



BRUNCH MENU

- FRESH JUICE -

- Pineapple - 5
- Orange - 5
- Tomato - 5
- Grapefruit - 5

- DRINKS -

- Mimosa - 12
- Prosecco, and fresh orange juice
- Bellini - 12
- Prosecco, peach pure juice
- Aperol Spritz - 12
- Aperol, Prosecco and club soda
- Bloody Mary - 12
- vodka, tomato juice, lime juice
- Worcestershire sauce, Tabasco
- celery, horseradish
- Paloma - 12
- Patron silver, tequila blanco,
- fresh grapefruit juice, agave, fresh
- lime juice & club soda

COFFEE &
HOT CHOCOLATE

- American Coffee - 5
- French Press Coffee - 6
- Espresso - 5
- Cappuccino - 5.5
- Latte - 5.5
- Hot Chocolate - 7
- Organic Teas - 5

- BEER SELECTION -

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|------------------|-----------------|
| Menabrea... 8 | Modelo..... 8 |
| Stella Artois. 8 | Peroni..... 8 |
| Blue Moon.. 8 | Corona..... 8 |
| Coors Light. 8 | Amstel Light. 8 |

- EGGS -

- Avocado Toast..... 12
- sourdough toast, fried egg, tomatoes, bacon
- Salmon..... 14
- bruschetta with sliced smoked salmon, boiled egg, tomato
- capers, onion, fresh goat cheese
- Egg Florentine..... 14
- toasted homemade sour bread baked in brick oven
- poached eggs, spinach, topped with Hollandaise sauce
- Eggs Benedict..... 15
- toasted homemade sour bread baked in brick oven, topped with
- Canadian bacon, a poached eggs, topped with Hollandaise sauce
- Frittata al Tegamino..... 16
- vegetarian Italian frittata with spinach and mushroom
- touch of grated Parmigiano Reggiano cheese

- PIZZA -

- Traditional Margherita..... 19
- wood burning pizza with tomato sauce, mozzarella, basil
- Diavola..... 25
- wood burning pizza, tomato sauce, spicy salame Calabrese
- fresh mozzarella

- SALADS -

- Insalata Verde..... 10
- fresh lettuce, taggiasca olives, shaved Grana Padano cheese
- fresh zucchini, Sicilian caponata
- Caprese di Burrata..... 12
- fresh Burrata Campana, cherry tomatoes, basil, imported
- extra virgin olive and fresh lemon juice
- Caesar Salad..... 11
- romaine lettuce with shaved Parmigiano cheese and croutons
- Artichoke Salad..... 13
- artichokes, arugula, fresh green apples, shaved Parmigiano
- cheese, prosciutto, house dressing

- SOUPS -

- Pasta e Fagioli..... 10
- traditional pasta e fagioli cut with Parmigiano Reggiano
- cheese
- Butternut Squash Soup..... 12
- squash puree and sour bread crostoni

- PANINI / BURGERS -

- Ham & Cheese..... 12
- house made Italian bread, Prosciutto Cotto, melted
- mozzarella cheese, ripe tomato
- Artichokes..... 11
- marinated artichokes, fresh imported Robiola cheese
- mushroom, baby butter lettuce, extra virgin olive oil
- Lucia's Burger..... 16
- black angus beef, caramelized red onions, melted mozzarella
- tomatoes, lettuce & bacon
- Steak Burger..... 19
- sliced NY strip steak, American cheese, lettuce tomato
- & onion

- PASTAS -

- Carbonara..... 15
- eggs, guanciale, pecorino romano
- Rigatoni con Melanzane..... 15
- rigatoni pasta, roasted eggplant, chopped garlic, tomatoes
- basil and melted mozzarella cheese
- Pomodoro Fresco..... 14
- San Marzano tomato sauce & fresh basil

- GRILL SELECTION -

- Grilled Chicken Paillard..... 17
- free range chicken breast w/tri-colored salad, peppers relish
- Sliced Steak..... 24
- sliced steak, sautéed spinach, whipped potatoes, port wine
- reduction
- Braised 100% Beef Short Ribs..... 24
- traditionally braised in our 1400 degree oven with onions
- carrots and celery, served over mashed potatoes
- Salmone Piccata..... 23
- grilled fresh Alaskan salmon with Mediterranean capers
- fresh squeezed lemon and white wine sauce
- Steak and Eggs..... 25
- NY strip steak, baked potatoes, fried eggs

- SIDES -

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| Brussels Sprouts & Bacon.. 11 | Broccoli Rabe..... 9 |
| French Fries..... 9 | Spinach Garlic & Oil..... 9 |
| Steamed Asparagus..... 12 | Fingerling Potatoes..... 9 |

.BY THE GLASS.

- WHITE -

- Pinot Grigio - 15
- Chardonnay - 15
- Gavi di Gavi - 15
- Sauvignon Blanc - 15
- Sancerre - 19
- Riesling - 16
- Côtes De Provence Rosé - 17

- RED -

- Pinot Noir - 15
- Super Tuscan - 19
- Malbec - 16
- Cabernet Sauvignon - 17
- Chianti Classico - 16
- Valpolicella - 16
- Montepulciano - 14

- SPARKLING -

- Prosecco - 14
- Champagne - 20
- Prosecco Rosé - 16

FOOD ALLERGY?

PLEASE NOTIFY THE SERVER
MANAGER OR CHEF

GIFT CARDS AVAILABLE ON-PREMISES

* A 3% CHARGE WILL BE ADDED TO PAYMENTS
WITH CARD DIRECTLY TO MERCHANT



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