

Artisan Pasta

GENOVESE 28

Potato gnocchi, braised sirloin, caramelized shallots, reggiano, beef reduction

MALFATTI 24

Organic beet artisanal shaped pasta, broccoli rabe, artichokes, zucchini, bell peppers, cannellini beans, yellow San Marzano tomato roasted garlic sauce

PAPPARDELLE 25

Large broad pasta, Bolognese meat sauce, fresh burrata

AGNOLOTTI 26

Half moon shaped cocoa pasta, stuffed with butternut squash, creamy herb sauce, roasted organic pumpkin seeds

VALENTINO 25

Tomato ricotta cavatelli, sliced chicken breast, semi-dried cherry tomatoes, pine nuts, creamy pesto sauce

CANNELLONI 32

Spinach pasta stuffed with lobster meat, scallops, colossal crabmeat, mascarpone, brandy tomato cream sauce

Three scoops of
Sorbetto or
Gelato 9

SORBETTO

Coconut
Mango
Dark Chocolate

GELATO

Milk Chocolate
Hazelnut
Panna
Coffee Cookie

PROUDLY SERVING
THE BENT SPOON
OF PRINCETON, NJ

Dolce

6

TIRAMISU 10

Savoardi (lady finger biscuits) dipped in espresso, grand marnier, layered whipped mascarpone, cocoa

POMPEI 11 "dine in only"

Warm chocolate cake, semi-liquid center, grand marnier, espresso, choice of sorbetto or gelato

TORTINO DI FRUTTA 11

Fresh fruit baked in a flaky crust, choice of sorbetto or gelato

PERA CON GELATO 9

Pear poached in red wine, choice of gelato

CREME BRULEE 9 "dine in only"

Vanilla custard, caramelized sugar

BISCOTTI 8

Vanilla bean, Cocoa chocolate chip, Hazelnut apricot

CANNOLI ARANCIO 7

Fried pastry dough, Neopolitan sweet ricotta cream, orange zest, chocolate bits



Chef Andria Di Meglio

Pastry Chef Candice Bonura

DELIVERY AVAILABLE

732-297-7676

LUCASRISTORANTE.COM

Antipasti

800° BRUSCHETTA Piccolo 9 Grande 16

Brick oven organic bread crust, fior di latte fresh mozzarella, heirloom cherry tomatoes, oregano, basil, garlic, EVOO

FICO Piccolo 12 Grande 19

Fresh figs, mascarpone, pine nuts, thirty month dry-aged prosciutto di Parma, balsamic reduction, mixed greens, EVOO

SPIEDINI Piccolo 9 Grande 16

Reggiano breaded fresh mozzarella, cognac beef reduction

COZZE Piccolo 9 Grande 16

PEI mussels, grilled focaccia, caperberries, organic plum tomato sauce

POLPETTE Piccolo 12 Grande 19

Meatballs made from short rib, chuck, sirloin, pine nuts, golden raisins, organic tomato sauce, melted provolone

CALAMARI Piccolo 10 Grande 17

Fried Rhode Island squid, spicy organic tomato sauce, lemon wedges

ROLLATINI GIALLI 13

Stuffed eggplant slices, ricotta, mozzarella, parmigiano, basil, yellow San Marzano tomato sauce

BURRATA Piccolo 11 Grande 18

Creamy centered fresh mozzarella, bresaola (Air-dried beef), marinated eggplant, roasted peppers, balsamic pearls

Focaccia

OUR SANDWICES ARE ON A RUSTIC HERBED BREAD, MADE IN HOUSE

TOSCANO 12

Grilled chicken breast, fresh mozzarella, roasted peppers, sun-dried tomatoes, balsamic vinaigrette

NAPOLI 14

Imported Neapolitan bufala mozzarella, prosciutto di Parma, heirloom cherry tomatoes, basil, balsamic reduction, EVOO

UMBRIA 9

Broccoli rabe, artichokes, semi-dried cherry tomatoes, roasted garlic, melted provolone

COTOLETTA 11

Chicken cutlet, organic tomato sauce, mozzarella

Insalate Minestre

PERA 13

Poached pear, dried apricots, gorgonzola, hazelnuts, mixed greens, pear vinaigrette

FARRO 13

Italian spelt, organic beets, roasted fennel, goat cheese, pistachio nuts, rocket arugula, balsamic vinaigrette

PANCETTA CAESAR 12

Pancetta, chopped egg, reggiano, focaccia croutons, romaine, caesar dressing

MEDITERRANEAN 12

Grilled chicken breast, roasted red peppers, red onions, mixed greens, balsamic vinaigrette

CAPRESE 12

Fresh mozzarella, heirloom cherry tomatoes, basil, capers, arugula, balsamic reduction, EVOO

EAGIOLI 9

Cannellini beans, prosciutto di Parma, pasta, tomato broth

Polla

MURRAY'S FAMILY FARM FREE RANGE CHICKEN

ROMOLO 25

Sliced chicken breast ragout, caramelized shallots, roasted garlic, pancetta, "paccheri" large hollow tubular pasta

BIANCO 25

Chicken breast, fontina, asparagus, pistachios, béchamel, organic beet artisanal shaped pasta

MARSALA ARROSTO 29

Roasted whole chicken breast with frenched drumette, roasted mushroom risotto, marsala sauce

POLLO PARMIGIANA 23

Chicken cutlet, organic tomato sauce, mozzarella, penne

Pesce

ISCHIA 31

Jumbo shrimp, clams, Rhode Island calamari, PEI mussels, seafood organic plum tomato sauce, linguine

RISOTTO VALENCIANO 31

Rhode Island calamari, PEI mussels, clams, bay scallops, green peas, bell peppers, saffron risotto

LUCA 31

Jumbo shrimp, colossal crabmeat, bay scallops, asparagus, roasted tomatoes, capers, creamy white wine sauce, linguine

BRANZINO 31

Mediterranean sea bass filet, roasted garlic lemon sauce, escarole, zucchini, tomato ricotta cavatelli

Carne

SALTIMBOCCA 28

Lancaster veal scaloppini, spinach, mozzarella di bufala, thirty month dry-aged prosciutto di Parma, sage, brandy sauce, fingerling potatoes

OSSOBUCO 45

Lancaster veal hind shank, caramelized mushrooms, truffled plum tomatoes, pappardelle

VITELLO PARMIGANA 25

Lancaster veal cutlet, organic tomato sauce, mozzarella, penne

COSTATA 37

Braised on the bone angus short rib, Sangiovese beef reduction, asparagus, tomato ricotta cavatelli

AGNELLO 39

Domestic western range braised lamb hind shank, mirapoix, rosemary cognac sauce, broccoli rabe, fingerling potatoes

GREMOLADA 27

Lancaster veal scaloppini, artichokes, zucchini, mushrooms, green peppercorn, white wine lemon gremolada, tomato ricotta cavatelli