

Soups

Pasta Fagioli	Quart	\$12.00
Rustic country soup made from the stock of Prosciutto, Beans and ditalini pasta		
Chicken Soup	Quart	\$13.00
Homemade chicken soup with a medley of vegetable and chunks of chicken and ditalini pasta		

Appetizers

Mushrooms with Crabmeat Stuffing 30 pcs	\$75.00
Chicken Tenders 30 pcs	\$55.00
Chicken Wings 30 pcs	\$39.00
Miniature Meatballs 30 pcs	\$45.00
Scallops wrapped in Bacon 30 pcs	\$96.00
Asparagus wrapped in Prosciutto 30 pcs	\$63.00
Arancini 30 pcs	\$75.00
Bite size rice balls filled with peas and mozzarella cheese	
Bruschette 30 pcs	\$48.00
Rustic Italian bread, topped with our own olive spread, bean puree, artichoke puree	
Vongole Farcite 30 pcs	\$75.00
Stuffed little Necks	
Caprese 30 pcs	\$78.00
Skewers of fresh cherry tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil cheese	
Jumbo Shrimp Cocktail 30 pcs	\$85.00
Served with cocktail sauce, fresh lemon	

Serves 25 - 30

Cheese & Cracker	\$70.00
Seasonal Fruit Tray or Bowl	\$75.00
Crudités Dip	\$65.00
Antipasto Misto	\$90.00
Assorted Italian meats combined with imported cheeses & marinated vegetables	
Pizzette	\$35.00
Half sheet pizza Cut bite size \$10.00 each additional topping	
Artisan Cheese, Fruits & Crackers	\$ Market Price

Salads

	<i>Serving Sizes</i>	8-10	20 -25
Garden Salad		\$29.00	\$54.00
A medley of fresh seasonal greens, garden tomatoes, onions and oives, served with our famous Lucia dressing			
Classic Caesar		\$34.00	\$66.00
Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmiggiano cheese			
Antipasto		\$50.00	\$90.00
Grilled vegetables in season, roasted red peppers, salami, prosciutto and Auricchio provolone			
Caesar Salad with Grilled Chicken		\$68.00	\$128.00
Classic Caesar salad topped with grilled marinated chicken			
Caprese		\$55.00	\$115.00
Tomato & fresh mozzarella tossed with olive oil, fresh basil			
Broccoli Rabé		\$55.00	\$95.00
Sautéed in olive oil and garlic with sundried tomato garnish			
Spinach Salad		\$45.00	\$80.00
Fresh baby spinach with quartered mushrooms, tomatoes and white balsamic vinaigrette on the side			
Insalata di Pasta con Vegetali Grigliati		\$75.00	\$140.00
Cold pasta salad with grilled vegetables & extra virgin olive oil			

Our attention to detail to create a delicious presentation will satisfy everyone's senses and deliver a memorable experience which will be enjoyed by all!

Menus available for sampling by appointment at Lucia's

Entrees

	<i>Serving Sizes</i>	8-10	20 -25
Pasta			
Ziti or Linguine Marinara		\$55.00	\$99.00
Ziti or Linguine pasta served with Lucia's homemade marinara sauce and grated parmiggiano cheese			
Pesto Rigatoni		\$58.00	\$103.00
Ziti pasta tossed with a pesto sauce, made with fresh basil, pine nuts, virgin olive oil and grated parmiggiano cheese			
Fusilli, Cavatelli or Gnocchi		\$60.00	\$110.00
Fusilli, Cavatelli or Gnocchi pasta served with Lucia's homemade marinara sauce			
Manicotti		\$60.00	\$110.00
Homemade pasta filled with ricotta and mozzarella cheese and spinach, topped with tomato sauce and baked			
Baked Lasagna		\$80.00	\$145.00
Baked fresh daily, homemade pasta, layered with fresh eggs, ground veal, cheese and marinara sauce			
Fettuccine Alfredo		\$60.00	\$110.00
Wide flat pasta in a cream sauce with Bel Paese and Romano cheese			
Tortellini Alfredo		\$65.00	\$115.00
Tortellini in a rich cheese sauce of Romano, Mozzarella, Bel Paese and Parmiggiano cheese			
Cheese Ravioli		\$60.00	\$110.00
Homemade stuffed ravioli, topped with our marinara sauce			

Fish

Shrimp & Fusilli Pasta	\$95.00	\$175.00
Gemelli Pasta tossed with olive oil, garlic, broccoli, shrimp and grated parmiggiano cheese		
Shrimp Scampi & Linguine	\$80.00	\$155.00
Shrimp sautéed with butter and garlic in a white wine sauce and served over a bed of linguine		
Baked Scrod	\$85.00	\$160.00
Fresh Scrod topped with bread crumbs and spices, and baked		

Veal

	<i>Serving Sizes</i>	8-10	20 -25
Veal Braciolettine Limone		\$120.00	\$200.00
Veal rolled and stuffed with prosciutto, mozzarella, spices, sautéed with mushrooms			
Veal Cutlet Parmigiana		\$80.00	\$165.00
Breaded veal cutlet topped with mozzarella cheese and a light tomato sauce			
Veal Marsala		\$95.00	\$170.00
Veal scaloppini sautéed with mushrooms, in a sweet Marsala sauce			
Veal Arrabiata		\$95.00	\$170.00
Veal scaloppini sautéed in a spicy tomato sauce, with mushrooms, capers, anchovies and olives			
Veal Limone		\$95.00	\$170.00
Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce			
Veal Cacciatore		\$95.00	\$170.00
Veal scaloppini sautéed with mushrooms, peppers, onions in a white wine sauce			

Chicken

Chicken, Ziti & Broccoli	\$70.00	\$120.00
Ziti pasta, in a cream sauce with Bel Paese Romano cheese and broccoli		
Chicken Cutlet Parmigiana	\$65.00	\$150.00
Baked chicken cutlet topped with a light tomato sauce and mozzarella cheese		
Chicken Marsala	\$75.00	\$140.00
Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine		
Chicken Limone	\$75.00	\$140.00
Boneless chicken breast sautéed with mushrooms in a lemon wine sauce		
Boneless Chicken Cacciatore	\$75.00	\$140.00
Boneless chicken breast sautéed with mushrooms, peppers, onions in a white wine sauce		
Oven Roasted Chicken	\$75.00	\$140.00
Chicken legs & wings roasted with potatoes and rosemary		
Braciolettine Calabrese	\$95.00	\$190.00
Chicken breast rolled and stuffed with prosciutto, mozzarella, spices, sautéed with peppers, mushrooms, onions in a light tomato sauce		
Chicken Arrabiata	\$75.00	\$140.00
Chicken breast sautéed in a spicy tomato sauce, with mushrooms, capers, anchovies, and olives		

Meats

Serving Sizes 8-10 20-25

Oven Roasted Sirloin Strip	\$ Market Price	
Whole Sirloin strip, rubbed with spices, slow roasted and cooked to your liking		
Sirloin Tips	\$ Market Price	
Sirloin Tips marinated and cooked to your liking		
Meatballs	\$55.00	\$95.00
Homemade Meatballs in a light tomato sauce		
Oven Roasted Stuffed Pork Loin	\$ Market Price	
Boneless pork loin stuffed with spinach, carrots, mozzarella cheese and prosciutto, roasted and served with own sauce with vegetables		
Pork Chop Agro Dolce	\$88.00	\$163.00
Pork chops sautéed with onions, peppers, wine vinegar and honey		
Sausages Grilled	\$55.00	\$95.00
Grilled to perfection and served with Cherry peppers		

Vegetables

Eggplant Parmigiana	\$65.00	\$115.00
Baked eggplant rolled and stuffed with Mozzarella and Romano cheese in a light tomato sauce		
Roasted Potatoes or Roasted Carrots	\$39.00	\$60.00
Oven roasted bliss potatoes and carrots		
Grilled Seasonal Vegetable	\$55.00	\$75.00
Grilled to perfection with extra virgin Olive oil		
Grilled Asparagus	\$65.00	\$99.00
Grilled with extra virgin olive oil and fresh lemon		

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Menus available for sampling by appointment at Lucia's

Sandwiches

Serves 15 ~ Choice of 3 \$98.00

LUCIA	Prosciutto and fresh mozzarella sandwich served with sliced tomatoes, fresh basil and virgin olive oil
CAPRESE	Fresh mozzarella sandwich served with sliced tomatoes, fresh basil and virgin olive oil
FARCITO	Ham, Fontina cheese and marinated artichokes, sandwich
DELL'ORTO	Fresh mozzarella sandwich, grilled eggplant and zucchini, sun dried tomato pesto
POLPETTE	Homemade meatball sandwich
SALSICCE con MELANZANE	Grilled Sausage sandwich with marinated eggplant
Finger Sandwich Tray	Choice of Two: Featuring Italian Tuna, Chicken Salad, Roast Beef and Cheese Ham and Cheese, Eggplant & Roasted Pepper, Including Bread rolls

Deli Platters

Serves 15 ~ \$130.00

Calzone Platter
Vegetables & Cheese, Cold cuts & Cheese, etc.

Catering Policies

*All prices subject to 7% State & Local taxes.
Deposit of 30% required at time order is made.
We accept cash, company checks & major credit cards.
Less than \$500 a delivery fee of \$50 will be applied*

*Consuming raw or undercooked foods may increase the risk of food borne illness.
Please inform us of any allergies you may have.*

~ Culinary Creations ~
~ Custom Menus ~ Classic Italian ~
~ Elegant Socials ~
~ Corporate Events ~
~ Celebrations & More ~

With an inviting ambiance, exceptional food and a world-class wine list, *Ristorante Lucia* is the perfect place to host any event, from this year's holiday party to next year's company Anniversary. Our attention to detail to create a delicious presentation will satisfy everyone's senses and will be a memorable experience enjoyed by all! Our function coordinator will take care of all the details!

Holiday Celebrations

Our Private Dining rooms are a warm and gracious setting for your holiday parties. Our chefs are happy to prepare any menu that you desire to celebrate this special time of year.

Private Luncheons

Our dining rooms are available during the day. Organizing a lunch instead of an evening event can be a thoughtful way to accommodate your guests busy schedules during the holiday season.

Cocktail Gatherings

Choose from a selection of wine, spirits and tempting hors d'oeuvres. Your guests can mingle as they wish, enjoying a memorable moment in a gracious setting.

Wine Tasting Parties

Exploring new wines together is a great way to break the ice and bring people together. Our Wine Manager will work with you to select wines that will match your budget, complete with tasting notes.

Custom Dinners

Do you have a special theme in mind for your event? Our talented chefs can work with you to prepare a custom menu. Or, you can select from preset menus, each featuring a choice of innovative entrées.

Cooking with Our Chef

Our talented chefs demonstrates and works with you to prepare, cook, and enjoy a delicious meal in our kitchen. A great group gathering and wonderful experience to share together as you dine privately enjoying your meal!

Bereavement and Collations

Please accept our sincere condolences during this difficult time. We would like to offer our facility you, your family, and your special friends.

Take Out Menu

Catering by



Services for All Events

Culinary Creations

Custom Menus

Classic Italian

Elegant Socials

Corporate Events

Celebrations & More

Menus are available for sampling by appointment

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