



LUCIANO'S



OF CHICAGO

2012 Banquet Menus

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Banquets

Thank you for your interest in hosting an event at Luciano's of Chicago. We offer a variety of meals, beverages and rooms for parties and gatherings from 10 to 200 for lunch and dinner. Our professional staff of Event Planners will be happy to answer any questions you have and guide you through the planning process of your special event.

Luciano's of Chicago's beautiful Cagliari Room affords a stunning ambiance and features its own private bar and is available for groups of 30 or more. For smaller groups, we offer a choice of small private dining rooms seating groups up to 25 persons.

Our Banquet Menus include an array of selections from family style options, fully plated lunch and dinner menus to cocktail parties, executive dinners and unique packages that we would be pleased to customize to suit your needs. In addition, we have a complete wine cellar guaranteed to satisfy the choosiest of all palates.

Luciano's of Chicago can accommodate many types of event, including business events, bridal and baby showers, rehearsal dinners, holiday celebrations, weddings or just a gathering of family and friends.

Our Event Planners can also assist you with the associated amenities to enhance your event as well as arrangements for floral or balloon decorations, customized ice carvings, and even recommend entertainment ranging from string quartets to professional DJ's and bands.

Ask us about our special Banquet Menus or speak to our Event Planners for further information and to reserve your special event today.

We look forward to serving you!

LUCIANO'S

OF CHICAGO

General Banquet Information

Due to the high demand of our banquet facilities, a **non-refundable \$500.00 deposit** is required to hold a room and date. Any other such "hold" requests will not be guaranteed unless otherwise stated by our Event Staff. **If you cancel your event at least Fifteen (15) days prior to the scheduled event, we will refund all deposits save the \$500.00 non-refundable deposit. If cancellation occurs after the Fifteen (15) days prior to the event, Luciano's will retain 50% of the total anticipated food charges.**

When you meet with our Event Planners, you will need to provide them with an approximate guest count and menu selections. At least Two (2) days in advance of your function, we will need the final guest count, any changes to your menu selections, how you wish to have your room or area set up, and any other special requests you may have. If your guest count changes by Ten (10) or more, we reserve the option to move your party to a smaller or larger private room. A final count is required to better prepare for your function. **The final count provided to Luciano's is what you will be charged for in the event the number of guests is less.**

For all banquet events, there is a 4.5% set up fee on food and beverage, which covers additional staffing required for the function, equipment rentals, the set up and break down of the function site and personalized menus. For weddings where both the ceremony and the reception are held on property, the set up fee is increased to 7% based on food and beverage.

Additional charges that may be incurred:

- Wedding Cake Cutting and Service charge of \$2.00 per person inclusive of gratuity.
- Booking charge of 10% of cost for any outside Vendors booked on behalf of the client.
- Corkage charge of \$12.00 per 750 ml bottle or equivalent thereof. All soft drinks, sparkling cider and alcoholic beverages must be purchased from the restaurant.

Room/Area Capacities

Tivoli Gardens Patio	80 - 120 persons
Cagliari Room (Upstairs) Including small side room	60 persons
Tuscany Room (Downstairs East)	16 persons
Genoa Room (Downstairs West)	25 persons

Restaurant Buy Out or Outdoor Patio Buy Out

There is a minimum spend requirement of \$25,000.00 on food and beverage (excluding gratuity and set up fee) **to book the entire property for a private event.**

There is a minimum spend requirement of \$15,000.00 on food and beverage (excluding gratuity and set up fee) **to book all of the outdoor patio areas of the restaurant (Terrace, Waterfront Pergolas and Tivoli Gardens Patio) for a private event.**

Time Limitations for Private Events

When the restaurant is booked for a luncheon event on Saturday or Sunday, the event must be concluded by 4:30 p.m. to allow for sufficient time to prepare the restaurant for the dinner service. Luciano's requires a minimum head count of Thirty (30) persons to book a luncheon event on Saturday or Sunday.








OUR MENUS

The "Sicily" Family Style Luncheon

Three Course Lunch at \$30.00 per person plus 15% gratuity and 4.5% set up fee








Appetizers

Choose Two (2) from selections below

-  Bahamian Conch Chowder
-  Brandied Onion Soup with Garlic and Parmesan Cheese Croutons
-  Mixed Baby Greens with Cherry Tomatoes, Hearts of Palm, Purple Onions and Citrus Vinaigrette
-  Caesar Salad with Garlic Croutons
-  Peach Lacquered Chicken Wings
-  Coconut Crusted Chicken Skewers with Mango Chutney
-  Miniature Crab Cakes with Spicy Cajun Mayo





Entrées

Choose Two (2) from selections below

-  Papadelle with Beef, Sausage and Porcini Bolognese
-  Linguine Primavera (Assorted Seasonal Vegetables in a light White Wine Herb Sauce)
-  Cavatappi tossed with Sautéed Chicken, Sun-Dried Tomatoes, Prosciutto, Pine Nuts and Gorgonzola Cheese
-  Chicken Parmigiana with Penne and Pomodoro Sauce
-  Pan Seared Snapper crusted with Garlic, Rosemary and Red Pepper Flakes with White Wine Beurre Blanc and sautéed Spinach
-  Cabernet Sauvignon Beef Short Ribs with Garlic Mashed Potatoes and sautéed Seasonal Vegetables
-  Herb and Garlic Crusted Roasted Pork Medallions with Peppercorn Sauce, Roasted Potatoes and sautéed Broccoli

Desserts

Choose Two (2) from selections below

-  Premium Ice Creams or Sorbets with Seasonal Berries
-  Chocolate Rum Raisin Bread Pudding with Caramel Sauce and Rum Raisin Ice Cream
-  Mango Cheesecake with Ginger Snap Crust
-  Warm Cherry or Strawberry Crisp (topped with Toasted Oats, Brown Sugar, Cinnamon, Nutmeg and Pecans and Vanilla Ice Cream)









Coffee and Tea are included as well as our Crusty Bread with Caponata

The "Napoli" Family Style Luncheon

Four Course Lunch at \$34.00 per person plus 15% gratuity and 4.5% set up fee






Appetizers

Choose Two (2) from selections below

-  Roasted Pumpkin Bisque swirled with Heavy Cream
-  Parmesan, Rosemary and Walnut Shortbread with Sun-Dried Tomato Pesto
-  Marinated Mussels on the Half Shell with Pesto Dip
-  Cracked Conch Bites with Spicy Cajun Mayo
-  Grilled Sirloin Skewers with Chimichuri Dip
-  Luciano's House Salad with a light Balsamic Dressing
-  Romaine with Oven Roasted Peppers and Feta Garlic Dressing
-  Mushrooms stuffed with Crab, Cream Cheese and Chives







Pastas

Choose Two (2) from selections below

-  Mushroom Ravioli with Sage Brown Butter and Parmesan Shavings
-  Spaghetti with Spicy Bayou Chicken Sauce
-  Papardelle with Veal and Sausage Ragout
-  Cavatappi al Forno (Corkscrew Pasta baked with Mozzarella and Ricotta Cheeses and Meat Sauce)
-  Smoked Salmon Pasta (Light Cream Sauce with Smoked Salmon, Pine Nuts, Shallots and Garlic) with Linguine






Entrées

Choose Two (2) from selections below

-  Chicken Breast Neapolitan (topped with Artichoke Hearts, Sun-Dried Tomatoes and Portobello Mushrooms) with Garlic Mashed Potatoes and Green Beans
-  Pan Seared Snapper with Tomato, Caper and Black Olive Salsa with sautéed Spinach
-  Grilled Salmon with Mustard Herb Butter and Lentils with Oven Roasted Asparagus
-  Braised Lamb Shanks with Garlic Mashed Potatoes and sautéed Broccoli
-  Pan Fried Pork Chops Milanese topped with Baby Spinach and Cherry Tomatoes
-  Roasted Cornish Hens with Ricotta, Garlic and Basil Stuffing with a light Herb Sauce with Rosemary Roasted Potatoes and Green Beans

Desserts

Choose Two (2) from selections below

-  Miniature Ricotta Cream and Berry Tarts
-  Zeppole with Chocolate Sauce
-  Coconut Rum Cake with Creamy Rum Sauce and Coconut Pineapple Ice Cream
-  White Chocolate and Raspberry Molten Cake with Raspberry Sorbet
-  Selection of Premium Sorbets or Ice Creams with Seasonal Berries







Coffee and Tea are included as well as our Crusty Bread with Caponata

The "Roma" Family Style Luncheon

Five Course Lunch at \$39.00 per person plus 15% gratuity and 4.5% set up fee





Appetizers

Choose Two (2) from selections below

-  Sesame coated Salmon Skewers with Honey Chile Glaze
-  Miniature Crab Cakes with Rosa Aioli
-  Endive Spoons with Gorgonzola Cheese, Spicy Walnuts and Honey Drizzle
-  Fried Calamari with Cocktail Sauce and Lemon
-  Coconut Crusted Chicken Fingers with Mango Chutney
-  Black Pepper Crusted Beef Tenderloin Skewers with Creamy Horseradish Dip
-  Lobster Bisque
-  Cream of Corn Soup with Wild Mushrooms and Smoked Salmon
-  Beef and Broccoli stuffed Wontons with Ginger Dipping Sauce










Salad

Choose One (1) from selections below

-  Romaine and Roasted Beet Salad with Creamy Gorgonzola Dressing
-  Tomato and Buffalo Mozzarella with Pesto Oil Drizzle
-  Mixed Baby Greens and Arugula with Caramelized Onions, Goat Cheese Crumbles and Herbed Croutons
-  Baby Spinach with Crispy Prosciutto, Sweet and Spicy Walnuts, Dried Cranberries and Warm Bacon Dressing




Pastas

Choose Two (2) from selections below

-  Fettuccine with Portobello Mushrooms and Sage Cream Sauce
-  Penne Caprese (Cherry Tomatoes, Buffalo Mozzarella, Garlic, Basil and Lemon Zest)
-  Cavatappi Toscana (Corkscrew Pasta with Chicken, Spinach, Sun-Dried Tomatoes and Pine Nuts in Tomato Cream Sauce)
-  Cannelloni stuffed with Salmon, Spinach and Ricotta Cheese baked with Rosa Sauce and Mozzarella Cheese
-  Linguine with Asparagus, Crimini Mushrooms and Prosciutto in a light Cream Sauce
-  Scampi "Diavolo" (Spicy Tomato Sauce with Linguine)
-  Spaghetti with Amalfi Calamari Sauce
-  Penne with Creamy Chicken and Sun-dried Tomato Sauce
-  Braised Lamb Ragout with Papadelle

Entrées

Choose Two (2) from selections below

-  Grilled Salmon with Seafood Topping and Creamy White Wine Sauce with sautéed Spinach
-  Pan Seared Nassau Grouper al Oran gecello with Oven Roasted Asparagus
-  Herb Crusted Roast Pork Loin stuffed with Black Olives, Italian Sausage and Sage with Pan Juices, Roasted Potatoes and Seasonal Vegetables

- 🍷 Chicken Breast Vesuvio (with Olive Oil, Garlic, White Wine and Herbs with Green Peas and Roasted Potatoes)
- 🍷 Baked Chicken Breast topped with Onions, Garlic, Mushrooms and Fontina Cheese with Roasted Potatoes and Seasonal Vegetables
- 🍷 Veal Scaloppini with Olive and Sun-Dried Tomato Sauce with Steamed Baby Red Potatoes and sautéed Broccoli
- 🍷 Grilled NY Strip Steak with Onion Straws, Jack Daniel Sauce, Garlic Mashed Potatoes and Grilled Tomato
- 🍷 Roast Leg of Lamb with Fennel Butter, Saffron Scented Orzo with Asparagus and Pine Nuts and sautéed Cherry Tomatoes with Basil and Garlic

Desserts

Choose two (2) from selections below

- 🍷 NY Style Cheesecake with Caramelized Sugar Topping
- 🍷 Strawberry Shortcake with Whipped Mascarpone Cheese
- 🍷 Chocolate Rum Raisin Bread Pudding with Caramel Sauce and Rum Raisin Ice Cream
- 🍷 Dark Chocolate and Pistachio Molten Cake with Pistachio Ice Cream
- 🍷 Coffee Buttercrunch Pie

Coffee and Tea are included as well as our Crusty Bread with Caponata

PLATED LUNCHEON MENUS

Customized Menus can be provided on request

Coffee, Decaf, Tea and our Crusty Bread & Caponata are included

THE "LOMBARDY" LUNCHEON

Three Course Lunch at \$30.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Bahamian Conch Chowder

diced conch, tomatoes and vegetables with a touch of red pepper

Entrée

Choice of

Chicken Parmigiana

boneless breast baked with imported cheeses and basil in a pomodoro sauce with a side of linguini

or

Pan Seared Snapper

with white wine and basil butter sauce served with sautéed spinach

Dessert

Coconut Rum Cake

with creamy rum sauce and coconut pineapple ice cream

THE "CALABRIA" LUNCHEON

Three Course Lunch at \$34.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Caesar Salad

a wonderful version of the classic with garlic croutons

Entrée

Choice of

Cabernet Sauvignon Braised Beef Short Ribs

boneless short ribs simmered with herbs, vegetables and cabernet sauvignon served with garlic mashed potatoes and sautéed seasonal vegetables

or

Nassau Grouper al Piccata

pan seared with lemon butter and capers served with sautéed spinach

Dessert

Chocolate Rum Raisin Bread Pudding

homemade bread and pastries soaked in rum, brown sugar and vanilla with chocolate ribbons and raisins served warm with caramel sauce and raisin ice cream

THE "ABRUZZO" LUNCHEON

Four Course Lunch at \$38.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Salmon Chowder

creamy chowder with salmon, bacon, roasted corn and spring onions

Salad

Baby Greens with Poached Pears, Dried Cranberries, Red Onions and Toasted Almonds with Balsamic Vinaigrette

Entrée

Choice of

Seafood in Puff Pastry

assorted seafood in a flaky pastry crust with champagne cream sauce and grilled asparagus

or

Stuffed Pork with Port Sauce

Herb crusted loin of pork stuffed with dried apricots, prunes, onions and apples with port sauce, garlic mashed potatoes and Baby Carrots

Dessert

Chocolate Molten Cake










homemade dark chocolate cake with white chocolate melted center served warm with raspberry sorbet

The "Sienna" Family Style Dinner

Four Course Dinner at \$46.00 per person plus 15% gratuity & 4.5% set up fee









Appetizers

Choose Two (2) from selections below

-  Black Pepper Crusted Beef on Garlic Crostini with Horseradish Cream Sauce
-  Pasta E Fagioli (Hearty Pasta and Bean Soup)
-  Caramelized Onion and Portabello Mushroom Soup with Goat Cheese Crouton
-  Mushrooms stuffed with Spinach, Cheddar and Cream Cheeses
-  Cracked Conch Bites with Jalapeno Pepper Jelly
-  Sesame Crusted Chicken Fingers with Honey Mustard Dip
-  Salmon Croquettes with Yoghurt Dill Dip
-  Luciano's House Salad
-  Caesar Salad with Garlic Croutons








Pastas

Chose Two (2) from selections below

-  Luciano's Lasagna
-  Penne Primavera (Assorted Fresh Vegetables in a light White Wine Sauce)
-  Chicken with Sun-Dried Tomato Sage Cream Sauce over Linguine
-  Linguini with Alfredo Sauce, slivered Prosciutto and Green Peas
-  Cheese Tortellini with Four Cheese Sauce and Sun-Dried Tomatoes
-  Cannelloni stuffed with Salmon, Spinach and Ricotta baked with Rosa Sauce and Mozzarella Cheese
-  Linguine with Conch Bolognaise
-  Pasta Paella with Clams and Spicy Italian Sausage






Entrées

Choose Two (2) from selections below

-  Chicken Breast Vesuvio (with Olive Oil, Garlic, White Wine and Herbs with Green Peas and Roasted Potatoes)
-  Eggplant Rollatini (Thinly sliced and Breaded Eggplant Rolls stuffed with Spinach, Ricotta and Mozzarella Cheeses broiled with Pomodoro Sauce and Mozzarella Cheese with a side of Linguine)
-  Italian Sausage with Fennel and Lentils
-  Oven Roasted Nassau Grouper Mediterranean with sautéed Spinach
-  Blackened Mahi Mahi with Mango Butter and sautéed Spinach
-  Lemon Chicken Scaloppini with Broccoli Cream Sauce, New Potatoes and Seasonal Vegetables
-  Tuscan Lamb Shanks with White Beans

Desserts

Choose Two (2) from selections below










-  Premium Ice Creams or Sorbets with Berries
-  Chocolate Rum Raisin Bread Pudding with Caramel Sauce and Rum Raisin Ice Cream
-  Butterscotch Brownies with Butter Pecan Ice Cream
-  Apple and Raisin Strudel with Cinnamon Whipped Cream
-  Warm Cherry or Strawberry Crisp with Vanilla Ice Cream

The "Pisa" Dinner Family Style Dinner

Five Course Dinner at \$54.00 per person plus 15% gratuity and 4.5% set up fee





Appetizers

Choose two (2) from selections below

-  Lobster Fritters with Rosa Sauce
-  Sesame coated Salmon Skewers with Honey Chile Glaze
-  Zucchini Poppers with Sour Cream Dip
-  Beer Battered Mussels with Curry Mayo
-  Coconut Crusted Chicken Fingers with Pineapple Chutney
-  Assorted Crostini – *Prosciutto with Melon Salsa; Pear, Gorgonzola Cheese & Spicy Walnuts; White Tuscan Bean and Basil Marinated Shrimp*
-  Sweet Potato Soup with Orange Crème Fraiche
-  Roasted Corn and Conch Chowder
-  Steak, Artichoke Heart & Black Olive Skewers with Roasted Red Pepper Aioli











Salad

Choose One (1) from selections below

-  Grilled Romaine and Radicchio with Sherry Mustard Vinaigrette
-  Basil Caesar Salad with Black Pepper Croutons
-  Chopped Roma Salad
-  Mixed Baby Greens with Crispy Pancetta, Caramelized Walnuts and Gorgonzola Crumbles with a light Balsamic Vinaigrette




Pastas

Choose Two (2) from selections below

-  Spaghetti with Mussels in Marinara Sauce
-  Country Style Rigatoni (Italian Sausage, Pancetta, Sweet Onions and Herbs in Tomato Cream Sauce)
-  Penne with Creamy Chicken and Sun-Dried Tomato Sauce
-  Linguine with Prosciutto and Orange
-  Creamy Bayou Chicken with Linguine
-  Lobster and Cauliflower Carbonara
-  Scampi with Cherry Tomatoes, Garlic and Basil with Penne Pasta
-  Baked Penne with Wild Mushroom Ragout
-  Amalfi Calamari with Spaghetti
-  Papadelle with Asparagus, Portobello Mushrooms and Prosciutto in a light Cream Sauce

Entrées

Choose Two (2) from selections below

-  Veal Scaloppini with Olive and Sun-Dried Tomato Sauce with Red Skin Potatoes and sautéed Broccoli
-  Chicken Florentina (Grilled Chicken Breast on a bed of sautéed Spinach topped with Sweet Roasted Peppers and an Herbed Brandy Sauce with Roasted Potatoes)
-  Breaded Chicken Breast stuffed with Broccoli and Fontina Cheese with Sherry Dijon Sauce, Garlic Mashed Potatoes and Seasonal Vegetables

- 🍽️ Pork Tenderloin with Prosciutto, Sun-Dried Tomato and Sage Cream Sauce with Garlic Mashed Potatoes and Seasonal Vegetables
- 🍽️ Baked Salmon with Pecan Crunch Coating and Oven Roasted Asparagus
- 🍽️ Sliced NY Strip Steak topped with Deed Fried Onion Straws and Jack Daniels Sauce with Roasted Potatoes and Grilled Tomato
- 🍽️ Grilled Shrimp Oregonata with Herbed Orzo
- 🍽️ Pepper Crusted Grilled Tuna Steaks with Tuscan Beans and Grilled Asparagus
- 🍽️ Pan Seared Nassau Grouper with sautéed Fennel and Almonds with Brown Butter Sauce and sautéed Spinach
- 🍽️ Pan Seared Snapper with Black Olives, Capers and Diced Tomatoes on a bed of sautéed Spinach

Desserts

Choose Two (2) from selections below

- 🍽️ Premium Ice Creams or Sorbets with Berries
- 🍽️ Zoccato (Layers of Rum and Marsala soaked Ladyfingers with Chocolate Whipped Mascarpone Cheese and Toasted Almonds)
- 🍽️ Coconut Rum Cake with Creamy Rum Sauce and Coconut Pineapple Ice Cream
- 🍽️ Marshmallow Peanut Butter Fudge Bars
- 🍽️ Dutch Apple Cake with Butter Pecan Ice Cream
- 🍽️ Ricotta Orange Cheesecake with Caramel Sauce






Coffee and Tea are included as well as our Crusty Bread with Caponata

The "Firenze" Family Style Dinner

Five Course Dinner at \$62.00 per person plus 15% gratuity and 4.5% set up fee









Appetizers

Choose Two (2) from selections below

-  Mushrooms stuffed with Escargots and Garlic Butter
-  Crispy Fried Calamari with Pesto Mayo
-  Prosciutto Rolls (Stuffed with Goat Cheese, Garlic, Arugula and Fig Preserves)
-  Parmesan, Walnut and Rosemary Shortbread with Sun-Dried Tomato Pesto
-  Smokestack Chicken Wings with Spiced Butter Sauce
-  Fennel Potato Soup with Smoked Salmon and Dill
-  Cacciucco (Fisherman's Soup with Salmon, Shrimp, Mussels, Clams and Calamari)
-  Grilled Beef Tenderloin Skewers with Sun-Dried Tomato Pesto
-  Grilled Scallops in Lime Beurre Blanc
-  Grilled Shrimp Skewers with Chile Cilantro Rub











Salad

Choose One (1) from selections below

-  Arugula, Radicchio and Endive with Balsamic Vinaigrette
-  Cherry Tomatoes, Mini Buffalo Mozzarella Balls and Fresh Basil with Balsamic Syrup
-  Baby Spinach with Dried Cranberries, Sweet and Spicy Walnuts and Warm Bacon Dressing
-  Romaine and Roasted Beet Salad with Creamy Gorgonzola Dressing
-  Frisee and Endive Salad with Roasted Brussels Sprouts and Toasted Pecans
-  Basil Caesar Salad with Black Pepper Croutons
-  Baby Greens and Arugula with sliced Strawberries, Toasted Almonds and Goat Cheese
-  Crumbles with Raspberry Vinaigrette


Pastas

Choose Two (2) from selections below

-  Linguine with Lobster "Diavolo" Ragout
-  Penne with Shrimp, Tomatoes and Arugula tossed with Garlic and Olive Oil
-  Farfalle with Pan Seared Tuna, Lemon and Garlic
-  Gnocchi with Chicken, Sun-Dried Tomatoes, Gorgonzola and Pine Nuts
-  Veal Ravioli in a light Cream Sauce with Wild Mushrooms
-  Country Style Rigatoni (Sweet Italian Sausage, Pancetta, Sweet Onions and Herbs in a Tomato Cream Sauce)
-  Spaghetti with Calamari, Tomatoes and Capers
-  Cheese Tortellini with Four Cheese Sauce and Broccoli
-  Papadelle with Veal, Sausage and Porcini Ragout
-  Fettuccine with Clams and Italian Sausage with Olive Oil and Garlic

Entrées

Choose Two (2) from selections below

-  Mustard Seed Crusted Roast Prime Rib with Roasted Balsamic Onions, Roasted Potatoes and Grilled Tomato

- 🍷 Italian Herb and Panko Crusted Grilled Rack of Lamb with Mint Pesto, Roasted Potatoes and sautéed Cherry Tomatoes with Basil and Garlic
- 🍷 Salmon, Spinach and Boursin Cheese in an Herbed Pastry Roll with Champagne Sauce and Grilled Asparagus
- 🍷 Baked Nassau Grouper with Crab Topping, Lemon Butter Sauce and sautéed Spinach
- 🍷 Mortadella Stuffed Pork Loin with Truffle Butter, Rosemary Roasted Potatoes and Grilled Tomatoes
- 🍷 Veal Forrestiere (Veal Cutlets with Marsala Mushroom Sauce) with Garlic Mashed Potatoes and sautéed Green Beans
- 🍷 Marinated Grilled Shrimp with Champagne Beurre Blanc and Oven Roasted Asparagus
- 🍷 Breaded Chicken Breast stuffed with Garlic, Herbs and Ricotta Cheese with a light Sage Sauce with Roasted Potatoes and Baby Green Beans

Dessert

Choose Two (2) from selections below

- 🍷 Zeppole (Sweet Deep Fried Donuts) with Powdered Sugar and Chocolate Sauce
- 🍷 Layered Strawberry Tiramisu
- 🍷 Coconut Chocolate Cake with Toasted Almonds
- 🍷 Molten Chocolate Cake with Pistachio Filling and Pistachio Ice Cream
- 🍷 Maple Cheesecake with Maple Cranberry Compote
- 🍷 Coffee Buttercrunch Pie

Coffee and Tea are included as well as our Crusty Bread with Caponata

KIDS' MENUS

12 years and under

\$18.00 per child plus 15% gratuity & 4.5% set up fee

Entrée

Choice of

Parmesan Crusted Chicken Strips with French Fries

Grouper Fingers with French Fries

Luciano's Cheese Burger with French Fries

Penne Pasta with Pomodoro Sauce and Mini Meatballs

Lasagna

Beef Ravioli with a Tomato Cream Sauce

Linguine with Alfredo Sauce

Chicken Parmigiana with Linguine and Pomodoro Sauce

Pizzas

our 10" individual pizzas are topped with homemade plum tomato sauce and whole milk mozzarella cheese then baked to a crispy finish

Cheese

Cheese & Pepperoni

Sausage, Peppers & Onion

Chicken and Spinach

Dessert

Choice of

Selection of Premium Ice Creams or Sorbets with Berries

Chocolate Walnut Brownies with Vanilla Ice Cream

Kid Size of any Luciano's Regular Desserts

LUCIANO'S PLATED DINNERS

Customized Menus arranged on request

Our Crusty Bread and Caponata as well as Coffee & Tea included with all menus

THE "BOLZANO" DINNER

Three Courses at \$41.00 per person plus 15% gratuity & 4.5% set up fee

Soup

Salmon Chowder

creamy salmon chowder with bacon, roasted corn and scallions

Entrée

Herb Crusted Roast Loin of Pork

*crusted with fresh herbs with sun-dried tomato and sage cream sauce, garlic
mashed potatoes and seasonal vegetables*

or

Mahi Mahi Neopolitan

*baked with diced tomatoes, red onions, peppers, garlic and brown sugar
served on a bed of sautéed spinach*

Dessert

Guava Duff

served warm with hard rum sauce

THE "PADUA" DINNER

Three Courses at \$49.00 per person plus 15% gratuity & 4.5% set up fee

Salad

Spinach Salad

baby spinach, dried cranberries, poached pears and purple onions with bacon vinaigrette

Entrée

Chicken Breast stuffed with Provolone, Artichokes and Sun-Dried Tomatoes

served with roasted potatoes and sautéed seasonal vegetables

or

Seafood Wellington

assorted seafood in flaky pasty with champagne cream sauce and grilled asparagus

Dessert

Dutch Apple Cake

laced with cinnamon and brown sugar; served with butter pecan ice cream

THE "TRENTO" DINNER

Four Courses at \$62.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Grilled Scallops
with lime beurre blanc

Salad

Romaine and Roasted Beet Salad
with creamy gorgonzola dressing

Entrée

Veal Forestiere
veal medallions with marsala mushrooms sauce served with roasted potatoes and seasonal vegetables
or
Salmon & Crab Napoleon
pan seared salmon filet stuffed with crab meat and drizzled with lemon butter sauce served with grilled asparagus

Dessert

Zocatto
layers of rum and marsala soaked ladyfingers with chocolate whipped cream and toasted almonds then dusted with cocoa powder

THE "PORTOFINO" DINNER

Four Courses at \$70.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Wild Mushroom Ravioli
wild mushroom stuffed ravioli with a wild mushroom sauté, sage butter sauce and parmesan shavings

Soup

Sweet Potato Bisque
garnished with lobster and orange crème fraiche

Entrée

Oven Roasted Tuscan Grouper
topped with diced tomatoes, shaved fennel and marinated artichoke hearts served with grilled asparagus
or
Herb Crusted Rack of Lamb
herb crusted and flame grilled with a sun-dried tomato and basil pesto served with white beans with sage and olive oil

Dessert

Flourless Chocolate Cake
dense and rich; pure sin dusted with cocoa powder on a bed of raspberry coulis

THE "VENETIAN" DINNER

Four Courses at \$85.00 per person plus 15% gratuity & 4.5% set up fee

Appetizer

Lump Crab Cake
drizzled with ruby red grapefruit vinaigrette

Salad

Goat Cheese Soufflé
in phyllo pastry cup with frisse and radish salad

Entrée

Grilled Veal Chop
*stuffed with sun-dried tomatoes, buffalo mozzarella and Italian herbs with Chianti demi-glace,
and au gratin sweet potatoes and grilled tomato*
or
Pinot Grigio Steamed Bahamian Lobster
with champagne beurre blanc, micro greens and roasted asparagus

Dessert

Afogatto Tiramisu
double espresso tiramisu on a pool of vanilla sabayon

COCKTAIL RECEPTIONS

The Milano

One hour reception prior to meal
\$15.00 per person - 15 person minimum
Two hour reception in place of a meal
\$28.00 per person - 25 person minimum

Grilled Artichoke Heart, Zucchini, Cherry Tomato and
Onion Skewers with Pesto Dip

Miniature Crab Cakes with Cilantro Lime Dip

Stuffed Mushrooms
spinach, cheddar and cream cheeses
Italian sausage, red pepper flakes and garlic
shrimp, cream cheese and chives

Jerked Pork and Pineapple Skewers

Toasted Ravioli with choice of Dipping Sauce
Four Cheese; Pomodoro; or Pesto

Smokestack Chicken Wings with Spicy Butter

Grilled Fruit Skewers drizzled with Cinnamon Oil

Prices do not include a 15% gratuity & 4.5% set-up fee

The Tuscan

One hour reception prior to meal
\$18.00 per person - 15 person minimum

Two hour reception in place of a meal
\$34.00 per person - 25 person minimum

Traditional Italian Antipasti Platter

*Assorted Italian Meats and Sausages; Assorted Cheeses; Grilled Vegetables; Sweet Roasted Peppers;
Olives and Pepperoncini Peppers; Marinated Mushrooms and Artichoke Hearts*

Crostini with Assorted Toppings

*White Tuscan Bean Puree with Garlic and Mint
Prosciutto and Goat Cheese with Honey Drizzle
Ricotta Cheese and Orange Marmalade*

Caramelized Onion, Black Olive and Gruyere Tarts

Grilled Chicken, Onion and Pepper Skewers with Tarragon Pistachio Dip

Sesame Crusted Salmon Skewers with Honey Chile Dip

Pepper Crusted Beef Skewers with Horseradish Cream Dip

Beer Battered Mussels with Garlic Aioli Dip

Belgian Endive Spears with Curried Crab Salad

Italian Meatballs with Creamy Mushroom Sauce

Prices do not include a 15% gratuity & 4.5% set-up fee

The Islander

One hour reception prior to meal
\$22.00 per person - 15 person minimum
Two hour reception in place of a meal
\$42.00 per person - 25 person minimum

Cracked Conch Bites with Calypso Sauce

Grouper Fingers with Tarter Sauce

BBQ Baby Back Ribs

Peach Lacquered Chicken Skewers

Fried Calamari with Cocktail Sauce

Cheese and Fruit Board with Assorted Biscuits

Grilled Lamb Satay Skewers

Deep Fried Zucchini Poppers with Sour Cream Dip

Prices do not include a 15% gratuity & 4.5% set up fee

The Roman

One hour reception prior to meal
\$23.00 per person - 15 person minimum
Two hour reception in place of a meal
\$44.00 per person - 25 person minimum

Coconut Crusted Chicken Fingers with Mango Chutney

Grilled Scallops wrapped in Pancetta

Puff Pastry Pouches with Escargots, Port and Gorgonzola Cheese

Cracked Lobster Bites with Calypso Sauce

Assorted Crostini
Crab, Mint and Chili
Prosciutto and Melon Salsa
Roasted Garlic, Goat Cheese and Apple Chutney
Oven Roasted Tomatoes, Artichoke Hearts, Basil and Garlic

Grilled Tuna Skewers with Sweet and Spicy Chile Sauce

Bloody Mary Shrimp (in Spoons)

Prosciutto Rolls stuffed with Goat Cheese, Garlic, Arugula and Fig Preserves

Parmesan, Rosemary and Walnut Shortbread with Sun-Dried Tomato Pesto

Crispy Ham and Cheese Croquettes with Green Pea Dip

Prices do not include a 15% gratuity & 4.5% set-up fee

A la Carte Appetizers

Each selection serves up to 25 Guests - 2 pieces per person

Assorted Stuffed Mushrooms which may include: <i>Crab, Cream Cheese and Chives</i> <i>Spinach, Cheddar and Cream Cheese</i> <i>Shrimp, Cheddar and Cream Cheeses</i> <i>Garlic Herbed Breadcrumbs</i> <i>Sausage, Garlic and Red Pepper Flakes</i> <i>Pesto, Parmesan and Pine Nuts</i>	\$100.00
Grilled Fresh Vegetables <i>Served with Garlic Aioli Sauce or Balsamic Reduction</i>	\$ 75.00
Italian Sausage, Onion and Roasted Pepper Skewers	\$ 80.00
Miniature Italian Meatballs with Creamy Mushroom Sauce	\$ 75.00
Vegetable Kebabs with Pesto Dip	\$ 60.00
Cheese and Fruit Platter with Assorted Biscuits	\$100.00
Deep Fried Mozzarella Bites with Marinara	\$ 75.00
Toasted Ravioli served with Choice of Sauce <i>Alfredo; Pesto; Four Cheese; or Pomodoro</i>	\$ 75.00
Cherry Tomatoes stuffed with Lobster or Crab Salad	\$115.00
Crudité's Platter with White Tuscan Bean Dip	\$ 75.00
Grilled Asparagus Spears wrapped in Prosciutto and Puff Pastry	\$115.00
Prosciutto Rolls	\$115.00
Marsala Roasted Portabello Mushrooms	\$ 90.00
Chicken, Red Pepper & Purple Onion Skewers with Tarragon Pistachio Dip	\$ 100.00
Coconut Crusted Chicken Fingers with Mango Chutney	\$100.00
Grilled Beef Tenderloin Skewers with Gorgonzola Dip	\$132.00
Grilled Sirloin Skewers with Chimichurri Dip	\$125.00
Crostini with Assorted Toppings, which may include: <i>Black Olive Tapenade and Arugula</i> <i>Wild Mushroom and White Truffle Oil</i> <i>Oven Roasted Tomato, Oregano and Anchovies</i> <i>Pesto, Red Peppers & Parmesan</i> <i>Feta and Chili Spread</i> <i>Prosciutto, Goat Cheese and Honey Drizzle</i> <i>Chick Pea Puree with Garlic and Mint</i>	\$ 85.00

Pear, Gorgonzola and Toasted Walnut

Grilled Shrimp Oregonata Skewers \$135.00

Grilled Shrimp or Scallops wrapped in Pancetta \$135.00

Fried Calamari with Cocktail Sauce or Jalapeno Pepper Jelly \$105.00

Assorted Mini Quiches \$ 85.00

Broccoli and Cheddar Cheese

Spinach and Ricotta

Prosciutto and Provolone

Asparagus

Mushrooms and Roasted Red Peppers

Endive Spears with Curried Crab Salad \$ 85.00

Miniature Arancine Balls \$ 65.00

Sausage and Peas with Pomodoro Dip

Lobster with Rosa Dip

Crab and Chives with Rosa Dip

Miniature Conch Cakes with Rosa Aioli \$110.00

Miniature Crab Cakes with Spicy Cajun Mayo \$110.00

Breaded Shrimp with Jalapeno Pepper Jelly \$110.00

Italian Sausage Rolls with Marinara Sauce \$ 80.00

Fried Wonton Cups with Italian Sausage, Broccoli and Provolone Cheese \$ 90.00

Almond Stuffed Dates wrapped in Pancetta \$ 80.00

Flaky Pastry Pouches \$ 75.00

Chicken and Portabello Mushrooms

Beef, Cheddar and Jalapeno Cheese

Brie and Toasted Almonds

Antipasti della Roma to include \$105.00

Assorted Italian Meats and Sausages

Assorted Cheeses

Marinated Mushrooms and Artichoke Hearts

Sweet Roasted Peppers

Grilled Vegetables

Stuffed Phyllo Triangles \$ 75.00

Spinach and Feta Cheese

Portabello Mushrooms with Port

Artichoke Hearts, Cream Cheese and Chives

Assorted Pizzas \$ 90.00

Chicken and Spinach

Four Cheese

Cheese and Pepperoni

Italian Sausage, Onions and Peppers

Portabello Mushroom with Red Peppers and Goat Cheese

Grilled Sesame Crusted Tuna or Salmon Skewers with Honey Chile Glaze	\$105.00
Grouper Fingers with Tarter Sauce	\$100.00
Crab and Corn Fritters with Rosa Aioli	\$ 75.00
Conch Fritters with Calypso Sauce	\$ 75.00
Cracked Conch Bites with Jalapeno Pepper Jelly	\$ 85.00
Cracked Lobster Bites with Cocktail Sauce	\$100.00
Smoked Salmon, Cream Cheese, Caper & Chive Pinwheels	\$100.00

Dessert Platter

\$10.00 per person

Miniature Cannoli
Coffee Meringues
Chocolate Marshmallow Peanut Bars
Chocolate Fondue or Fountain with Assorted Fruits
Mini Cherry or Key Lime Cheesecakes

Prices do not include a 15% gratuity & 4.5% set up fee

Beverage Information & Packages

Gold Bar

Call Brand Liquor, Domestic Beer, House Wines, Soda and Juice:

One Hour	\$24.00 per person
Two Hours	\$28.50 per person
Three Hours	\$36.50 per person
Four Hours	\$44.00 per person
\$7.50 per person for each additional hour thereafter	

Platinum Bar

Premium Liquor, Imported and Domestic Beer, Wines, Soda and Juice:

One Hour	\$29.50 per person
Two Hours	\$34.50 per person
Three Hours	\$42.00 per person
Four Hours	\$50.00 per person
\$8.00 per person for each additional hour thereafter	

Specialty Drinks/Tropical Drinks

Specialty Drinks by the Container (Serves 20 Drinks) \$90.00 each Gallon

- Bahama Mama or Bahama Papa
- Goombay Smash
- Yellow Bird
- Mojito
- Pina Colada

Non-Alcoholic Beverages by the Container (Serves 20 Drinks) \$60.00 each Gallon

- Fruit Punch
- Mint Tea Punch
- Wedding Day Punch
- Tropical Citrus Punch
- Cranberry Iced Tea

Consumption/Cash Bar by Glass

Mixed Drinks	\$ 5.50
Beer – Kalik, Kalik Light & Sands	\$ 5.50
Beer – Heineken, Bud, Bud Lite, Miller Lite, Stella Artois	\$ 5.75
Specialty Cocktails	\$ 7.00
Premium Mixed Drinks	\$ 8.00
Specialty Martinis	\$10.00
Soft drinks	\$ 3.00
Juices & Virgin Tropical Drinks	\$ 4.00
House Red & White Wines	\$ 7.00
House Sparkling	\$ 8.00

- We will be happy to arrange a cash bar for your event.
- A complete list of Luciano's wines (available by the bottle or by the glass) is available upon request.

Prices do not include a 15% gratuity & 4.5% set-up fee

LUCIANO'S GOLD BAR

Liquors

Bacardi White Rum
Bacardi Gold Rum
Absolute Vodka
Finlandia Vodka
Beefeater Gin
Jim Beam Bourbon
Southern Comfort
Canadian Club Whiskey
Dewers Scotch
Sauza Gold Tequila

Cordials

Courvoisier V.S. Cognac
Bailey's Irish Cream
Campari
Cointreau
Amaretto
Kahula
Nassau Royal

Beer

Kalik
Kalik Light
Sands

Wine

White - Gran Sasso Chardonnay, Abruzzo, Italy
Rose - Beringer White Zinfandel, California
Red - Gran Sasso Montepulciano d'Abruzzo, Abruzzo, Italy
Red - Lotus Cabernet Sauvignon, California

Assorted Sodas & Juices

LUCIANO'S PLATINUM BAR

Liquors

Bacardi White Rum
Bacardi Gold Rum
Bacardi Anejo
Bacardi Limon
Bacardi Coconut
Bacardi Raspberry
Captain Morgan Spiced Rum

Gray Goose Vodka
Gray Goose Orange Vodka
Gray Goose Lemon Vodka
Ketal One Vodka
Bombay Sapphire Gin
Tanqueray Gin
Jack Daniels Bourbon
Makers Mark Bourbon
Seagrams Crown Royal
Woodford's Special Reserve
Johnny Walker Black
Glenlivet Single Malt
The Macallan Single Malt
Glenfiddich Single Malt
Jose Quervo 1800

Cordials

Courvoisier V.S.O.P.
Bailey's Irish Cream
Amaretto
Kalua
Harvey's Bristol Cream
Sambucca Romana - White
Grand Marnier
B & B
Antinori Tiganella Grappa
Lemoncello Caravella
Drambuie

Wines

White - Mezzacorona Pinot Grigio, Trentino-Adage, Italy
White - Luna di Luna Chardonnay, Veneto, Italy
Red - Badia di Morrone Chianti, Tuscany, Italy
Red - Rex Goliath Merlot, Monterey

Beers and other Beverages

Kalik
Kalik Light
Sands
Bud
Bud Light
Heineken
Stella Artois
Miller Light
Red Bull Energy Drink
Assorted Juices and Sodas