

Appetizers

Mussels PEI (GF)

White or Red Sauce 16

Zuppa di Vongole (GF)

White or Red broth 15

Grilled Calamari (GF)

Parsnip Pure and balsamic reduction 18

Fried Calamari

Marinara sauce 17

Clams Oreganata 14

Arancini

Riceball, wild mushrooms, truffle oil
Mozzarella, Ricotta lemon sauce 15

Mozzarella Carrozza

Marinara sauce 12

Eggplant Rollatini (GF) 14

Tomato Basil Flatbread

Shredded Parmesan 14

Sausage & Broccoli Rabe (GF)

Garlic and oil 15

* Ahi Tuna (GF)

Sushi grade, peppercorn crust, served over
Cucumber grape tomato, wasabi and soy 21

Shrimp and Avocado (GF)

shrimp, avocado, red onions, tomato, house dressing 17

Burrata (GF)

Prosciutto, creamy burrata, tomato, basil 18

Salmon Flatbread

Norwegian smoked salmon, onions, capers,
dill vinaigrette 18

Soups

Pasta Fagioli (GF) 10

French Onion Soup (GF) 10

Soup of the day (GF)



Salads

House Salad (GF)(VEG)

Tomatoes, cucumbers, red onions
shredded carrots, vinaigrette dressing 10

Classic Caesar 12

Seafood Salad (GF)

Shrimp, calamari, scungilli 17

Lumis Salad (GF) (VEG)

Romaine, pears, apples, raisins, walnuts,
Apple lemon dressing 14

Endive Salad (GF)

Asparagus, gorgonzola, pecans, basil, lemon walnut dressing 15

Beet Salad (GF)

Fried goat cheese, Dijon mustard dressing 14

Mango Salad (GF)

Mixed greens, walnuts, red beets, cranberries
Red beet vinaigrette dressing 13

add beets 5 | avocado 6 | burrata 6 | chicken 8
salmon 10 | shrimp 10 | steak 12

Raw Bar

* Blue Point Oysters

6/16 12/29

* Clams on Half Shell

6/10 12/18

* Shrimp Cocktail

4/18

Pre-Fixed Lunch

Pre-Fixed Lunch 28

Includes one house Wine | Beer or Soda

First Course

Choice of House Salad or Pasta Fagioli Soup

Second Course (choice of)

Chicken Oreganata

Breadcrumbs, fine herbs, broccoli rabe,
lemon sauce

Salmon

Atlantic, broiled in Dijon mustard sauce

Rigatoni Siciliana

Sausage, eggplant, tomato, ricotta

Third Course

Tiramisu | Coffee | Tea

*** If You Have a Food Allergy, Please Alert Your Server or a Manager ***

GF – GLUTEN FREE

V – VEGAN

VEG – VEGETARIAN

PARTY ROOM – Catering / Office & Home – Ask for details

Mains

Poultry

Organic Free Range

Chicken Parmigiana

Breast of chicken, panko, tomato parmesan cheese, over pasta 24

Chicken Oreganata

Breadcrumbs, fine herbs, broccoli rabe, lemon sauce 24

Chicken Burrata

Breast of chicken, panko, pan fried, arugula tomatoes, onions, burrata, house dressing 26

Lumis Chicken (GF)

Shrimp, artichoke hearts, sun dried tomatoes mushrooms, madeira wine sauce 28

Chicken Bruschetta

Chicken cutlet topped with red onion, tomato, basil in an olive oil balsamic dressing 24

Chicken and Jumbo Shrimp Gorgonzola (GF)

Light pink creamy sauce with gorgonzola 26

Chicken Francese (GF)

Egg Battered pan seared with Lemon white wine 24

Pasta

(GF Available)

Mushroom Ravioli (Homemade)

Porcini cream sauce 26

Lobster Ravioli (Homemade)

Pink sauce 28

Pappardelle (Homemade)

Wide noodles, fresh tomato, mozzarella 23

Linguine Clam Sauce

White or Red 26

Rigatoni Bolognese

Traditional ground beef mascarpone cheese | tomato sauce 24

Penne Vodka 18

Add chicken 8 | add shrimp 10

Spaghetti Carbonara

In a creamy parmesan sauce with peas and bacon 26

Rigatoni Siciliana

Sausage, eggplant, tomato, ricotta 24

Fettuccine Shrimp

Shrimp, pesto 26

Fettuccine Salmon

Salmon, cherry tomatoes, wild mushrooms in a pink sauce 26

Frutti di Mare

Shrimp, clams, mussels, calamari White or Red 32

Mixed Grill Vegetables

Zucchini, eggplant, baby carrots, broccoli, roasted red peppers, fried goat cheese 20 (VEG)

Gnocchi

Shrimp and Broccoli in garlic and oil 28

Risotto Daily Special

Land

100% Certified Black Angus Beef

Veal Sorrento (GF)

Tomato, eggplant, prosciutto and mozzarella in a light tomato brandy sauce 32

Veal Chop Milanese

Panko parm, arugula, tomato, onions, mozzarella 42

Veal Chop Parmigiana

Pounded veal chop pan fried 42 (Served with a side of pasta)

Veal Scallopini Piccata (GF)

Capers, Lemon, white wine 31

Veal Francese (GF)

Egg battered pan seared with lemon white wine 31

* Rack of Lamb (GF)

Broiled, pistachio crust, honey thyme sauce 42

* New York Strip Loin 14 oz (GF)

(Grass Fed Hormone Free)

Grilled, creamy peppercorn sauce 42

Sea

Salmon (GF)

Atlantic, broiled, roasted butternut squash Beurre blanc and walnuts 30

* Lumis Ahi Tuna (GF)

Seared, escarole, soy demi-glace, wasabi 30

Branzino (GF)

Grilled, white wine, capers, lemon sauce 34

Mahi Mahi (GF)

Blackened, jumbo shrimp, spinach, cajun sauce 32

Zuppa di Pesce (GF)

Lobster, shrimp, clams, mussels, calamari, linguine White or Red sauce 41

Mixed Grill (GF)

Lobster, scallops, calamari, shrimp Lemon white wine sauce 40

Shrimp (GF)

Scampi, marinara, fra Diavolo, parmigiana 32

Sides

Brussels Sprouts 7 | Broccoli rabe 10 | Broccoli 8 | Escarole 8
Spinach 8 | French Fries 6 | Truffle Fries 9

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