ORANTE ITALIANO

SPECIALITA DELLA CASA

GORGONZOLA CRUSTED FILET* 8oz

49

DELMONICO RIBEYE* 16 oz 49

CHICKEN / VEAL SCALLOPINI

Piccata-Lemon Butter, Capers, Tomatoes, Pasta Aglio & Olio Marsala-Mushrooms, Marsala, Veal Jus, Pasta Aglio & Olio Parmigiana-Mozzarella, Marinara, Basil, Pasta Aglio & Olio

32/38

NEW YORK STRIP* 12 oz

GRILLED DUROC PORK CHOP* GF

Mashed Potatoes, Wild Mushrooms, Apple, Saba Glaze

36

LAMB CHOPS SCOTTADITO* GF Caponata, Grilled Peppers, Aged Balsamic

44

Enhancements

Luci's Steak Sauce 0 | Blue Cheese Butter 5 | Bernaise 5 | Au Poivre 5 | Truffle Butter 8 | Lobster Tail 22 | Oscar Style 18 | Roasted Bone Marrow 16 | Salsa Arabe 7

Our Temperatures

Rare Cool Red Center | Medium Rare Warm Red Center | Medium Warm Pink Center | Medium Well Slightly Pink Center | Well Done (Not Guaranteed)

PESCE

SCOTTISH SALMON OREGANATA*

Mashed Potatoes, Asparagus, Orange Beurre Blanc

36

SHRIMP SCAMPI

Garlic Butter White Wine Sauce, Tomatoes, Linguine

38

ZUPPA DI MARE GF

Fish, Mussels, Calamari, Shrimp, Scallops, Tomato Broth

46

DOVER SOLE MEUNIERE

Prepared Tableside with Lemon, Capers, Browned Butter

MP

JUMBO SEA SCALLOPS* GF

Creamy Corn Risotto, White Truffle Oil **52**

CHILEAN SEA BASS GF

With Pistachio and Lemon Butter

56

MISO GLAZED GROUPER

Julienned Vegetables, Carrot, Cucumber, Celery, Kale, Ponzu Vinaigrette, Rice Wine Vinegar, Olive Oil

42

CONTORNI 9

Sauteed Spicy Broccolini GF Crispy Brussels Sprouts, Sweet Chili GF Creamy Spinach GF Sauteed Wild Mushrooms GF Onion Rings, Luci's Sauce

Lobster Mac & Cheese +10 Truffle Parmesan Fries Garlic Whipped Potatoes GF Asparagus Hollandaise

Gluten Free GF | Made Gluten Free MGF

*Items May be Served Raw or Undercooked, Consuming Raw or Undercooked Meat, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Ilness Especially if You have Certain Medical Conditions. Please inform your Server if You have any Food Allergies or Dietary Restrictions.