

SHAREABLE

Charcuterie and Cheese (+\$22)

Soppressata, Truffle Salumi, Piccante Salami, Capicola, Stilton, Aged Cheddar, Brie and Crackers

Pigs in a Blanket (+\$14)

Ten Mini Dogs in Puff Pastry, Served with BBQ, Ketchup and Dijon Mustard

Flatbread (+\$14)

Classic Margherita or Roasted Veggie

PRIX FIXE DINNER

\$50 per Guest

STARTER

Soup of the Day (Vegan)

French Onion

Caramelized Red Onions, Beef Stock, Brandy, Gruyere

Wedge Salad

Iceberg Lettuce, Tomato, Bacon, Chive, Blue Cheese Crumble

Chopped Salad

Romaine Lettuce, Shallots, Cherry Tomatoes, English Cucumbers, Green Olives, Pepperoncini, Shaved Parmesan, Vinaigrette

Caesar Salad

Hearts of Romaine, Herb Croutons, Shaved Parmesan, House Made Dressing

MAIN

Vegetable Lasagna

Layered Zucchini, Eggplant, Spinach, Ricotta, Parmesan, Mozzarella, Fresh Basil

Rigatoni with Country Sauce

Our Signature Sauce for over 35 Years, Tomatoes, Pancetta, Cream, Herbs

Fish of the Day

Daily Selection

Chicken Milanese

Arugula, Red Onion, Cherry Tomatoes, Olive Oil, Lemon Juice, Shaved Parmesan. Choice of Mashed Potatoes or French Fries

Lucille Burger

Double Patty Prepared Medium, Dijonnaise, Pickles, Onions, American Cheese, Brioche Bun

Veggie Burger

House Made Patty of Mushrooms, Walnuts, Flax Seed and Brown Rice Served with Dijonnaise, Pickles, Onions, American Cheese, Brioche Bun

NY Strip Steak Au Poivre

10 oz, Peppercorn Sauce, Baby Carrots, Zucchini, Baby Squash. Choice of Mashed Potatoes or French Fries

Prime Rib (+ \$20)

16oz, Horseradish Cream Sauce, Baby Carrots, Zucchini, Baby Squash. Choice of Mashed Potatoes or French Fries

DESSERT

Ice Cream Cart

Drury Lane Gelato, Vanilla Gelato, Chocolate Gelato, Sorbet