

**Dine Around 2007**  
**Luciano's**  
**\$25.00 Menu**

**Appetizer**

Your choice of one of the following:

**Gorgonzola Romaine**

heart of romaine with a creamy gorgonzola dressing

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**Bruschetta**

fire grilled house made bread with three spreads:  
olive tapenade, roasted tomatoes and garlic, cannellini beans

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**Garlic Prawns**

prawns sautéed with butter, white wine, garlic and herbs

*Suggested VQA Wine Pairing: Luciano's Calona "Artist Series" Merlot or  
Luciano's Calona "Artist Series" Chardonnay*

**Entrée**

Your choice of one of the following:

**Catch of the Day**

†

**Chicken Parmesan**

breast of chicken with parmesan in an herbed tomato sauce and served with spaghetti  
alfredo, spaghetti pomodoro or mixed greens

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**Nightly Feature**

*Suggested VQA Wine Pairing: Mission Hill Cabernet Merlot or  
Gray Monk Gewürztraminer*

**Dessert**

**House Made Classic Tiramisu**

Taxes & Gratuities not included