

ANTIPASTI

- \$7 BRUSCHETTA**, *grilled Italian bread brushed with olive oil and garlic topped with diced fresh tomatoes, basil and fresh mozzarella cheese*
- \$12 INSALATA DI PESCE**, *calamari, octopus, conch and shrimp tossed in olive oil, lemon and garlic with celery and bell peppers, served over mixed greens*
- \$10 CARPACCIO**, *prime filet mignon, thinly sliced and drizzled with extra virgin olive oil, lemon, and topped with roasted red peppers, capers, celery, parmigiano regiano and portabella mushrooms*
- \$12 SHRIMP COCKTAIL** (3)
- \$11 SALUMI DEL GIORNO**, *Assorted hand crafted cold cuts of the day*
- \$12 CALAMARI FRITTI**, *fried baby squid*
- \$7 VONGOLE AL FORNO** *baked clams* (6)
- \$12 POLPO GRIGLIA**, *baby octopus, char-grilled and served with roasted red pepper balsamic vinaigrette*
- \$12 ZUPPA DI COZZE** *Mediterranean mussels steamed in a tomato, white wine or saffron broth*
- \$13 GAMBERI FRANGELICO**, (3) *jumbo shrimp sautéed with Frangelico and prosciutto di Parma*
- \$13 CAPESANTI LUCCI**, *jumbo scallops sautéed in a garlic butter sauce with fresh mushrooms*
- \$10 SALSSICCIA CON PEPPERONCINI**, *charred Italian sausage sauteed in garlic and olive oil with mixed bell peppers*
- \$16 FOIE GRAS MAROSTICA**, *Mallard duck liver sautéed with brandied cherries*

INSALATE

- \$7 INSALATA CAESAR**, *Caesar salad*
- \$9 INSALATA CAPRESE**, *fresh sliced tomato topped with fresh mozzarella cheese, roasted red peppers and basil, served in a balsamic vinaigrette*
- \$8 INSALATA ASPARAGI**, *blanched asparagus topped with Gorgonzola cheese served in a balsamic vinaigrette with diced fresh tomato*
- \$6 INSALATA DI ARUGULA**, *fresh arugula served in a raspberry and apricot vinaigrette with candied pecans, cranberries and imported goat cheese*

PRIMI

- \$16 CAVATELLI RAPINI**, *homemade cavatelli tossed in garlic and olive oil with ground sausage, cannellini beans and rapini*
- \$15 SPAGHETTI CON POLPETTI**, *spaghetti served in a meat sauce with veal and beef meatballs*
- \$16 GNOCCHI CONTADINA**, *homemade gnocchi tossed with ground sausage, pancetta, prosciutto di Parma, shitake mushrooms, plum tomatoes and chili flakes*
- \$15 PENNE FLAGAMO**, *penne tossed with fresh spinach, roasted red peppers, ricotta cheese, garlic and finished with a touch of cream*
- \$16 HARRY'S FETTUCCINE**, *fettuccine tossed in an alfredo cream sauce with prosciutto di Parma topped with toasted pecorino Romano cheese*
- \$17 PAPPARDELLE CON SUGO D'ANITRA**, *pappardelle served in a braised duck ragu*
- \$17 RAVIOLI MEDICI**, *wild mushroom filled ravioli served in a Cognac cream sauce with prosciutto di Parma, porcini mushrooms and fresh garden peas*
- \$15 SPAGHETTINI TOSCANA**, *spaghettini tossed in a butter sauce with sweet onions, pancetta bacon, parmigiano cheese and egg yolk*
- \$17 RIGATONI CON RAGU DI MANZO**, *rigatoni tossed in a braised beef brisket ragu and topped with dry ricotta cheese*
- \$14 PENNE PESTO**, *penne tossed in a homemade pesto sauce with sun-dried tomatoes and toasted pine nuts*
- \$16 CAPPELINNI SALVATORE**, *whole wheat cappelini sautéed in garlic and olive oil with roasted red peppers, mushrooms and asparagus*

Gluten free pasta available upon request

PRIMI CON PESCI

- \$24 RISOTTO ARMANDO**, Arborio rice with saffron, fresh asparagus and fresh tomato topped with lump crab meat
- \$18 RAVIOLI DI ARAGOSTA**, lobster filled ravioli served in a cognac tarragon lobster sauce
- \$23 SPAGHETTINI CON VONGOLE E COZZE**, fresh clams and mussels sautéed in a tomato or white wine sauce and served over spaghetti
- \$26 FETTUCCINE BASILICO**, jumbo sea scallops sautéed in garlic and olive oil with fresh spinach, sun dried tomatoes, fresh basil and a touch of marinara
- \$26 LINGUINI CON GAMBERI ALLA VODKA**, broiled scampi served over linguini in a tomato cream vodka sauce
- \$28 CIOPINO**, Italian fisherman's stew (served over linguini \$5 supplement)

SECONDI

- \$15 MELENZANE PARMIGIANA**, Augie's eggplant parmigiana
- \$19 POLLO MARSALA**, boneless breast of chicken sautéed in a sweet marsala wine sauce with fresh mushrooms
- \$19 POLLO PROVOLONE**, boneless breast of chicken sautéed in white wine with roasted red peppers and pancetta bacon, topped with provolone
- \$19 POLLO VESUVIO**, half chicken roasted with garlic and olive oil, sautéed with white wine, served with peas and roasted potatoes
- \$20 POLLO PEPERONCINO**, half chicken and Italian sausage roasted in a spicy olive oil, garlic and white wine sauce with sweet red peppers and spicy peperoncini peppers
- \$26 VITELLO SCAMPI**, medallions of veal and scampi dipped in a light egg wash and sautéed in a lemon butter white wine sauce
- \$24 VITELLO SANTIAGO**, medallions of veal sautéed in a sweet Madera wine sauce with shitake mushrooms
- \$24 VITELLO RUSTICANA**, medallions of veal sautéed in a white wine sauce with fresh mushrooms, asparagus, roasted red peppers and roasted potatoes
- \$24 VITELLO PANCETTA**, medallions of veal sautéed in white wine with pancetta bacon, Parmigiano-Reggiano and fresh sage
- \$26 COSTOLETTE DI MAIALE SARRONA**, 16 ounce double cut pork chop broiled and sautéed in Amaretto with sun-dried tomatoes and currants
- \$27 BISTECCA FUOCO**, 12 ounce USDA Certified Prime skirt steak char broiled sautéed with garlic, olive oil, white wine and spicy chili peppers, served with roasted potatoes
- \$44 FILETTO ALLA GRIGLIA**, 12 ounce filet mignon char broiled and served with fresh mushrooms sautéed in garlic and butter
- \$46 BISTECCA ALFRONO**, 16 ounce USDA Certified Prime New York strip steak char broiled and topped with garlic-butter and toasted Romano cheese
- \$48 COSTOLETTE DI VITELLO AI FIERI**, 16 ounce double cut veal chop sautéed in a cognac rosemary reduction
- MKT PESCE DEL GIORNO**, fresh fish of the day

ALL ENTRÉES ARE SERVED WITH CHOICE OF SOUP OR THE LUCCI SALAD.

CONTORNI

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| \$5 Asparagi | \$4 Broccoli |
| \$5 Spinaci | \$4 Funghi |
| \$5 Rapini | \$4 Patate Vesuvio |

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness