

Appetizers

Mussels PEI (GF)

White or Red Sauce 17

Zuppa di Vongole (GF)

White or Red broth 18

Fried Calamari

Marinara sauce 21

Clams Oreganata 16

Arancini

Riceball, wild mushrooms, truffle oil
Mozzarella, Ricotta lemon sauce 16

Mozzarella Carrozza

Marinara sauce 13

Eggplant Rollatini (GF) 14

Tomato Basil Flatbread

Shredded Parmesan 16

Sausage & Broccoli Rabe (GF)

Garlic and oil 16

* 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 18

Burrata (GF)

Prosciutto, creamy burrata, tomato, basil 18

Salmon Flatbread

Norwegian smoked salmon, onions, capers,
dill vinaigrette 21

Mozzarella Tutto

Fresh mozzarella with prosciutto, roasted red peppers,
tomatoes, Italian dressing 18

Soups

Pasta Fagioli (GF) 10

French Onion Soup (GF) 10

Soup of the day (GF) 12



Salads

House Salad (GF)(VEG)

Tomatoes, cucumbers, red onions
shredded carrots, vinaigrette dressing 12

Classic Caesar 12

Seafood Salad (GF)

Shrimp, calamari, scungilli 21

Lumis Salad (GF) (VEG)

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

Endive Salad (GF)

Asparagus, gorgonzola, pecans, basil, lemon walnut dressing 16

Beet Salad (GF)

Fried goat cheese, Dijon mustard dressing 15

Mango Salad (GF)

Mixed greens, walnuts, red beets, cranberries
Red beet vinaigrette dressing 14

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

Raw Bar

* Blue Point Oysters

6/18 12/32

* Clams on Half Shell

6/12 12/22

* Shrimp Cocktail

4/18

Pre-Fixed Lunch

Pre-Fixed Lunch 34.95 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 26

Chicken Burrata

Breast of chicken, panko, pan fried, arugula tomatoes, onions, burrata, house dressing 28

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 28

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 24

Linguine Clam Sauce

White or Red 26

Rigatoni Bolognese

Traditional ground beef mascarpone cheese | tomato sauce 26

Penne Vodka 21

Add chicken 8 | add shrimp 10

Spaghetti Carbonara

In a creamy parmesan sauce with peas and bacon 26

Rigatoni Siciliana

Sausage, eggplant, tomato, ricotta 26

Fettuccine Shrimp

Shrimp, pesto 28

Fettuccine Salmon

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

Frutti di Mare

Shrimp, clams, mussels, calamari White or Red 36

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 34

Veal Chop Milanese

Panko parm, arugula, tomato, onions, mozzarella 46

Veal Chop Parmigiana

Pounded veal chop pan fried 46 (Served with a side of pasta)

Veal Scallopini Piccata (GF)

Capers, Lemon, white wine 32

Veal Francese (GF)

Egg battered pan seared with lemon white wine 32

* Rack of Lamb (GF)

Broiled, pistachio crust, honey thyme sauce 46

* New York Strip Loin 14 oz (GF)

(Grass Fed Hormone Free)

Grilled, creamy peppercorn sauce 44

Sea

Salmon (GF)

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

* Lumis Ahi Tuna (GF)

Seared, escarole, soy demi-glace, wasabi 31

Branzino (GF)

Grilled, white wine, capers, lemon sauce 36

Mahi Mahi (GF)

Blackened, jumbo shrimp, spinach, cajun sauce 34

Zuppa di Pesce (GF)

Lobster, shrimp, clams, mussels, calamari, linguine White or Red sauce 46

Mixed Grill (GF)

Lobster, scallops, calamari, shrimp Lemon white wine sauce 44

Shrimp (GF)

Scampi, marinara, fra Diavolo, parmigiana 34

Sides

Brussels Sprouts 10 | Broccoli rabe 10 | Broccoli 10 | Escarole 10
Spinach 10 | French Fries 8 | Truffle Fries 10 | Italian Long hot Peppers 10

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