

- STARTERS -

- SURF -

Seafood Tower For Two.....	58
jumbo shrimp, blue point oyster, clams, lobster, crab meat served ice cold	
Blue Point Oysters.....	24
fresh half shell blue point oysters, served ice cold	
Crispy Calamari Fritti.....	18
napolitan fried calamari with lemon, buttermilk, flour mixed with corn meal	
Vongole Oreganate.....	16
fresh clams with garlic, lemon and white wine (6 pcs)	
Grilled Pulpo.....	19
slowly cooked octopus with lemon, then grilled in our 1400 degree broiler (old family recipe)	

- TURF -

Stuffed Hot Italian Peppers.....	13
Italian long hot peppers stuffed with sauteed sausage, bread crumbs, baked mozzarella cheese	
Artichoke Bruschetta.....	17
bruschetta with marinated artichoke hearts, Parmigiano Reggiano cheese DOP	
Bruschetta Classica.....	17
Roma tomatoes, fresh basil, garlic, Tuscan extra virgin olive oil, Parmigiano Reggiano cheese, Modena balsamic glaze	
Cheese Platter.....	21
assorted imported cheeses & dry fruits	
Cured Meats Platter.....	21
assorted imported Italian cured meats	

- SALADS -

Lucia's Fresh Salad.....	14
fresh chopped steak tomatoes, sliced onions, fresh chopped italian sweet green peppers, sliced baby cucumbers unfiltered olive-oil, white grape vinegar, italian herbs	
Beets Salad.....	16
ruby red roasted beets with goat cheese, over arugula with homemade sauce	
Insalata Misticanza.....	15
organic spring mix greens with mixed fresh fruits, shaved Parmigiano Reggiano cheese in a house dressing	
Caesare Tradizionale.....	15
crispy organic romaine lettuce with cubes of homemade garlic croutons mixed with traditional creamy caesare dressing	

Tonno Crudo Tartare.....	18
fresh daily blue fin chopped with onions, fresh capers, olive oil, lemon, over smashed fresh avocado	
Shrimp & Avocado.....	19
sliced avocado with chopped shrimp and cippolini onions drizzled with lemon/lime sauce	
Gorgonzola Salad.....	14
organic mixed spring greens with fresh chopped tomatoes onions, vegetables, black & green olives in a house dressing with Gorgonzola cheese	
Mozzarella di Bufala Fresca.....	17
steak tomatoes, fresh buffalo mozzarella, roasted bell peppers drizzled virgin olive oil, reduction of Modena balsamic vinegar	

- SOUPS -

Minestrone Soup.....	12
traditional mixed vegetables, slowly cooked in its own juices with a touch of homemade tomato sauce	

Pasta e Fagioli.....	14
traditional pasta e fagioli cut with Parmigiano Reggiano cheese	

- PASTA -

Rigatoni con Melanzane.....	24
fresh cooked rigatoni pasta, roasted eggplant, fresh chopped roman style garlic, tomatoes, fresh basil with fresh homemade mozzarella cheese	
Spaghetti Frank Sinatra	26
shrimp, clams, black olives and capers	
Pasta Frutti di Mare.....	39
homemade fresh pasta with fresh seafood, shrimp, scallop calamari, clams in a spicy fresh homemade tomato sauce	
Orecchiette Pugliesi.....	25
fresh cooked orecchiette pasta with sauteed Italian sausage broccoli rabe, red pepper flakes (Arthur ave style)	
Rigatoni Bolognese.....	26
fresh cooked rigatoni pasta with slowly cooked ground beef ragu 100%, touch of diced tomatoes and touch of cream	
Risotto of the Day - (TBT)	

Ravioli di Ricotta.....	28
homemade ravioli filled with fresh ricotta cheese served with homemade fresh tomatoes (Calabrese style)	
Pasta con Gamberi e Arugola.....	32
fresh cooked rigatoni pasta with shrimp fresh arugola, sun dried tomatoes roasted garlic, pressed virgin olive oil, touch of squeezed lemon & white wine	
Paglia e Fieno Pasta.....	39
fresh homemade black squid pasta served with fresh lobster in a light homemade creamy tomato sauce	
Pappardelle Tartufate.....	25
fresh homemade pappardelle pasta with mushroom cups truffle oil, touch of cream sauce	
Linguine alle Vongole.....	27
linguini pasta with pressed olive oil, clams, roasted galic in a white wine sauce and fresh basil	

ITALIAN RESTAURANT



Lucia's

SCARSDALE

2 GARTH RD, SCARSDALE, NY, 10583

914-574-5656 | LUCIASCARSDALE.COM

* CATERING UPON REQUEST *

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

* GLUTEN FREE OPTION AVAILABLE *

- CHICKEN -

Amish Chicken.....	29
baby chicken grilled in our wood burning pizza oven marinated on its own juices and herbs served with vegetables (25 minutes cook time)	
Pollo Juliette.....	28
fresh chicken breast sliced with julian vegetables, roasted garlic, onions in a strictly black and green pressed olive oil	
Pollo Portofino.....	28
fresh cut chicken breast, pounded thin, breaded in our homemade bread crumbs, pan seared with garlic fresh homemade creamy tomato sauce, topped with smoked mozzarella cheese	
Pollo con Broccoli Rapa.....	28
fresh cut wood burning grilled, over broccoli rabe, roasted garlic and oil	
Pollo al Balsamico Con Gorgonzola.....	28
fresh chicken breast sauteed with homemade balsamic reduction sauce, rosemary, roasted peppers, portobello mushroom asparagus and fresh Gorgonzola cheese	
Pollo alla Potentina.....	28
chicken breast pan seared then sauteed with Italian hot peppers, Italian sausage from Arthur avenue, rosemary sage, garlic and oil	
Piatti di Pollo Tradizionali.....	28
fresh chicken breast, choice of Piccata, Parmigiana, Francese or Marsala	
Pollo Casserole / Roman Style.....	28
fresh cut chunks of chicken breast cooked with chopped tomatoes, garlic, rosemary, red crushed calabrian peppers finished with touch of marinara sauce	

- FRESH SEAFOOD -

Shrimp Acapulco.....	35
jumbo shrimp with capers, chopped onions, black & green olives, roasted garlic, sage with light Italian tomato sauce	
Scampi con Riso.....	35
jumbo shrimp with sauteed garlic, white wine & lemon sauce over Arborio rice	
Gamberi alla Griglia.....	35
jumbo shrimp grilled in our 1400 degree oven in and out served over white beans with drizzled unfiltered green olive oil	
Swordfish Pomodori al Limone.....	38
pan seared swordfish with roasted garlic & fresh tomatoes in a fresh squeezed lemon juice, and white wine sauce	
Salmone Piccata.....	29
pan seared fresh Alaskan salmon with crushed Mediterranean capers, fresh squeezed lemon and white wine sauce	
Branzino Arrosto.....	42
roasted fresh Mediterranean branzino cooked in authentic Mediterranean fisherman's sauce	
Filetto of Sole Pagano.....	33
fresh deep water filet of sole baked in oven topped with crispy homemade garlic breadcrumbs in a lemon white wine sauce	
Halibut Marechiaro.....	38
served with fresh clams, shrimp in a light homemade tomato sauce	
Chilean Seabass.....	42
roasted Chilean seabass, roasted garlic, fresh tomatoes shiitake mushroom and olive oil	

- VEAL -

Vitello ai Porcini Funghi.....	30
fresh veal scaloppine, sauteed with Porcini mushrooms, and drizzled Alba truffle oil	
Vitello al Limone.....	29
fresh veal scaloppine sauteed with shallots, parsley, squeezed lemon, white wine sauce	
Vitello alla Parmigiana.....	28
classic veal scaloppine, San Marzano tomato sauce, imported cheese	

Vitello con Prosciutto.....	31
veal scaloppine sauteed with prosciutto di Parma, eggplant fresh chopped tomatoes in a Madeira wine sauce	
Vitello al Pepe.....	29
veal scaloppine, sauteed with Italian hot peppers, garlic and port wine sauce	
Piatti di Vitello Tradizionali.....	30
veal scaloppine, choice of Piccata, Francese or Marsala	

- BROILED & GRILLE (WOOD BURNING) -

Braised 100% Beef Short Ribs.....	33
traditionally braised in our 1400 degree oven with onions carrots and celery, served over mashed potatoes	
Costoletta di Vitello (veal).....	42
t-bone double cut veal chop, broiled in our 1400 degree broiler with sauteed Portobello mushrooms, rosemary and garlic, olive oil, cooked in its own juices	
Bistecca alla Griglia (NY strip).....	41
full flavors, prime bone in shell steak 10oz grilled to perfection	

Milanese.....	44
choice of veal chop pounded thin, Milanese served with fresh arugula, chopped fresh tomatoes, onions, pressed olive oil	
Rack of Lamb.....	42
New Zealand rack of lamb grilled to perfection, served over vegetables	
Filetto di Manzo (filet mignon).....	41
mouthwatering incredibly tender 8oz prime filet mignon broiled in our 1400 degree oven cooked to perfection	

- SIDES -

Brussels Sprouts.....	14
fresh Brussels sprouts, cooked then sauteed with garlic and oil Parmigiano Reggiano cheese	
Spinach.....	10
sauteed fresh spinach, garlic and oil	
Jumbo Asparagus.....	14
grilled fresh asparagus with squeezed lemon, extra virgin olive oil and Parmigiano Reggiano cheese	
Broccoli Rabe.....	11
sauteed fresh broccoli rabe, garlic and oil	

American Broccoli.....	10
burnt American broccoli, garlic, virgin olive oil, baked Parmigiano Reggiano cheese	
Truffled French Fries.....	9
homemade fries, truffle oil, black pepper, Parmigiano Reggiano cheese	
Earth Mushrooms.....	12
sauteed mixed wild mushrooms, garlic, extra virgin olive oil	
Garlic Mashed Potatoes.....	9
fresh cooked potatoes, mashed in garlic and oil	