

DINNER MENU

Antipasti

Gamberi in Camicia 13.95

Prawns wrapped in prosciutto sautéed with fresh Roma tomato, zucchini, & lemon juice.

Bruschetta di Pomodoro 6.95

Diced roma tomato, basil, chopped garlic, balsamic vinegar and extra virgin olive oil on toasted Italian bread.

Brrata Fior Di Latte 10.95

A fresh mozzarella cheese filled with shreds of mozzarella soaked in cream served with sliced prosciutto.

Mozzarella Caprese 9.95

Sliced fresh tomatoes and fresh mozzarella drizzled with extra virgin olive oil and basil.

Vongole Saltate 11.95

Fresh manila clams sautéed in garlic, olive oil, and fresh lemon juice.

Carpaccio* Di Manzo 10.95

Thinly sliced raw beef, parmesan, crispy capers, lemon juice and extra virgin olive oil.

Smoked Salmon Carpaccio* 13.95

Sliced salted smoked salmon, capers, lemon juice, artichoke hearts, olives and extra virgin olive oil.

Calamari Steak 13.95

Sliced calamari steak, Kalamata olives, roasted garlic, sun-dried tomatoes and fresh spinach.

Antipasto Misto 11.95

Chef's selection of cured meats, cheese, and seasonal vegetables.

*Carpaccio is served raw. Consuming raw meat or fish may cause food borne illness.

Insalata e Zuppe – Soup and Salad

Soup of the Day – Cup 3.50 Bowl 6.50

Caesar Salad 5.50

Add Anchovy 1.00, chicken 3.00, shrimp 5.00

Insalata della Casa 3.50

Fresh mixed green with vinaigrette or blue cheese dressing.

Insalata Spinaci 9.50

Fresh spinach, crispy bacon, hard boiled eggs and mushrooms tossed in a poppy seed dressing.

Dinner Pasta

Penne Quattro Formaggi 15.95

Prawns, salmon, gorgonzola, feta, parmiggiano, mozzarella, baked in oven.

Gnocchi Sorrento 14.95

Homemade gnocchi tossed with mozzarella, fresh basil in a Roma tomato sauce.

Penne Lucane 14.95

Red sauce, Italian sausage, mozzarella, pepperoni, baked in oven.

Penne Verona 14.95

Mushrooms, Italian sausage & sun-dried tomatoes in rosemary cream sauce.

Jumbo Ravioli Cheese 15.95

Cheese ravioli in fresh Roma tomato sauce with mushrooms.

Ravioli Spinaci 15.95

Spinach ravioli in a pesto cream sauce.

Lasagna 15.95

Beef, pork and ricotta cheese homemade lasagna topped with marinara sauce and mozzarella cheese.

Cannelloni Ripieni 15.95

Filled with beef, spinach, garlic, ricotta and parmesan, served with marinara or cream sauce.

Spaghetti and Meatballs 14.95

Fresh marinara sauce with homemade meatballs.

Tortellini 16.95 or Spaghetti Bolognese 14.95

Homemade meat sauce served with cheese stuffed tortellini or spaghetti.

Manicotti 19.95

Ricotta cheese stuffed tube pasta served in meat sauce topped with mozzarella and fresh basil baked in oven.

Dinner Entrees

Halibut Puttanesca 27.95

Pan-fried halibut steak sautéed with capers and black olives in a light Roma tomato sauce.

Salmon Piccata 22.95 Chicken Piccata 17.95

Fresh salmon, veal or chicken breast sautéed with capers, white wine lemon sauce topped with sautéed spinach.

Chicken 17.95 or Veal Saltinbocca 20.95

Chicken breast or veal topped with prosciutto sautéed in a white wine sauce with zucchini.

Chicken 17.95 or Veal Marsala 20.95

Chicken breast or veal sautéed in cream marsala wine sauce with mushrooms topped with sautéed spinach.

Veal 20.95 or Chicken Gorgonzola 17.95

Veal or Chicken breast sautéed in a creamy mushroom gorgonzola sauce topped with sautéed spinach.

Pizza – Lunch & Dinner (12 inches)

Pizza Margherita 12.95

Roma tomato sauce with mozzarella and fresh basil.

Pizza Genova 15.95

Pesto sauce, chicken breast, red bell pepper, black olives, and mozzarella.

Pizza Quattro Formaggi (Four Cheeses) 15.95

Roma tomato sauce topped with mozzarella, feta, gorgonzola, and parmiggiano cheeses.

Pizza Salsiccia 14.95

Roma tomato sauce, Italian sausage, mushrooms and provolone cheese.

Pizza Classica 13.95

Lots of pepperoni and mozzarella.

Calzone 15.95

Pizza dough stuffed with sausage, mushrooms, spinach, mozzarella, & marinara sauce.

LUNCH MENU

Insalata e Zuppe – Soup and Salad

Soup of the Day – Cup 3.50, Bowl 6.50

Caesar Salad Small 5.50 Large 7.50

Add chicken – 3.00 Add shrimp \$5.00

Insalata della Casa 3.50

Insalata di Mare \$12.95

Fresh assorted seafood dressed with Italian parsley, lemon juice and extra virgin olive oil on a bed of fresh spinach.

Insalata Mediterranea \$7.95

Grilled marinated chicken breast tossed with Roma tomatoes, artichoke hearts, zucchini, mushrooms, fresh basil, balsamic vinegar and extra virgin olive oil.

Insalata Gamberetti \$9.50

Romaine lettuce tossed with Caesar dressing, topped with crumbled blue cheese, bacon and shrimp.

Lunch Pasta

Ravioli Spinaci \$9.95

Spinach ravioli in a pesto cream sauce (contains pine nuts).

Penne Gamberi 10.95

Roma tomato sauce, shrimp, and feta cheese.

Spaghetti and Meatballs 9.95

Roma tomato sauce with homemade meatballs.

Penne Verona 9.95

Sautéed Italian sausage, mushrooms, fresh basil, rosemary and sun-dried tomatoes.

Penne Puttanesca 9.95

Sautéed Kalamata olives, crushed red pepper and capers in a Roma tomato sauce.

Gnocchi Sorrento 9.95

Homemade gnocchi tossed with mozzarella, fresh basil in a Roma tomato sauce.

Linguini Capri 14.95

Six different kind of seafood in Roma tomato sauce.

Spaghetti Carbonara 9.95

Thin sliced pancetta with Italian parsley, cream, egg, and parmesan cheese.

Lasagna 15.95

Beef, mushrooms and ricotta cheese homemade lasagna topped with marinara sauce and mozzarella.

Eggplant Parmigiana \$12.95

Fresh eggplant coated with bread crumbs and baked with marinara and parmesan.

Panini (Lunch only)

All Panini will be served hot on grilled Italian ciabatta bread with small house salad or cup of soup or Caesar salad (1.00 extra for Caesar).

Panino Meatballs \$9.95

Homemade meat balls with delicious marinara sauce.

Panino Napoli \$8.95

Sautéed spinach, caramelized onion, and Italian sausages.

Panino con Prosciutto \$8.95

Prosciutto, mozzarella, Roma tomatoes, basil & extra virgin olive oil.

Panino Verdura \$8.95

Sautéed artichoke hearts, red bell pepper, caramelized onion, zucchini and black olives.

Panino Lucane \$9.95

Italian sausage, pepperoni, mozzarella cheese with red sauce baked in oven.

Dolci (Lunch and Dinner)

Tiramisú \$7.00

Homemade Italian dessert layered with marsala, mascarpone, and chocolate.

Limoncello Flute \$8.95

Refreshing lemon gelato swirled together with limoncello flavor, served in champagne glass.

Classico Tartufo \$7.95

A decadent vanilla and chocolate ice cream ball coated with chocolate ganache.



3119 JUDSON ST, #B
GIG HARBOR, WA 98335

www.illucanoristorante.com

For take out

Please call (253) 514-8945

The prices may change without notice.

For more detailed, updated whole menu, please see our website.

Gluten free menu available online.

BUSINESS HOURS

Lunch

Tuesday - Saturday
11:30 am - 3:00 pm

Dinner

Tuesday - Saturday
3:00pm - Close
Sunday
4pm – 9pm

Monday Closed- We will open for private party for 40 or more.