

Appetizers

STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED WITH OUR SPICY ITALIAN SAUSAGE, ALFREDO SAUCE, FRESH HERBS AND GARLIC, BLANKETED IN MOZZARELLA AND FINISHED IN THE OVEN \$13

🌿 BAKED BRIE WITH APPLES AND HONEY

BRIE WRAPPED IN PUFF PASTRY, THEN BAKED AND DRIZZLED WITH HONEY, SERVED WITH ROASTED GARLIC, GRANNY SMITH APPLES, AND CROSTINI \$17

🌿 BURRATA CAPRESE

CREAMY BURRATA CHEESE AND OVEN-ROASTED CHERRY TOMATOES IN GARLIC OIL, TOPPED WITH BASIL CHIFFONADE AND DRIZZLED WITH BALSAMIC REDUCTION, SERVED WITH TOASTED CROSTINI \$13

NORTH PACIFIC STEAMER CLAMS

1 1/2 POUNDS STEAMED CLAMS WITH WHITE WINE, BUTTER, GARLIC, RED PEPPER FLAKES, AND FRESH PARSLEY \$20

🌿 SPINACH AND ARTICHOKE DIP

SPINACH, ARTICHOKE HEARTS, CREAM CHEESE, FRESH GARLIC, AND PARMESAN TOPPED WITH MOZZARELLA, FINISHED IN THE OVEN AND SERVED WITH CROSTINI \$13

🌿 FRIED MOZZARELLA

TWO SLICES OF MOZZARELLA, LIGHTLY BREADED AND FLASH FRIED, SERVED WITH OUR SIGNATURE HOUSE-MADE MARINARA \$11

CALAMARI

LIGHTLY BREADED RINGS AND TENTACLES, FLASH FRIED AND SERVED WITH ROASTED RED PEPPER AIOLI \$15

🌿 BRUSCHETTA POMODORO

ROMA TOMATOES WITH GARLIC, OLIVE OIL, BALSAMIC VINEGAR, TOPPED WITH FRESH BASIL AND SHAVED PECORINO AND PARMESAN CHEESES, SERVED WITH CROSTINI \$11

House-Made Soups & Salads

ITALIAN HOUSE SALAD

MIXED GREENS TOSSED IN OUR HOUSE-MADE ITALIAN BLUE CHEESE VINAIGRETTE, TOPPED WITH SALAMI, BLACK OLIVES, TOMATOES, PROVOLONE AND PARMESAN CHEESES HALF \$6 FULL \$10

Add Chicken \$6, Shrimp \$8, Salmon Fillet \$10

CAESAR SALAD

CHOPPED ROMAINE LETTUCE TOSSED IN LUCIANO'S CLASSIC HOUSE-MADE CAESAR DRESSING WITH CROUTONS, FRESH PARMESAN, LEMON, AND ANCHOVIES HALF \$6 FULL \$10

Add Chicken \$6, Shrimp \$8, Salmon Fillet \$10

🌿 CLASSIC MINISTRONE SOUP

CUP \$5 BOWL \$7

LOBSTER BISQUE

CUP \$7 BOWL \$10

Italian Classics

SERVED WITH GARLIC BREAD. ADD HOUSE OR CAESAR SALAD \$5

ADD CUP MINESTRONE \$5; ADD CUP LOBSTER BISQUE \$7

🌿 = VEGETARIAN OPTIONS

*SUBSTITUTE GLUTEN-FREE RISOTTO \$4

*SPLIT PLATE CHARGE \$3

CHICKEN OR VEAL PARMESAN

LIGHTLY BREADED CHICKEN BREAST OR VEAL CUTLET TOPPED WITH MARINARA SAUCE, PARMESAN, AND MOZZARELLA THEN FINISHED IN THE OVEN AND SERVED OVER LINGUINE
CHICKEN \$16 VEAL \$21

🌿 EGGPLANT PARMESAN

BREADED EGGPLANT TOPPED WITH MARINARA SAUCE, PARMESAN, AND MOZZARELLA, THEN FINISHED IN THE OVEN AND SERVED OVER LINGUINE \$15

THREE-CHEESE LASAGNA WITH MEAT SAUCE

HOUSE-MADE LASAGNA LAYERED WITH BEEF AND ITALIAN SAUSAGE WITH RICOTTA, PROVOLONE, AND MOZZARELLA CHEESES, THEN OVEN-BAKED IN LUCIANO'S SIGNATURE MARINARA SAUCE WITH FRESH HERBS \$18

🌿 MANICOTTI

OVEN-BAKED MANICOTTI STUFFED WITH RICOTTA AND FRESH HERBS SMOTHERED IN LUCIANO'S SIGNATURE MARINARA SAUCE AND TOPPED WITH MOZZARELLA \$13

Add Bolognese Meat Sauce \$4

SAUSAGE & PEPPERS ARRABIATA

LUCIANO'S ITALIAN SAUSAGE, SLOW SIMMERED IN A TOMATO SAUCE WITH PROSCIUTTO, GARLIC, RED PEPPER FLAKES, MIXED BELL PEPPERS, AND PENNE PASTA \$21

🌿 FETTUCCINE ALFREDO

MADE TO ORDER WITH BUTTER, CREAM, AND FRESH GARLIC, THEN TOSSED WITH FETTUCCINE AND FINISHED WITH SHAVED PARMESAN \$14

Add Chicken \$6, Shrimp \$8, Salmon Fillet \$10

QUATTRO FORMAGGIO

PENNE PASTA TOSSED WITH ALFREDO SAUCE AND PARMESAN, MOZZARELLA, PROVOLONE AND ROMANO CHEESES, TOPPED WITH BACON, GREEN ONIONS, AND TOASTED BREADCRUMBS THEN FINISHED IN THE OVEN \$16

🌿 MEDITERRANEAN ANGEL HAIR

OLIVE OIL WITH GARLIC, OREGANO, WHITE WINE, ARTICHOKE HEARTS, AND TOMATOES, TOSSED WITH ANGEL HAIR, OLIVE MEDLEY, AND PINE NUTS, TOPPED WITH FETA \$16

Add Chicken \$6, Shrimp \$8, Salmon Fillet \$10

🌿 CLASSIC SPAGHETTI WITH HOUSE-MADE MARINARA \$11

SPAGHETTI & HOUSE-MADE MEATBALLS \$15

SPAGHETTI WITH OUR HOUSE-MADE BOLOGNESE MEAT SAUCE \$15

Pastas

SERVED WITH GARLIC BREAD. ADD HOUSE OR CAESAR SALAD \$5
ADD CUP MINISTRONE \$5; ADD CUP LOBSTER BISQUE \$7
= VEGETARIAN OPTIONS

SUBSTITUTE GLUTEN-FREE RISOTTO \$4
SPLIT PLATE CHARGE \$3

SEAFOOD

LINGUINE ALLA VONGOLE (CLAM LINGUINE)

CLAMS WITH OLIVE OIL, FRESH GARLIC, WHITE WINE, LEMON, PARSLEY, AND RED PEPPER FLAKES. BLANCO (TRADITIONAL) OR ROSSO (WITH TOMATOES) \$20

SHRIMP SCAMPI LINGUINE

PRAWNS, MUSHROOMS, CHERRY TOMATOES, GREEN ONIONS, BUTTER, GARLIC, CAPERS, AND LEMON TOSSED WITH LINGUINE, TOPPED WITH GREEN ONIONS AND FRESH PARMESAN \$19

SEAFOOD FETTUCCINE

PRAWNS, SEA SCALLOPS, CLAMS, AND CRAB IN OUR SEAFOOD ALFREDO SAUCE AND FRESH PARMESAN, FINISHED WITH BASIL CHIFFONADE AND LEMON \$33

CHICKEN

PASTA ATHENA

SAUTÉED CHICKEN BREAST, CHERRY TOMATOES, AND FETA CHEESE, TOSSED WITH PENNE PASTA IN AN OREGANO LEMON CREAM SAUCE \$16

CHICKEN GORGONZOLA

SAUTÉED CHICKEN BREAST IN OUR BRANDIED GORGONZOLA CREAM SAUCE, TOSSED WITH PENNE PASTA \$16

CHICKEN SCALOPPINI

SAUTÉED CHICKEN, MUSHROOMS, ARTICHOKE HEARTS, CHERRY TOMATOES, GARLIC, AND PROSCIUTTO TOSSED WITH ANGEL HAIR PASTA IN A LEMON BUTTER CAPER SAUCE \$17

ROSEMARY CHICKEN FORMAGGIO

SAUTÉED CHICKEN BREAST, FRESH ROSEMARY, GARLIC, AND CREAM WITH PARMESAN, ROMANO, MOZZARELLA, AND PROVOLONE TOSSED WITH PENNE PASTA, TOPPED WITH BACON AND BREADCRUMBS, THEN BAKED AND FINISHED WITH GREEN ONIONS \$19

PENNE FORMAGGIO

SAUTÉED CHICKEN BREAST, ROASTED RED PEPPERS, AND MUSHROOMS TOSSED IN A BRANDIED CREAM SAUCE WITH PENNE PASTA, THEN TOPPED WITH BACON AND BREADCRUMBS AND FINISHED IN THE OVEN \$19

PENNE LUCIANO

SAUTÉED CHICKEN BREAST, SUN-DRIED TOMATOES, FRESH BASIL, AND MUSHROOMS TOSSED IN A WHITE WINE CREAM SAUCE WITH PENNE PASTA. TOPPED WITH PARMESAN CHEESE AND FINISHED IN THE OVEN \$19

AGAVE CHICKEN PENNE

SAUTÉED CHICKEN BREAST, MIXED BELL PEPPERS, RED ONIONS, GARLIC, AND JALAPENOS TOSSED WITH PENNE PASTA IN A TEQUILA LIME CREAM SAUCE \$18

THE GABRIEL

SAUTÉED CHICKEN BREAST, PROSCIUTTO, GARLIC, RED PEPPER FLAKES, AND MIXED BELL PEPPERS TOSSED WITH PENNE PASTA IN A CREAMY VODKA TOMATO SAUCE \$18

Entrée Features

ADD A HOUSE OR CAESAR SALAD \$5;
ADD CUP OF MINISTRONE \$5; ADD CUP OF LOBSTER BISQUE \$7

Daily Feature

ASK YOUR SERVER ABOUT OUR CHEF'S DAILY FEATURE
(STARTING AT 4PM)

Available All Day

SALMON & BURRATA RAVIOLI

GRILLED SALMON FILLET AND BURRATA-STUFFED RAVIOLI
TOPPED WITH LEMON DILL CREAM SAUCE
AND SERVED ALONGSIDE SAUTÉED SEASONAL VEGETABLES \$28

CIOPPINO

A HEARTY SEAFOOD STEW WITH PRAWNS, SCALLOPS, CLAMS,
AND SLICED CHICAGO-STYLE SAUSAGE IN A RICH TOMATO STOCK WITH FRESH HERBS,
SERVED WITH OUR SIGNATURE ROSEMARY BREAD \$32

SALMON PORTOFINO

ATLANTIC SALMON FILLET STUFFED WITH RED CRAB, OREGON BAY SHRIMP, BRIE,
AND FRESH DILL, OVEN-BAKED AND FINISHED IN OUR WHITE WINE DILL CREAM SAUCE.
SERVED WITH CHOICE OF: FETTUCINE ALFREDO, ANGEL HAIR PASTA WITH GARLIC
AND OLIVE OIL, HERBED GORGONZOLA POLENTA, OR SAUTEED SEASONAL VEGETABLES \$30

CHICKEN OR VEAL MARSALA

PAN-BRAISED CHICKEN BREAST OR VEAL CUTLET FINISHED IN OUR MARSALA CREAM SAUCE
WITH PORTOBELLO AND CRIMINI MUSHROOMS WITH HERBED GORGONZOLA POLENTA
CHICKEN \$21 VEAL \$25

VEAL PICCATA

PAN-SEARED VEAL CUTLET WITH GARLIC AND CAPERS, TOSSED WITH FETTUCINE
IN OUR LEMON BUTTER CAPER SAUCE \$21

SHRIMP LINGUINE ARAGOSTA

PAN-SEARED SHRIMP, SUNDRIED TOMATOES, AND ARTICHOKE HEARTS IN A RICH,
LOBSTER CREAM SAUCE TOPPED WITH BACON, BREADCRUMBS, AND PARMESAN,
THEN FINISHED IN THE OVEN \$32

*COMPLIMENTARY TABLE BREAD IS LIMITED TO ONE LOAF PER 2 GUESTS;
ADDITIONAL LOAVES ARE CHARGED AT \$3 PER LOAF.*

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

Specialty Pizza

Gluten-Free Crust Available in 10" only

BONANNO COMBO – RED SAUCE, PEPPERONI, BACON, MUSHROOMS, ONIONS, BELL PEPPERS, OLIVES, AND ITALIAN SAUSAGE 12"-\$21 18"-\$26

🌿 **MASSERIA MARGARITA** – RED SAUCE, LIGHT CHEESE, GARLIC, FRESH BASIL, ROMA TOMATOES, FRESH MOZZARELLA, AND FRESH CRACKED PEPPER 12"-\$14 18"-\$19

THE COMMISSION – RED SAUCE, PEPPERONI, ITALIAN SAUSAGE, AND BACON 12"-\$21 18"-\$26

🌿 **D'AMATO PRIMA VERA** – BROCCOLI, MIXED SEASONAL VEGETABLES, RED AND GREEN PEPPERS, RED ONIONS, MUSHROOMS, AND FRESH TOMATOES 12"-\$17 18"-\$22

DADDANO POTATOES – WHITE SAUCE, SLICED POTATO, BACON, GARLIC AND ROSEMARY, TOPPED WITH GREEN ONIONS 12"-\$15 18"-\$20

SIZES:	12"	18"
CHEESE ONLY	\$11	\$16
TOPPINGS \$2.00		TOPPINGS \$2.50
ANCHOVIES		ARTICHOKES
BASIL		BACON
BELL PEPPERS		BLEU CHEESE
BLACK OLIVES		BROCCOLI
FRESH GARLIC		CHICKEN
JALAPENOS		EXTRA CHEESE
MUSHROOMS		MEATBALLS
ONIONS		PEPPERONI
RED ONIONS		PINE NUTS
ROASTED GARLIC		SALAMI
ROMA TOMATOES		SAUSAGE
		SUNDRIED TOMATOES

BEVERAGES- \$3.00

COCA-COLA, COKE ZERO, SPRITE, DR. PEPPER, LEMONADE, STRAWBERRY LEMONADE, MILK, CHOCOLATE MILK, COFFEE, FRESH BREWED ICED TEA (ASK ABOUT OTHER LEMONADE FLAVORS)

ITALIAN SODA- \$3.50 (NO REFILLS)

STRAWBERRY, VANILLA BEAN, RASPBERRY, CHERRY, BLUEBERRY, PEACH OR HUCKLEBERRY

CONSUMPTION OF RAW OR UNDERCOOKED MEAT, FISH & EGGS COULD RESULT IN ILLNESS.

In Memoriam

Gabriel (Gabe) Busby

December 13, 1974 - April 7, 2014



Our founder, Gabriel (Gabe) Busby was a tremendously creative force who had an innate ability to transform something seemingly irreparable into something breathtaking and beautiful, whether it be landscaping a yard, remodeling a house, or creating a restaurant. A passionate foodie and chef, Gabe realized his lifelong dream of founding a restaurant, Luciano's Italian Restaurant, in 2012, the same year he was diagnosed with cancer. Even while undergoing treatment, he fervently worked remodeling the restaurant, all the while maintaining his razor-edged wit and unique sense of humor.

Though he left his labor of love far too early, his legacy lives on as Luciano's guests enjoy the rich aroma wafting from a bowl of his classic Cioppino or the explosion of flavor in the first bite of his signature dish, the Gabriel. If we can learn one lesson from Gabe, it would be to follow your dreams. Thanks to Gabe's dream, he left behind more than just a restaurant. Luciano's has become a staple in the Treasure Valley known for both outstanding food and superior customer service. Most importantly, Luciano's has become what Gabe always envisioned it would be – Una Famiglia!