

# LA LUCE

RISTORANTE

## Appetizers

### Bruschetta /8

*Italian bread with marinated tomato and cheese*

### Cozze Marinara /14

*Fresh P.E.I. mussels in a spicy tomato white wine sauce*

### Chilled Shrimp Cocktail /18

*With our home made cocktail sauce*

### Calamari alla Griglia /16

*Grilled Calamari, harvest greens, Moroccan Black olives*

### Frittura di Gamberi e Calamari /23

*Tender rings of calamari and shrimps mixed  
in a special blend of flour, deep fried*

### Pan seared Sea Scallops and Shrimps /21

*Marinated garden tomato cubes*

### Norwegian Smoked Salmon /14

*With capers and red onions*

## Soup & Salad

### Insalata Mista /10

*Organic handpicked mixed lettuces, tomato,  
cucumber, balsamic vinaigrette.*

### Caesar Salad /13

*Romaine hearts with parmiggiano shards,  
herbed croutons, Caesar dressing*

### Caprese /21

*Imported Italian Buffalo Mozzarella, s  
liced tomatoes, extra virgin olive oil.*

### Greek Salad /14

*Lettuce, cucumber, red onion, black olives,  
crumbled feta cheese, and Greek feta dressing*

### Spinach Salad /15

*Warm Spinach Salad with goat cheese,  
sundried tomato balsamic vinaigrette*

### Minestra del Giorno /9

*Vegetable Soup*

### Baby Arugola Salad /14

*Shaved Parmiggiano cheese / lemon,  
extra virgin olive oil balsamic vinaigrette*

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## Pasta & Risotto

### **Fettuccine Lamb** /22

*Hand drawn pasta with lamb sirloin, assorted mushrooms,  
Green onions and tomato's*

### **Tagliatelle Chicken** /20

*Fresh egg noodle with roasted chicken breast, spinach, olive oil garlic,  
white wine and diced tomato*

### **Fettuccine Alfredo with Chicken** /23

*Fettuccine pasta with breast of chicken, cream sauce*

### **Spaghetti Bolognese** /20

*Traditional Meat Sauce*

### **Linguine** /26

*With shrimps and Sea Scallops,  
Olive oil, white wine and garlic*

### **Penne Alla Vodka** /18

*With smoked bacon, cream and tomato*

### **Penne Primavera** /18

*With assortment of vegetables, light creamy tomato sauce*

### **Lasagna** /22

*Meat & Cheese*

### **Agnelotti** /20

*Ravioli pasta filled with Cheese  
and spinach in a rose sauce*

### **Gnocchi al Gorgonzola** /22

*Hand cut Gnocchi, imported gorgonzola cheese and cream*

### **Gnocchi al Pomodoro** /20

*Homemade Potato Dumplings in a fresh tomato basil sauce*

*Gluten free Gnocchi option available - extra 2*

### **Risotto al Funghi** /20

*Arborio rice with assortment of mushrooms,  
fresh shaved parmiggiano*

Available Add-ons

Chicken Breast 12

Shrimps 12

Meat Balls 12

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## Meat - Seafood

### **Vitello alla Marsala /26**

*Veal Scaloppine, Crimini Mushroom,  
Dry Marsala Wine Sauce*

### **Vitello Alla Parmigiana /24**

*Breaded veal cutlet baked  
with cheese and tomato sauce*

### **Pollo Pizzaiola /24**

*Breast of chicken, sautéed with peppers,  
mushrooms, onions and tomato sauce*

### **Pollo Alla Parmigiana /24**

*Breaded chicken cutlet baked  
with cheese and tomato sauce*

### **New York Steak /37**

*10 oz centre cut USDA choice*

### **Fillet of Salmon /27**

*Atlantic Salmon fillet, pan seared,  
extra virgin olive oil and fresh herbs*

### **Eggplant Parmiggiana /20**

**Entrees served with daily fresh vegetable**

*Parties of eight or more are subject to an 18% gratuity.*

**Prices are subject to HST**

**\*Wine By the Glass**

**Reds**

	<b>6oz</b>	<b>9oz</b>
Chianti Classico	10.95	14.95
Red Knot Shiraz	10.95	14.95
Seven Peaks Merlot	10.95	14.95
Seven Peaks Cabernet	10.95	14.95
Montepulciano, Citra	8.95	12.95

**Whites & Rose**

	<b>6oz</b>	<b>9oz</b>
Pinot Grigio Mezza Carona	10.95	14.95
Grey Fox Chardonnay	10.95	14.95
Stoneleigh Sauvignon Blanc	10.95	14.95
Trebbiano, Citra	8.95	12.95
White Zinfandel ( Rose )	8.95	12.95

Subject to HST

Wine list available

Hours of operation:

Mon – Fri  
11:30 AM – 10 PM

Saturday 5 PM – 10 PM

Sunday private function on request