

Lucia Italian Restaurant

Newport Restaurant Week

April 5-14 2019

TWO COURSES LUNCH \$ 20

FIRST COURSE

Zuppa di Cipolle

Creamy Onion Soup topped with crispy Bacon and Croutons

Bruschetta alla Soppresata

Italian Soppresata (cured pork), Garlic Chili Oil, Olive Tapenade and shaves of Parmesan Cheese on Garlic flavored grilled Bread

Insalata del Goloso

Greens, Orange, Walnuts, Gorgonzola Cheese and Grapes

SECOND COURSE

Panino al Pollo

Rosemary flavored Bread filled with grilled Chicken Breast, Swiss Cheese, Greens, Onion and Bacon

Pizza Veneta

with Tomato Sauce, Italian Sausage, Mozzarella, Onion and Mushrooms

Ravioli al Ragu Bolognese

Fresh Three Cheeses Ravioli served with our traditional Northern Italian Meat Sauce

Insalata con Broccoli e Parmigiano

Charred Broccoli, Arcadia Mix Greens, Parmesan, Croutons and Red Radish

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THREE COURSES DINNER \$ 35

FIRST COURSE

Zuppa di Cipolle

Creamy Onion Soup topped with crispy Bacon and Croutons

Insalata del Goloso

Greens, Orange, Walnuts, Gorgonzola Cheese and Grapes

Bruschetta al Prosciutto

Grilled Bread spread with fresh Garlic, topped with Gorgonzola Cheese, Tomato, Mozzarella Cheese and Italian Prosciutto di Parma

SECOND COURSE

Salmone Fiorentino

Atlantic Salmon fillet sauteed with Cherry Tomato, Baby Spinach, a dash of Cream, Parmesan and fresh Basil. Served with Puree of Potatoes

Pollo Toscano

Chicken Breast sautéed in E.V.O. Oil, caramelized Onion, Dijon Mustard, sautéed Mushrooms, fresh Thyme, and a dash of cream, drizzled with White Truffle Oil.
Served with sautéed Broccoli

Farfalle Venezia

Bow-Tie Pasta with Shrimp and Scallops, roasted Garlic and White Wine, in a Creamy Sauce with Pecorino Cheese

Ravioli di Zucca

Butternuts and Ricotta Ravioli sautéed in browned Butter, Cream, Sage, Pine-nuts, Parmesan and roasted Peppers

Maiale al Porto

Pork tenderloin sauteed with Porto Wine, Apples and Prunes.
Served with Puree of Potatoes

THIRD COURSE

Dulce DeLeche Cheesecake

Tirami-Su

Chocolate and Zabaione Mousse

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THREE COURSES DINNER \$ 50

pairing with a **Glass of White or Red Wine**

FIRST COURSE

Zuppa di Cipolle

Creamy Onion Soup topped with crispy Bacon and Croutons

Burrata con Crostini

Creamy Burrata, Cherry Tomato, fresh Basil, toasted Garlic flavored Crostini Bread, drizzled with EVOO

Bruschetta ai Fichi e Prosciutto

lightly spicy Garlic flavored grilled Bread with EVOO, Figs Spread, Goat Cheese, Parmesan, fresh Arugola, Italian Prosciutto di Parma

Cozze Piccanti

Mussels in a spicy Garlic and EVOO Tomato Sauce with fresh Herbs

SECOND COURSE

Pollo Toscano

Chicken Breast sautéed in E.V.O. Oil, caramelized Onion, Dijon Mustard, sautéed Mushrooms, fresh Thyme, and a dash of cream, drizzled with White Truffle Oil. Served with sautéed Broccoli and Puree of Potatoes

Spaghetti al Pesce

Spaghetti tossed in a fresh Tomato, Shrimp, Scallops, Garlic, Red Pepper Flakes, Green Beans and fresh Basil

Ravioli di Zucca

Butternuts and Ricotta Ravioli sautéed in browned Butter, Cream, Sage, Pine-nuts, Parmesan and roasted Peppers

Maiale al Porto

Pork tenderloin sauteed with Porto Wine, Apples and Prunes

Salmone Fiorentino

Atlantic Salmon fillet sauteed with Cherry Tomato, Baby Spinach, a dash of Cream, Parmesan and fresh Basil. Served with Puree of Potatoes

THIRD COURSE

Dulce DeLeche Cheesecake

Chicolate and Zabaione Mousse

Tirami-Su

Coconut Sorbet