



LUCIA

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Functions at Ristorante Lucia Boston

Whether it is an intimate family gathering, a fun get-together with friends, or your company's annual celebration, Ristorante Lucia is the ideal setting for you to relax and enjoy the festivities!

At Ristorante Lucia we pride ourselves in maintaining the highest standards with each function and every meal we serve. We recognize that word-of-mouth is our most effective form of advertising, so if we fuss over your celebration it is because we earn such a large number of bookings from guests who attended someone else's private party at Lucia's!

The first two questions people most often ask is "What type of menu should I choose?" and "How much will it cost?" This is why we offer you a sample menu to open our discussions, and then we go on from there. As one of the larger venues in the North End, we can offer you one of our three dining rooms for the event that you would like have. Each of our floors can accommodate approximately 40-85 of your guests. We enjoy working with you to customize a menu that fits your type of function, your individual tastes, and budget.

So whether it is an event for family and friends or for your business associates, let Ristorante Lucia make it the best private party that you have ever planned and ever attended! So we implore you to preview some of our customizable menu templates below and let us know what we can do for you!



Menu 1

Appetizers: Family style

Caprese: Fresh bocconcini cheese and vine ripe tomatoes drizzled in olive oil, seasoned with salt and pepper.

Pasta: Family style

Penne Marinara: Penne Pasta in a marinara sauce.

Entrée: Family style

Melanzane Alla Parmigiana: Baked eggplant layered with mozzarella and Romano cheese in a light tomato sauce.

Pollo Alla Marsala: Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine.

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

American Coffee

\$49 per person

Not including beverages, taxes, or gratuity

Prices subject to change





Menu 2

Appetizers: Family style

Cozze Alla San Silvestro : Fresh Mussels sautéed with Virgin olive oil, fresh garlic, white wine and spices, served with toasted Italian bread.

Antipasto Della Casa : Grilled vegetables in season roasted Red Peppers, Supressata Prosciutto, and Auricchio provolone.

Pasta: Family style

Pasta al Forno: Baked penne with smoked mozzarella in a light tomato sauce.

Entrée: Family style

Vitello Cacciatore: Veal medallions sautéed in a white wine sauce with mushrooms, peppers, onions, and spices

Melanzane Alla Parmigiana: Baked eggplant layered with mozzarella and Romano cheese in a light tomato sauce

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

American Coffee

\$55 per person

Not including beverages,
taxes, or gratuity

Prices subject to change





Menu 3

Appetizers: Family style

Antipasto Della Casa: Grilled vegetables in season roasted Red Peppers, Supressata Prosciutto, and Auricchio provolone.

Pasta: Family style

Tortellini Marinara: Tortellini pasta filled with cheese in a marinara sauce.

Entrée: Family style

Pollo Alla Marsala: Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine.

Vitello Cacciatore: Veal medallions sautéed in a white wine sauce with mushrooms, peppers, onions, and spices.

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

American Coffee

\$56 per person

Not including beverages, taxes, or gratuity
Prices subject to change





Menu 4

Appetizer: Family style

Insalata Della Casa: Romaine lettuce, tomato, and onions lightly covered in our wonderful house dressing.

Pasta: Family style

Tortellini Arturo: Cheese filled tortellini sautéed with butter cheese and spices.

Linguine con Vongole: Little Necks sautéed with virgin olive oil and garlic, in a white wine sauce over linguine.

Entrée: Family style

Vitello Sulmontina: Veal scaloppini sautéed with mushrooms, sun dried tomatoes, in a marinara sauce.

Pollo Alla Marsala: Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine.

Melanzane Alla Parmigiana: Baked eggplant layered with mozzarella and Romano cheese in a light tomato sauce.

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

Coffee

\$65 per person

Not including beverages,
taxes, or gratuity Prices
subject to change





Menu 5

Appetizers: Family style

Cozze Alla San Silvestro: Fresh Mussels sautéed with Virgin olive oil, fresh garlic, white wine and spices, served with toasted Italian bread.

Antipasto Della Casa: Grilled vegetables in season roasted Red Peppers, Supressata Prosciutto, and Auricchio provolone.

Pasta: Family style

Pasta al Forno: Baked penne with smoked mozzarella in a light tomato sauce.

Risotto con Porcini: Arborio rice stewed with porcini mushrooms.

Entrée: Family style

Sogliola Margherita: Fresh filets of sole, dipped in a egg batter and lightly fried to a golden brown, served with salad.

Pollo Arrabiata: Chicken breast sautéed with anchovies and mushrooms in a spicy tomato sauce.

Vitello Marsala: Veal medallions sautéed with mushrooms in a sweet Marsala sauce.

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

Coffee

\$64 per person

Not including beverages,
taxes, or gratuity
Prices subject to change





Menu 6

Appetizer: Family style

Grigliata di Ortaggi: A medley of grilled vegetables drizzled with virgin olive oil.

Melone con Prosciutto: Fresh melon wrapped with prosciutto.

Caprese: Fresh bocconcini cheese and juicy tomatoes drizzled in olive oil, seasoned with salt and pepper.

Pasta: Family style

Risotto con Porcini: Arborio rice stewed with porcini mushrooms.

Penne alla Marinara: Penne Pasta in a marinara sauce.

Entrée: Family style

Vitello Carrozzella: Puffs of mozzarella cheese and veal sautéed in a white wine sage sauce.

Melanzane Alla Parmigiana: Baked eggplant layered with mozzarella and Romano cheese in a light tomato sauce.

Pollo Alla Marsala: Boneless chicken breast sautéed with mushrooms in a sweet Marsala wine.

Dessert

Assorted Cookies

Assorted Italian Pastries or Cannoli: \$5 Extra per person

Coffee

\$76 per person

Not including
beverages, taxes, or gratuity

Prices subject to change





Antipasti (Piatini selection)

Skewers of grilled chicken, 30 pcs. \$90

With pesto sauce

Grilled Shrimp, 30 pcs. \$120

Wrapped with imported dried cured bacon

Breaded Chicken Tenders, 30 pcs. \$95

Arancini, 30 pcs. \$120

Bite size rice balls filled with peas and mozzarella cheese

Pizzette: \$65

Bite size cheese pizza, \$10 for each additional topping, ½ sheet

Funghi Farciti, 30 pcs. \$85

Mushrooms caps filled with crab meat bread crumbs and spices

Olivata, 30 pcs. \$85

Rustic Italian bread, topped with our own olive spread

Bruschetta Napoletana, 30 pcs. \$90

Grilled country bread, brushed with virgin olive oil topped with garden tomatoes, basil and fresh mozzarella

Prosciutto Con Melone, 30 pcs. \$135

Melon wrapped with prosciutto

Vongole Farcite, 30 pcs. \$135

Stuffed little Necks

Scampi Balsamico 30 pcs. \$130

Shrimp sautéed with caramelized balsamic vinegar

Pizza al Mascarpone: \$68

Thin crust pizza topped with mascarpone cheese radicchio and endive. ½ sheet

Rotolini di Melanzane, 30 pcs. \$105

Roasted Eggplant filled with goat cheese

Formaggi, \$130

Artisanal Cheese, Fruit & Crackers Serves 25 to 30

Caprese, 30 pcs. \$135

Skewers of fresh garden tomatoes, fresh mozzarella, drizzled with virgin olive oil and basil

Crudités Dip \$120

Serves 25-30

Miniature Meatballs, 30 pcs. \$90

Bite size Meatballs

Not including beverages, taxes, or gratuity

Prices subject to change

Consuming undercooked meat, poultry, dairy or fish increases the risk of food borne illness; alert your server of any food allergies or restrictions.