

## 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 32.95 Tues-Fri

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

GF – GLUTEN FREE

V – VEGAN

VEG – VEGETARIAN