

# *Luciano's*


---

ITALIAN RESTAURANT



*Delicious Italian Food For The Entire Family*

# Appetizers

 = Vegetarian Options

---

<b>Stuffed Mushrooms</b>	<b>16</b>
<i>Mushroom caps stuffed with our spicy Italian sausage, alfredo sauce, fresh herbs and garlic, blanketed in mozzarella and finished in the oven.</i>	
<b>Baked Brie with Apples &amp; Honey</b> 	<b>18</b>
<i>Brie wrapped in puff pastry, baked and drizzled with honey, served with roasted garlic, granny smith apples, served with crostini.</i>	
<b>Burrata Caprese</b> 	<b>16</b>
<i>Creamy burrata cheese and oven-roasted cherry tomatoes in garlic oil, topped with basil chiffonade and drizzled with balsamic reduction, served with toasted crostini.</i>	
<b>North Pacific Steamer Clams</b>	<b>24</b>
<i>1 1/2 pounds steamed clams with white wine, butter, garlic, red pepper flakes, and fresh parsley.</i>	
<b>Spinach &amp; Artichoke Dip</b> 	<b>17</b>
<i>Spinach, artichoke hearts, cream cheese, fresh garlic, and parmesan topped with mozzarella, finished in the oven and served with crostini.</i>	
<b>Fried Mozzarella</b> 	<b>16</b>
<i>Two slices of mozzarella, lightly breaded and flash fried, with our signature house-made marinara.</i>	
<b>Calamari</b>	<b>17</b>
<i>Lightly breaded rings and tentacles, flash fried and served with roasted red pepper aioli.</i>	
<b>Bruschetta Pomodoro</b> 	<b>16</b>
<i>Roma tomatoes with garlic, olive oil, balsamic vinegar, topped with fresh basil and shaved pecorino and parmesan cheeses, served with crostini.</i>	

# Soups & Salads

---

Add Salmon \$10 - Shrimp \$8 - Chicken \$6


<b>Italian House Salad</b>	<b>7</b>	<b>11</b>
<i>Mixed greens tossed in our house-made italian blue cheese vinaigrette, topped with salami, black olives, tomatoes, provolone and parmesan cheeses.</i>		
	<b>Half</b>	<b>Full</b>
<b>Caesar Salad</b>	<b>7</b>	<b>11</b>
<i>Chopped romaine lettuce tossed in Luciano's classic house-made caesar dressing with croutons, fresh parmesan, lemon, and anchovies.</i>		
	<b>Half</b>	<b>Full</b>
<b>Minestrone</b>	<b>6</b>	<b>9</b>
	<b>Cup</b>	<b>Bowl</b>
<b>Lobster Bisque</b>	<b>7</b>	<b>10</b>
	<b>Cup</b>	<b>Bowl</b>

# Italian Classics

Served with Garlic Bread

Add House or Caesar Salad \$6 | Add Cup Minestrone \$6 | Add Cup Lobster Bisque \$7

Substitute Gluten-Free Risotto \$4

 = Vegetarian Options | 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.*

**22** **24**  
Chx Veal

## Eggplant Parmesan

*Breaded eggplant topped with marinara sauce, parmesan, and mozzarella and finished in the oven and served over linguine.*

**20**

## Three-Cheese Lasagna with Meat Sauce

*House-made lasagna layered with beef and Italian sausage in Luciano's signature marinara sauce with fresh herbs and ricotta, provolone, & mozzarella cheeses and finished in the oven.*

**20**

## Manicotti

*Oven-baked manicotti stuffed with ricotta and fresh herbs smothered in Luciano's signature marinara sauce and topped with mozzarella.*

Add Bolognese \$4

**18**

## 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.*

**23**

## Fettuccine Alfredo

*Made to order with butter, cream, and fresh garlic, then tossed with fettuccine and finished with shaved parmesan.*

Add Salmon \$10 - Shrimp \$8 - Chicken \$6

**19**

## Quattro Formaggio

*Penne pasta tossed with alfredo sauce and parmesan, mozzarella, provolone, and romano cheeses, topped with bacon, green onions, toasted breadcrumbs and finished in the oven.*

Add Salmon \$10 - Shrimp \$8 - Chicken \$6

**18**

## 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.*

Add Salmon \$10 - Shrimp \$8 - Chicken \$6

**19**

## Classic Spaghetti with House-Made Marinara

**15**

## Spaghetti & House-Made Meatballs

**18**

## Spaghetti with our House-Made Bolognese Meat Sauce

**18**

---

# Pastas

Served with Garlic Bread

Add House or Caesar Salad \$6 | Add Cup Minestrone \$6 | Add Cup Lobster Bisque \$7

Substitute Gluten-Free Risotto \$4

Split Plate Charge \$3

---

## Seafood

### Linguine Alla Vongole (Clam Linguine) 22

*Clams with olive oil, fresh garlic, white wine, lemon, parsley, and red pepper flakes. Blanco (traditional) or Rosso (with tomatoes).*

### Shrimp Scampi Linguine 21

*Prawns, mushrooms, cherry tomatoes, green onions, butter, garlic, capers, and lemon tossed with linguine, topped with green onions and fresh parmesan.*

### Seafood Fettuccine 35

*Prawns, sea scallops, clams, and crab in our seafood alfredo sauce and fresh parmesan, finished with basil chiffonade and lemon.*

## Chicken

### Pasta Athena 20

*Sautéed chicken breast, cherry tomatoes, and feta cheese, tossed with penne pasta in an oregano lemon cream sauce.*

### Chicken Gorgonzola 20

*Sautéed chicken breast in our brandied gorgonzola cream sauce, tossed with penne pasta.*

### Chicken Scaloppini 20

*Sautéed chicken, mushrooms, artichoke hearts, cherry tomatoes, garlic, and prosciutto tossed with angel hair pasta in a lemon butter caper sauce.*

### Rosemary Chicken Formaggio 21

*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.*

### Penne Formaggio 21

*Sautéed chicken breast, roasted red peppers, and mushrooms tossed in a brandied cream sauce with penne pasta, then topped with bacon and breadcrumbs, finished in the oven.*

### Penne Luciano 21

*Sautéed chicken breast, sun-dried tomatoes, fresh basil, and mushrooms tossed in a white wine cream sauce with penne pasta, topped with parmesan cheese, finished in the oven.*

### Agave Chicken Penne 20

*Sautéed chicken breast, mixed bell peppers, red onions, garlic, and jalapenos tossed with penne pasta in a tequila lime cream sauce.*

### The Gabriel 20

*Sautéed chicken breast, prosciutto, garlic, red pepper flakes, and mixed bell peppers tossed with penne pasta in a creamy vodka tomato sauce.*

---

# Entrée Features

Add House or Caesar Salad \$6 | Add Cup Minestrone \$6 | Add Cup Lobster Bisque \$7

## ◆ Daily Feature ◆

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

### Salmon & Burrata Ravioli

33

*Grilled salmon fillet and burrata-stuffed ravioli topped with lemon dill cream sauce and served alongside sautéed seasonal vegetables.*

### Cioppino

34

*A hearty seafood stew with prawns, scallops, clams, cod, and sliced Chicago-style sausage in a rich tomato stock with fresh herbs, served with our signature rosemary bread.*

### Salmon Portofino

32

*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: fettuccine alfredo, angel hair pasta with garlic and olive oil, herbed gorgonzola polenta, or sautéed seasonal vegetables.*

### Chicken or Veal Marsala

24 26  
Chx Veal

*Pan-braised chicken breast or veal cutlet finished in our marsala cream sauce with portobello and crimini mushrooms with herbed gorgonzola polenta.*

### Chicken or Veal Piccata

24 26  
Chx Veal

*Pan-seared chicken breast or veal cutlet with garlic and capers, tossed with fettuccine in our lemon butter caper sauce.*

### Shrimp Linguine Aragosta

34

*Pan-seared shrimp, sundried tomatoes, and artichoke hearts in a rich, lobster cream sauce topped with bacon, breadcrumbs, and parmesan and finished in the oven.*

### Pesto Gamberetto

30

*Pan-seared lemon pepper shrimp over cheese tortellini tossed in an herbacious pesto cream sauce with cherry tomatoes, topped with shaved parmesan.*

PARTIES OF 8 OR MORE WILL BE AUTOMATICALLY CHARGED 20% GRATUITY

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 Sensitive Crust Available in 10" Only

GS 10" 12" 18"

## Bonanno Combo

18 22 27

Red sauce, large pepperoni, Italian sausage, bacon, mushrooms, red onions, red & green bell peppers & black olives.

## Masseria Margarita 🌿

17 20 24

Red sauce, light grated cheese, garlic, fresh basil, sliced Roma tomatoes, fresh mozzarella, and fresh cracked pepper.

## The Commission

18 22 27

Red sauce, large pepperoni, Italian sausage, & bacon.

## D'Amato Prima Vera 🌿

17 20 24

Red sauce, broccoli, red & green bell peppers, red onions, mushrooms, topped with fresh diced Roma tomatoes.

## Daddano Potatoes

18 22 27

White sauce, sliced Idaho potatoes, savory bacon, garlic & rosemary, topped with green onions.

## Cheese

12 16 21

### TOPPINGS \$2

Anchovies  
Basil  
Bell Peppers  
Black Olives  
Fresh Garlic  
Jalapenos

Mushrooms  
Onions  
Red Onions  
Roasted Garlic  
Roma Tomatoes

### TOPPINGS \$3

Artichokes  
Bacon  
Bleu Cheese  
Broccoli  
Chicken  
Extra Cheese

Meatballs  
Pepperoni  
Pine Nuts  
Salami  
Sausage  
Sundried Tomatoes

Build Your Own! Start with the Cheese base then add your favorite toppings!

## Drinks (Refills)

Coke, Coke Zero, Diet Coke Sprite, Dr. Pepper, Lemonade, Fresh Brewed Iced Tea, Milk, Chocolate Milk, Coffee (Flavored Lemoades & Iced Teas Available)

3

## Italian Soda (No Refills)

Strawberry, Huckleberry, Blueberry, Raspberry, Vanilla Bean, Peach or Cherry

4

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!

