

# *Nonna Lucia*

## **APPETIZER**

### **FRIED EGGPLANT STACK**

Eggplant Rounds Layered with Italian Cheeses and Marinara /16

### **BRUSCHETTA**

House Made Bread, Diced Roma Tomatoes, Fresh Basil, Olive Oil Drizzle, Asiago Cheese /12

### **CALAMARI FRITTI**

Tender Fried Calamari, House Marinara /13

### **LE COZZE OR VONGOLE**

Generous Portion of Mussels or Clams in White Wine Garlic Sauce and Cherry Tomatoes or House Marinara /16

### **MOZZARELLA FRITTI**

Buffalo Mozzarella Seasoned and Fried, Side of Marinara /12

### **ROLLATINI MELANZANE**

(2) Eggplant rolled and Stuffed with Ricotta and Parmesan, Topped with Marinara, Basil, Mozzarella /13  
Also Available as an Entrée (3) with Pasta /19

## **SALAD**

### **GARDEN**

Mixed Greens, Tomatoes, Red Onion, Cucumbers, Balsamic on the Side /4

### **CAESAR**

Romaine, House Caesar, Shaved Asiago, Croutons /4  
Anchovies on Request /1.50

### **PEAR AND GORGONZOLA**

Mixed Greens, Pear Slices, Tomato, Onion, Dried Cranberries, Gorgonzola, Balsamic /14

## **ENTREES**

*\*SELECT ENTREES SERVED WITH THIN SPAGHETTI  
Substitute Mixed Veggies /4 Substitute Fresh Pasta /3*

### **CHOICE OF CHICKEN / 22 OR VEAL / 25 \***

**PARMESAN** – Chicken Breast or Veal Scallopini Pounded Thin then Breaded and Fried. Topped with Marinara and Mozzarella Cheese and Finished in the Oven.

**PICCATA** – Chicken Breast or Veal Scallopini Pounded Thin, Served in a Lemon White Wine Caper Sauce

**MARSALA** - Chicken Breast or Veal Scallopini Pounded Thin, Served in a Semi Sweet Marsala Wine Sauce with Mushrooms. House Favorite!

### **MELANZANE PARMIGIANA\***

Layers of Pan Fried Eggplant, Cheese Blend, House Marinara, Topped with Mozzarella /22

### **MEDITERRANEAN CHICKEN\***

Capers, Kalamata Olives, Cherry Tomatoes, Roasted Red Peppers, White Wine Sauce /22

### **CHICKEN MILANESE\***

Lightly Breaded and Fried Chicken Breast, Arugula, Marinated Cherry Tomatoes, Garlic, Basil, Lemon Wedges. Side of Spaghetti with Marinara /22

### **VEAL SALTIMBOCCA\***

Veal Scallopini Pounded Thin topped with Prosciutto and Sage, in a White Wine Sauce /26

### **SHRIMP AND ARUGULA PAPPARDELLE**

Wide Egg Ribbon Pasta, Sautéed Shrimp, Arugula, Garlic White Wine Sauce, Cherry Tomatoes /26

### **GNOCCHI**

Potato Dumplings, Choice of Sorrentino, Pesto, Vodka or Gorgonzola Sauce topped with walnuts /19

### **TAGLIATELLE COZZE OR VONGOLE\***

Generous Portion of Mussels or Clams, Garlic White Wine Sauce, Cherry Tomatoes /24  
Available with Red Sauce on Request

### **SPAGHETTI POLPETTE**

Two Meatballs Served with Spaghetti and Delicious House Made Marinara /17

### **RIGATONI SAUSAGE AND PEPPERS**

Italian Sausage, Roasted Red Peppers, Marinara, Rigatoni Pasta /19

### **PAPPARDELLE BOLOGNESE**

Hearty Meat Sauce Slow Cooked with Carrots and Onions over Pappardelle /22

### **RIGATONI ALA VODKA**

Creamy Blush Sauce Tossed with Rigatoni Pasta /18  
Add Chicken /5 or Shrimp /7

### **CAVATELLI NONNA LUCIA**

Italian Sausage, Mushrooms, Ricotta Pasta in a Delicious Cream Sauce /22

### **MANACOTTI**

House Made Pomodoro Sauce over Ricotta Filled Manicotti /21

### **LASAGNA**

Layers of Pasta, Ricotta and Mozzarella Cheeses, Ground Beef, House Marinara /22

### **TAGLIATELLE ALFREDO (The Godfrey)**

Fresh Tagliatelle Pasta in a Velvety Cream Sauce /18

Add Chicken /5 or Shrimp /7

### **TAGLIATELLE AND CHICKEN WITH WHITE WINE LEMON SAUCE**

Lemon, Garlic, Capers, Cherry Tomatoes, Arugula, Feta Cheese and Chicken /26

### **NONNA LUCIA GARDEN PASTA**

Fresh Tagliatelle Pasta, Asparagus, Peas, Mushrooms, Arugula, Parmesan, Garlic White Wine Sauce /20

### **SIDES**

**POLLO** Sautéed /5   **SHRIMP** Sautéed /7   **VEGETABLE MEDLEY** /5   **2 MEATBALLS** /5  
**SAUSAGE AND PEPPERS** /7   **BOLOGNESE** /7

### **KIDS MENU**

12 YEARS OR YOUNGER ONLY

**SPAGHETTI AND MEATBALL WITH RED SAUCE / 10**

**SPAGHETTI AND BUTTER / 8**

**CHEESE RAVIOLI WITH RED SAUCE / 10**

**CHEESE TORTELLINI WITH ALFREDO OR RED SAUCE / 11**

**2 MEATBALLS IN RED SAUCE (NO PASTA) / 5**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

We offer Pepsi products: Pepsi, Diet Pepsi, Sierra Mist, Sweet & Unsweet Tea, Dr. Pepper, and Lemonade

Early Dining  
4pm-5:15pm  
\$20

All orders must be received in the kitchen by 5:15 pm no exceptions. All early dining entrees come with a complimentary Garden Salad and Soft Beverage. You may substitute a Caesar Salad for \$1.99. **No substitutions or modifications on Early Dining Entrées or Salad.** Any modifications to menu items on Early Bird will result in regular menu pricing.

Thank you!

**Spaghetti Polpette**

Spaghetti with House Marinara and Two Meatballs

**Rigatoni Sausage and Peppers**

Rigatoni with Mild Italian Sausage and Roasted Red Peppers

**Tagliatelle Alfredo with Chicken**

Fresh Tagliatelle Pasta, House Made Alfredo Cream Sauce with Chicken

**Chicken Piccata**

Tender Breast of Chicken in a Lemon White Wine Sauce with Capers. Served with a side of Spaghetti

**Eggplant Rollatini (2)**

Sliced Eggplant Stuffed with Ricotta and Parmesan Cheeses, Topped with House Marinara and Mozzarella then Baked. Served with a side of Spaghetti

**Chicken Parmesan**

Chicken Breast Pounded Thin then Breaded and Fried. Topped with Marinara and Mozzarella Cheese. Served with a side of Spaghetti.

**\*Early Dining may not be combined with any other discount and is not eligible for the cash pay discount.**

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