:

· TUNA 12

· SALMON 12

LUNCH MENU

appetizers

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a fresh mozzarella filled with stracciatella and cream cheese served with slices of tomatoes then drizzled with a balsamic glaze 12

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lightly fried, sweet potatoes and hot peppers served with a side of marinara sauce 10

MELANZANE RIPIENE

eggplant stuffed with spinach, roasted peppers & mozzarella, served with a roasted garlic cream sauce 11

ROASTED PEPPERS

homemade and tossed with extra virgin olive oil & garlic 8

GRILLED CALAMARI

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STUFFED LONG HOTS

stuffed with sharp provolone cheese & parma prosciutto, finished with fresh chopped tomatoes, extra virgin olive oil & garlic 12

CLAMS OR MUSSELS POSILLOPO

fresh garlic and lots of spices, your choice of red or white sauce 11

BRUSCHETTA

a fresh blend of plum tomatoes, onions, extra virgin olive oil, served over a crispy seasoned Italian bread slices 8

BROCCOLI RABE AND SAUSAGE

sliced sausage sautéed with broccoli rabe, white beans, and garlic & extra virgin olive oil 10

MEATBALLS & RICCOTTA CHEESE 11

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tomatoes lightly breaded in chinese bread crumbs, topped with lobster meat, in a champagne cream sauce 14

ZUCCHINI FRITTI

fresh julienned strips of zucchini flour-dipped and lightly breaded, served with a side of marinara sauce for dipping 8

salads

BEET SALAD

ribbons of beets, arugula, toasted pistachios topped with रुपerto's special cheese 9

TRADITIONAL CAESAR SALAD

romaine lettuce & croûtons tossed with caesar dressing & romano cheese 8

ARUGULA SALAD

arugula, tomatoes and shaved parmigiano tossed with citronnette 9

BLACKENED SALMON

salmon fillet blackened to perfection, served with almonds, seasonal fresh fruit & feta cheese, topped with our homemade orange balsamic dressing 14

LUCÉ SALAD

baby greens, crispy pancetta, dried cranberries & feta cheese, topped with orange balsamic vinaigrette 11

sides

BROCCOLI RABE sautéed with fresh garlic & extra virgin olive oil 6

SPINACH sautéed with fresh garlic & extra virgin olive oil 6

ASSORTED VEGETABLES grilled vegetables to perfection 6

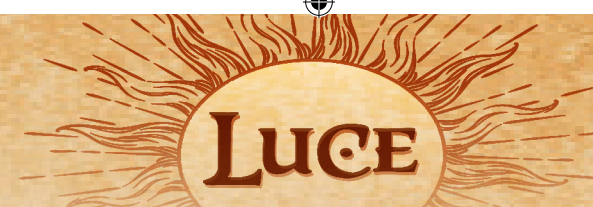
POTATO OF THE DAY 4

LONG HOTS sautéed with garlic & extra virgin olive oil 6

soup

SOUP DEL GIORNO 4 · **TORTELLINI IN BRODO 5**

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tomatoes, garlic, basil

MARGHERITA

tomatoes, mozzarella, and basil

TRADITIONAL

cheese and sauce

WHITE CHEESE

mozzarella, romano, & ricotta

ARUGULA

mozzarella cheese, arugula,

bruschetta salsa

& parmesan cheese

MEATBALLS & RICOTTA

mama rosa's famous meatballs

FUNGHI

mozzarella, tomatoes
and mushrooms

CAPRI

mozzarella cheese, broccoli,
spinach, tomatoes & garlic

TARTUFATA

truffle oil, artichokes, parmigiano &

mozzarella d'autunno with onions,

fresh sausage, tomatoes and cheese

SICILIAN PIZZA 17 · **LARGE CHEESE PIZZA 13**
toppings add \$3 each **TO GO ONLY**

pasta

CAPELLINI GARDA

with jumbo lump crabmeat, grape tomatoes,
arugula, garlic, white wine sauce MP

ZUPPA DI PESCE

jumbo shrimp, sea scallops, mussels,
calamari and clams sautéed in a zesty marinara sauce
or garlic white wine sauce over linguini 17

TAGLIATELLE ALLA BOLOGNESE

homemade tagliatelle with bolognese sauce 7

PACCHERI AMATRICIANA

large rigatoni sautéed with pancetta and shallots
served in a red sauce topped with pecorino cheese 9

PENNE ALLA VODKA

an aurora cream sauce, fresh tomatoes, sun dried tomatoes
and a touch of marinara and shallots 8

GNOCCHI GORGONZOLA

homemade gnocchi served in a creamy gorgonzola sauce 8

SPAGHETTI POMODORO

chopped tomatoes sautéed in a garlic white wine sauce
with a touch of marinara 7

EGGPLANT PARMIGIANA

egg-batter dipped eggplant layered with
mozzarella cheese and marinara sauce 9

MUSSELS

P.E.I. mussels sautéed in extra virgin olive oil, garlic,
white wine lemon sauce, or marinara, served over linguini 9

ZUCCHINI PARMIGIANA

egg-battered dipped zucchini layered with mozzarella cheese
and marinara sauce 8

LINGUINI AND CLAMS

fresh clams in the shell, sautéed in extra virgin olive oil,
with white wine sauce or marinara 10

SHRIMP & SCALLOPS MEDITERRANEAN

shrimp and pan seared scallops
sautéed in a fresh tomato and white wine extra virgin olive oil sauce, tossed
with baby greens served over linguini 12

**substitute potato and vegetable of the day \$4 **

chicken

(all entrées served with potato & vegetable of the day
unless otherwise specified)

YOUR CHOICE 9

PARMIGIANA

lightly fried, topped with mozzarella cheese & marinara sauce, served with pasta

MAXIMO

sautéed with gourmet mushrooms, sun dried tomatoes, fresh diced tomatoes, fresh
herbs, garlic & extra virgin olive oil in a sherry blush wine sauce, topped with fresh
asparagus and mozzarella cheese served over pasta

BELLA DONNA

pan seared with wild mushrooms, garlic white wine sauce

SALTIMBOCCA

pan seared with parma prosciutto, sage, garlic,
white wine sauce, and a touch of demi glaze

VERBENA

pan seared with asparagus, garlic, white wine, topped with mozzarella cheese

LIMONCELLO

pan seared with artichokes, garlic, white wine, and a touch of limoncello

BELLA ROSA

sautéed in shallots, brandy cream sauce with mushrooms and sun dried tomatoes,
topped with asparagus and mozzarella cheese

CARDINALE

pan seared with spinach, roasted peppers in a demi glaze sauce

CACCIATORE

sautéed with shallots, roasted peppers, caramelized onions, garlic,
mushrooms, white wine and a touch of balsamic

veal

(all entrées served with potato & vegetable of the day unless otherwise specified)
YOUR CHOICE 11 unless noted

PARMIGIANA

lightly fried, topped with mozzarella cheese and marinara sauce served over pasta

RUSTICO

pan seared with jumbo shrimp, sun dried tomatoes in a garlic,
white wine sauce topped with mozzarella cheese 18

TORONES

pan seared with Gorgonzola cheese, asparagus and spinach, garlic,
white wine and a touch of lemon

MILANESE

pounded, breaded, pan fried served over arugula and chopped tomatoes
with a lemon extra virgin olive oil dressing

SCALLOPINI

caramelized onions, sweet and hot peppers sautéed with
garlic, white wine sauce with a touch of marinara & balsamic

little buddies

(includes ice cream cup) YOUR CHOICE 9

PIZZA · **CHICKEN FINGERS WITH FRENCH FRIES**
PASTA WITH SAUCE OR BUTTER · **CHICKEN PARMIGIANA**

desserts

please ask your server for today's selections

beverages

CAFFÉ · ESPRESSO · CAPPUCCINO · TEA · HERBAL TEA · MILK · AQUA MINERALE

LUNCH MENU

carne

(all entrées served with potato & vegetable of the day)

FILET MIGNON

8 oz filet, grilled to perfection with a touch of demi glaze 36

PORK CHOP

bone in, sautéed with port wine,
topped with melted Gorgonzola cheese 28

VEAL CHOP

topped with exotic wild mushrooms and served in a demi glaze sauce 36

seafood

CATCH OF THE DAY

ask your server for today's selection
served with potato and vegetable of the day MP

SCALLOP RISOTTO

pan seared scallops served in a mushroom risotto
with a touch of truffle oil 12

GRILLED SALMON

grilled in a pellegrino sauce and toasted pistachios
served with potato and vegetable of the day 12

CRAB CAKE

jumbo lump crab cakes baked to perfection,
served over a brandy cream sauce with a side of
potato and vegetable of the day MP

WHOLE FISH DOVER SOLE OR BRANZINO

served with potato and vegetable of the day MP

panini's

all served with french fries

LUCÉ

grilled chicken breast, roasted
peppers, broccoli rabe, topped with
melted mozzarella cheese 11

VEGETABLE

marinated seasonal garden
vegetables with extra virgin
olive oil and a touch of balsamic,
then grilled 9

VEAL CUTLET

deep fried, topped with spinach &
provolone cheese 12

FILET MIGNON

sliced, topped with sautéed onions,
hot peppers, & mushrooms 14

CRAB CAKE

lettuce, tomato & onion MP

~ Gift Certificates Available ~

sushi

TUNA ROLL 12

SALMON ROLL 12

SPICY TUNA ROLL

tuna & scallions 12

CALIFORNIA ROLL

avocado, cucumber, and crabmeat stick
topped with tobiko 12

SHRIMP TEMPURA ROLL 12

VEGETABLE ROLL

cucumber, avocado, and asparagus 12

RAINBOW ROLL

california roll topped with salmon,
tuna & avocado 14

DRAGON ROLL

shrimp tempura with spicy mayo
topped with avocado 14

VOLCANO ROLL

tuna, salmon, avocado, cucumber
topped with crab meat stick & spicy mayo,
jalapeños and a touch of sriracha 14

PHILADELPHIA ROLL

smoked salmon, avocado, cream cheese 12

TIGER ROLL

shrimp tempura, cucumber, and
spicy tuna 14

TUNA TARTARE

scallions, jalapeno, cilantro, olive oil,
avocado, cucumber 16

EDAMAME

young soybeans steamed 8

SASHIMI (3 pcs) & SUSHI (2 pcs)

AVAILABLE:

· TUNA 12

· SALMON 12