

Lucia Italian Restaurant

Newport Restaurant Week
November 1-10 2019

THREE COURSES DINNER \$ 35

FIRST COURSE

Zuppa di Lenticchie

Diced fresh vegetables simmered with Lentils and fresh Herbs

Insalata del Goloso

Greens, Orange, Walnuts, Gorgonzola Cheese and Cucumbers, tossed in a Balsamic Vinaigrette

Bruschetta al Prosciutto

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

SECOND COURSE

Salmone Al Miele

Honey Glazed Atlantic Salmon fillet enhanced with Garlic, crushed Red Pepper Flakes, Soy Sauce and Lemon Slices. Served with sautéed Broccoli

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

Tagliatelle al Ragu' Bolognese

Egg Ribbon Fettuccine served with our famous Meat Sauce

THIRD COURSE

Dulce DeLeche Cheesecake Tirami-Su Chocolate Cake

Lucia Italian Restaurant

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THREE COURSES DINNER \$ 50

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

FIRST COURSE

Zuppa di Lenticchie

Diced fresh vegetables simmered with Lentils and fresh Herbs

Polenta in Forno Tartufata

Cornmeal Polenta baked with Champignon and Prataioli Mushroom Cream, Mozzarella, Parmesan Cheese and White Truffle Oil

Bruschetta ai Fichi e Prosciutto

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

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

Pappardelle alla Carbonara di Aragosta (Lobster)

Large Egg Ribbon Pasta tossed in a Creamy Sauce with Lobster Meat and smoked Salmon, sautéed in roasted Garlic, EVOO, Eggs, Parmesan and Vodka

Ravioli di Zucca

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

Maiale al Whisky

Pork tenderloin sautéed in a Champagne Vinegar, Capers and Whisky Sauce
Served with Puree of Potatoes

Salmone Al Miele

Honey Glazed Atlantic Salmon fillet enhanced with Garlic, crushed Red Pepper Flakes, Soy Sauce and Lemon Slices. Served with sautéed Broccoli

THIRD COURSE

Dulce DeLeche Cheesecake Tiramisu Chocolate Cake Coconut Sorbet