

HOUSE FAVORITES

All will be served with garlic bread and your choice of soup or salad

ITALIAN MIXED GRILL

Boneless breast of chicken, Italian sausage and pork tenderloin are sautéed in garlic butter with mushrooms, onions and sweet bell peppers. Tossed with Pomodoro and angel hair pasta. This is one of our signature entrees. **\$21.95**

LASAGNA DELLA CASA

Our most popular entrée. A seventeen-layer pasta casserole of seasoned Ricotta, pepperoni, meatballs, Italian sausage, Mozzarella and Romano cheeses. You won't believe your eyes. **\$21.95**

FETTUCCINE ALFREDO

The only Alfredo in town entirely made from scratch. Our house made egg noodles are tossed with world-renowned Alfredo sauce consisting of cream, egg, Parmesan and other herbs and spices. Choice of chicken, Italian sausage, broccoli or shrimp **\$23.95**

FETTUCCINE VONGOLE

A dish not for the timid. A VERY spicy rich and creamy sauce with clams and our house made Fettuccine noodles. **\$22.95**

BAGUTTA

A rich creamy tomato sauce with sweet sausage, tossed with rigatoni pasta. Smooth and delicious. You will love it. **\$20.95**

RAVIOLI ALFREDO

Our much imitated, never duplicated Alfredo sauce served over cheese filled raviolis. **\$20.95**

LINGUINE AL PESTO

Linguine with our house made pesto sauce. A green sauce made from fresh basil, roasted pine nuts, garlic, parsley and extra virgin olive oil. It's different, but delicious. **\$16.95**

SAUSAGE & SUN DRIED

TOMATOES IN CREAM SAUCE

Sweet Italian sausage and flavorful sun dried tomatoes are sautéed in garlic butter and tossed with angel hair pasta in a fresh Parmesan cream sauce. One of our very best entrees. **\$21.95**

POMODORO

Imported angel hair pasta cooked al dente, tossed with a sauce made from plum tomatoes, fresh basil, garlic, herbs and extra virgin olive oil. **\$16.95**

VEGGIE POMODORO

Our classic entrée with the addition of bell peppers, onions and fresh mushrooms. **\$18.95**

HERO PASTA

Grilled Italian sausage sautéed crispy with fresh garlic, spinach and mushrooms and tossed with our made from scratch marinara sauce and linguine then topped with Mozzarella cheese. This is a true Italian belly pleaser. **\$21.95**

RAVIOLI MARSALA FLORENTINE

Cheese filled pasta pillows in a marsala inspired spinach and mushroom sauce. It's an old favorite with a tasty twist. You select soup or salad with garlic bread to go with. **\$20.95**

PASTA

Served with garlic bread and your choice of soup or salad

SAUSAGE SPAGHETTINI

Our sweet Italian sausage, mushrooms and bell peppers sautéed and tossed with marinara and spaghetti. **\$20.95**

SPAGHETTINI MARSALA

Imported angel hair pasta tossed in a sauce of heavy cream, mushrooms, spinach and Marsala wine. Sprinkled with Parmesan. **\$19.95**

LINGUINE CARBONARA

Prosciutto ham, Pecorino Romano, egg and imported linguine are sautéed in garlic butter and extra virgin olive oil. A simple, yet flavorful dish that we highly recommend. **\$21.95**

PASTA PRIMAVERA

Imported linguine tossed in a creamy Parmesan sauce with broccoli, zucchini, squash, carrots, cauliflower, bell peppers and scallions. For our veggie loving friends. **\$20.95**

RAVIOLI ALA LUNARDI

Pasta pillows stuffed with a beef-pork filling and topped with marinara or meat sauce. **\$18.95**

GARDEN OF EATIN' PASTA

Mushrooms, bell peppers, onions and black olives in marinara with imported linguine topped with Mozzarella. **\$19.95**

SPAGHETTINI OR RIGATONI

Your choice of spaghetti or rigatoni with our house made marinara or meat sauce. May we suggest adding meatballs or sausage... Manjia! **\$11.95**

SIZZLIN' CHICKEN PASTA

Chicken breast, char-grilled and tossed with sautéed mushrooms, summer squash, zucchini, onion and bell peppers in a light teriyaki inspired sauce then married with linguine. This entrée is a bit on the lighter side, give it a try and enjoy! **\$21.95**
Substutue Shrimp \$23.95

CHICKEN CASHEW PASTA

Herbed, marinated breast of chicken sautéed in garlic butter and olive oil and then tossed with scallions, water chestnuts, fresh mushrooms, cashews and angel hair pasta. **\$21.95**

ENTREES

Served with a side pasta or steamed vegetables, garlic bread and soup or salad

MARSALA

Tender Provimi veal, boneless breast of chicken or steak gently sautéed in garlic butter with fresh mushrooms. Finished in a sweet Marsala cream sauce over the side pasta too.

VEAL \$25.95 • CHICKEN \$23.95

STEAK \$25.95

PARMIAGIANA

Chicken breast is hand breaded and flash fried, veal is sautéed. Both are smothered in pomodoro sauce and then topped with a Mozzarella-Parmesan blend and a sprinkle of fresh grated Parmesan.

VEAL \$25.95 • CHICKEN \$25.95

PICCATA

Tender Provimi veal or boneless breast of chicken lightly breaded in flour and dropped in a sizzling pan with garlic butter to lock in the flavor of the meat.

Finished with Chablis wine and capers.

VEAL \$25.95 • CHICKEN \$25.95

SMOTHERED

An 8 oz., center cut top sirloin or chicken breast char-grilled and topped with bell peppers, onions, mushrooms, tomatoes and a Mozzarella blend.

CHICKEN \$23.95 • STEAK \$25.95

ENHANCE YOUR ENTRÉE

CHAR-BROILED CHICKEN \$7.00

HOUSE MADE MARINARA OR

SAUTÉED SHRIMP \$10.00

MEAT SAUCE \$6.00

FRESH BROCCOLI \$6.00

ALFREDO SAUCE SIDE \$8.00

THREE MEATBALLS \$8.00

MARSALA SAUCE SIDE \$8.00

ITALIAN SAUSAGE LINK \$8.00

POMODORO SAUCE \$7.00

SWEET ITALIAN SAUSAGE \$8.00

SEAFOOD

Served with garlic bread and your choice of soup or salad

BAKED SALMON

8 oz. choice salmon fillet, baked to perfection. Served with a side of pasta or steamed vegetables. **\$24.95**

SHRIMP CASHEW PASTA

Tender U.S. gulf shrimp sautéed in garlic butter and olive oil then tossed with scallions, water chestnuts, fresh mushroom, cashews and angel hair pasta. **\$23.95**

TILAPIA PARMESAN

Tilapia, a mild whitefish, baked and accented with a Parmesan mushroom sauce. Comes with a side pasta with the same great sauce or steamed vegetables. **\$21.95**

SHRIMP PROVENCALE

Tender Gulf shrimp sautéed in Chablis wine with fresh tomatoes, garlic, green onions, black olives, grade AA butter, extra virgin olive oil and a selection of fine herbs served over imported linguine. **\$20.95**



LUNARDI'S

— Italian Restaurant —

DINNER MENU

APPETIZERS

MOZZARELLA BREAD

Cheese toasted baguette with marinara for your dipping pleasure. **\$9.95**

BRUSCHETTA

Toasted baguette with butter, garlic and basil topped with fresh tomatoes. **\$10.95**

GARDEN PESTO BREAD

Fresh bread painted with pesto, topped with green peppers, tomatoes and Mozzarella. **\$11.95**

FRIED RAVIOLI

Beef and Pork filled, served with marinara to dip and enjoy. **\$12.95**

SAUTÉED MUSHROOMS

Fresh mushrooms are sautéed in butter, garlic, wine with herbs and spices. One of our most popular starters. **\$12.95**

CALAMARI

Center cut breaded strips fried and served with a tangy dipping sauce. **\$13.95**

SASSY SHRIMP

Cold water Gulf shrimp sautéed in a sassy Cajun inspired sauce that will have you looking for more. **\$14.95**

SAUSAGE, PEPPERS AND ONIONS

This is an Italian favorite. The three are sautéed in herbs and extra virgin olive oil. **\$14.95**

SPINACH ROLL-UP

Wide lasagna pasta rolled around fresh spinach and Ricotta with herbs and spices, topped with marinara and sprinkled with fresh Parmesan. **\$10.95**

LUNARDI'S DEEP PAN PIZZA

TRULY "LOVE AT FIRST BITE" • Please allow 25 minutes to bake

COMBINATION PIZZA PIES

	9" 1-2	14" 3-5
THE DELUXE ELEGANZA	\$18.95	\$27.95
Our superb deep-dish crust with an overabundance of sausage, just the right amount of pepperoni and an outrageous amount of fresh mushrooms, onions and sweet green bell peppers.		
THE GARDEN OF EATIN'	\$18.95	\$27.95
Filled with a blend of four Italian cheeses and overflowing with fresh mushrooms, sweet green bell peppers, onions and black olives. A vegetable lover's delight.		
THE SPAGHETTINI PIE	\$18.95	\$27.95
Pasta fan? You will love this pizza pie. Put a spaghetti dinner in the middle of our cheese pie, bake and enjoy! Try with meatballs or sausage for an extra sensation.		

**PLEASE, NO SUBSTITUTIONS ON OUR COMBINATION PIES.
HALF AND HALF COMBO PIES DO NOT COOK EVENLY.**

	9" 1-2	14" 3-5
CHEESE	\$12.95	\$20.95
CHEESE AND SAUSAGE	\$14.95	\$23.95
CHEESE AND PEPPERONI	\$14.95	\$23.95
CHEESE AND MEATBALL	\$16.95	\$23.95
ADDITIONAL INGREDIENTS		
Fresh Mushrooms • Fresh Broccoli • Green Peppers • Black Olives • Green Olives		
Each additional ingredient	\$3.00	\$5.00
Meatballs • Sausage • Pepperoni • Extra Cheese		
Each additional ingredient	\$3.00	\$5.00
Fresh Tomatoes • Onions • Fresh Garlic • Jalapeño Peppers • Extra Sauce		

THIN CRUST PIZZA

10 inch pizza with a cracker thin crust. Limit three toppings. **\$16.95**

GREENS

All salads will be served with freshly baked bread

CASHEW CHICKEN SALAD

Roasted cashews, baked chicken breast, diced celery, cucumbers, tomatoes, water chestnuts and seasoned croûtons are tossed with our blend of Iceberg, Green Leaf and Romaine lettuces. Served with your choice of dressing. **\$14.95**

FRESH SPINACH SALAD

Fresh spinach, sunflower seeds, diced celery, cucumbers, tomatoes, black olives and green onions. Served with our famous Dijon Vinaigrette dressing on the side **\$11.95**

SIZZLIN' CHICKEN SALAD

Sautéed mushrooms, bell peppers, onions, zucchini, summer squash and chicken breast with just a hint of teriyaki. Tossed hot and nestled on a bed of cool greens. **\$13.95**

CAESAR SALAD

Romaine lettuce tossed with Caesar dressing and topped with fresh Parmesan cheese, croûtons and cherry tomatoes.

Caesar Side Salad **\$6.95**

Large with grilled chicken **\$13.95**

Large with grilled 8oz salmon fillet **\$20.95**

LUNARDI SIDE SALAD

Our side salad of fresh mixed greens; Iceberg, Romaine and Green Leaf lettuces, shredded carrots, red cabbage, tomatoes, cucumbers, and your choice of dressing.

\$5.95

DRESSING CHOICES

Red Wine • Dijon • Bleu Cheese
Creamy Garlic • Ranch • Italian • French
Fat Free Ranch • Fat Free Italian

MINISTRONE \$6.95

HOT SUBS

All sandwiches are served with a choice of one of the following: Fries, a Bowl of Soup or a Lunardi Side Salad

ITALIAN BEEF

Slow roasted, perfectly seasoned, sliced deli thin. Served on fresh baked bread with sautéed bell peppers and a side of au jus. **\$13.95**

ITALIAN SAUSAGE

Made by Italian sausage makers in Chicago and imported to us. Charbroiled and crowned with sautéed sweet bell peppers and a side of au jus. **\$13.95**

CHARBROILED CHICKEN BREAST

Marinated in a special Italian seasoning, then charbroiled to perfection. Short on calories, long on taste. We serve this on fresh baked bread with lettuce and tomato, mayo on request. **\$12.95**

MEATBALL SANDWICH

Fresh baked bread is stuffed with delicious, perfectly seasoned meatballs. Topped with our house made marinara and Mozzarella cheese. **\$13.95**

LUNARDI'S HERO SANDWICH

Italian sausage, fresh garlic, spinach and mushrooms topped with marinara sauce and then put on our fresh baked bread and smothered with Mozzarella.

A true belly pleaser. **\$13.95**