

*Home of the
West Michigan Society
of Food & Wine*



Lunch & Dinner Served Daily

Extensive Wine, Beer & Cocktail Selection
BEER & WINE TO GO.

BANQUET ROOM SEATS UP TO 40 GUESTS.
CATERING AVAILABLE FOR GROUPS UP TO 500 PEOPLE.

Ask about our Gourmet Five-Course Dinner & Wine Events.

103 W. LUDINGTON AVE. • DOWNTOWN LUDINGTON
231.843.2244
www.lucianosristoranti.com

Pastas

Homemade pasta served with garlic bread & salad

LASAGNA \$12.95

SPAGHETTI \$11.50
With meat sauce

SPAGHETTI \$11.25
With marinara sauce

SPAGHETTI \$11.25
With fresh garlic oil and fresh basil

SPAGHETTI \$11.95
With fresh tomatoes, fresh garlic oil and fresh basil

SPINACH LINGUINI \$15.50
With chicken, mushrooms, prosciutto & cream sauce

LINGUINI W/ CLAMS \$12.95
With marinara or white wine sauce

FETTUCCINI ALFREDO \$12.75
With chicken \$13.95

MANICOTTI \$12.50
With marinara or meat sauce

RAVIOLI W/MEAT \$12.75
With marinara or meat sauce

RAVIOLI W/ CHEESE \$12.75
With marinara or meat sauce

THREE COLOR ANGEL HAIR \$15.50
With scallops and shrimp in a cream sauce

FETTUCCINI PESTO .. \$15.50
With shrimp, pesto, and lemon sauce

MEATBALLS (EACH) ... \$1.50

Soups

Made fresh daily

CUP \$2.50 BOWL \$2.75

Salads

INSALATE AL ANTONIO \$7.50
Artichoke hearts, olives, tomatoes, feta cheese, mixed greens, extra virgin olive oil, balsamic vinegar

GOURMET SALAD \$5.95
Mixed greens, black and green olives, extra virgin olive oil and balsamic vinegar

CAESAR SALAD \$4.95
CAESAR SALAD WITH CHICKEN \$6.75

TOSSED SALAD \$2.75

TOMATO SALAD SICILIAN \$6.25
Tomatoes, fresh basil, red onion, black olives, green olives, oil & vinegar dressing

SHRIMP SALAD \$7.50
With romaine and oil lemon dressing

CHICKEN CASHEW \$7.50
With Dijon honey dressing

DRESSINGS:

Bleu Cheese, Italian, Ranch, Oil & Vinegar, Creamy Garlic, French, Thousand Island, Honey Dijon, Raspberry Vinaigrette

Dinners

Served with salad, side of pasta & garlic bread

VEAL LUCIANO \$18.95
Raisins, pine nuts, Porcini Mushrooms, Maderia Wine

CHICKEN PICATA \$17.95
Lemon Sauce & capers

BEEF TENDERLOIN ... \$19.95
With melba sauce, sundried cherries, and maideira sauce

NEW YORK STRIP STEAK \$17.95

EGGPLANT PARMESAN \$15.95

SHRIMP SCAMPI \$18.95
Served over risotto rice with a bleu cheese cream sauce. (Pasta side not included)

Panini/Sandwiches

NEW YORK \$7.25
Homemade bread, prosciutto, salami, capicollo, provolone cheese, mortadella, lettuce, tomatoes, Italian dressing

FOCACCIA \$7.50
Homemade bread, capicollo, mortadella, provolone cheese, lettuce, tomatoes, Italian dressing

CAPRESE \$7.75
Fresh mozzarella cheese, tomatoes, fresh basil, extra virgin olive oil

GRILLED CHICKEN \$7.50
Homemade bread, lettuce, tomatoes, Italian dressing

ITALIAN BEEF \$7.25
Homemade bread, au jus, peppers, and onion

HAM AND CHEESE \$5.50
Ham, cheese, and mayo

HAM AND CHEESE DELUXE \$5.95
Ham, cheese, mushrooms, lettuce, tomato, and mayo

HOUSE SPECIAL .. \$6.50
Ham, cheese, mayo, mushrooms, onion, green peppers, pepperoni, lettuce, tomato

CLUB TURKEY \$6.25
Bacon, lettuce, tomato, cheese, mayo

GARDEN DELIGHT \$6.25
Mozzarella cheese, onion, green peppers, mushrooms, olives, lettuce, tomato, mayo

GYROS \$7.25
Thin beef marinated in Lebanese spices wrapped in pita bread

GOAT CHEESE AND ROASTED PEPPERS \$7.95
Italian dressing, our own homemade bread

Pastas, Dinners, Soups & Salads

Pizza & Appetizers

Appetizers

PIZZELLO\$7.25
6" pizza with asiago cheese, fresh mozzarella, fresh garlic oil, fresh basil

FRIED CALAMARI (SQUID)\$7.25
With marinara sauce or lemon

NEW ZEALAND STEAMED MUSSELS.....\$7.50
With wine or marinara sauce

HUMMUS.....\$4.95
A blend of garbanzo beans, tahini, garlic & lemon, with pita bread

EGGPLANT ROLLATINI\$7.95
Stuffed with provolone cheese and prosciutto, and baked with tomato sauce

BRUSCHETTA.....\$5.95
Toasted Italian bread with fresh tomatoes, fresh garlic, basil & extra virgin olive oil

BREAD STICKS
With marinara sauce.....\$4.50
With cheese\$5.50

FRESH MOZZARELLA ..\$5.95
With sliced fresh tomatoes, fresh basil, extra virgin olive oil

GARLIC BREAD.....\$2.75

GARLIC BREAD
With cheese\$3.50

Gourmet Pizza

12" Pizzas

CLASSIC NEAPOLITAN \$10.50
Tomato sauce, mozzarella cheese, fresh garlic, fresh basil

FOUR CHEESE \$11.75
Tomato sauce, mozzarella cheese, belpaese, gorgonzola, fontina

MARINARA \$13.50
Crab, shrimp, clams, mussels, tomato sauce, mozzarella cheese

SICILIAN \$13.95
Tomato sauce, mozzarella, goat cheese, artichoke hearts, fresh garlic

FOUR SEASONS \$13.00
Tomato sauce, mozzarella cheese, ham, black olives, artichoke hearts, eggplant

VEGETABLE \$12.50
Tomato sauce, mozzarella cheese, mushrooms, tomatoes, green peppers, onion, black and green olives

PESTO PIZZA \$13.75
Shrimp, clams, mozzarella cheese, sun dried tomatoes, pesto sauce

TRATTORIA THICK CRUST PIZZA.....\$12.95
Tomatoes, asiago cheese, fresh basil, oregano, garlic oil, anchovies (optional)

Regular Pizza

	6"	12"	14"	16"
CHEESE	\$5.50	\$8.50	\$10.50	\$11.25
1 ITEM	\$6.00	\$9.50	\$11.00	\$12.75
2 ITEMS	\$6.75	\$10.50	\$11.75	\$13.75
3 ITEMS	\$7.25	\$11.50	\$12.75	\$14.70
4 ITEMS	\$7.75	\$12.25	\$13.50	\$15.50
5 ITEMS	\$8.25	\$13.85	\$14.50	\$16.00
6 ITEMS	\$8.75	\$14.50	\$15.50	\$17.00

EXTRA ITEMS **\$.95** **\$ 1.50** **\$ 1.75** **\$ 1.95**

AVAILABLE TOPPINGS:

Pepperoni, Ham, Bacon, Sausage, Ground Beef, Meatballs, Onions, Mushrooms, Black Olives, Green Olives, Fresh Tomatoes, Green Peppers, Jalapenos, Banana Peppers, Anchovies, Pineapple

White Special Pizza

Alfredo sauce and mozzarella cheese

	12"	14"	16"
CHEESE	\$9.50	\$11.00	\$12.75
ADDITIONAL ITEMS	\$1.50	\$1.75	\$1.95

AVAILABLE TOPPINGS:

Grilled Chicken, Portabello Mushrooms, Zucchini, Yellow Squash, Spinach, Sun Dried Tomatoes, Feta Cheese

6" GRILLED PIZZA **\$6.50**
Asiago Cheese, Garlic Oil, Fresh Basil

ADDITIONAL ITEMS **\$1.25**

AVAILABLE TOPPINGS:

Roasted tomatoes, Portobello Mushrooms, Roasted Red Pepper, Smoked Salmon, Eggplant

*Grilled
Pizza*

For the Health Conscious

WE NOW SERVE HEALTHY CHOICES
 Whole Wheat Pizza, Pasta & Bread • All Meat is Organic

Pizza With a healthy whole wheat crust

	6"	12"
CHEESE	\$5.75	\$9.00
1 ITEM	\$6.50	\$10.50
2 ITEMS	\$7.25	\$11.75
3 ITEMS	\$7.75	\$12.25
4 ITEMS	\$8.25	\$13.00
5 ITEMS	\$8.75	\$14.50
6 ITEMS	\$9.25	\$15.25
EXTRA ITEMS	\$1.50	\$1.75

AVAILABLE TOPPINGS:
 Spinach, Artichoke Heart, Zucchini, Yellow Squash,
 Green Peppers, Mushrooms, Onion, Black Olives,
 Green Olives, Eggplant, Tomatoes, Jalapeno Peppers,
 Banana Peppers, Pineapple, Veggie Burger, Ham,
 Pepperoni, Sausage, Bacon & Tofu

Pasta All dinners come with salad and your choice of plain bread or garlic bread

WHOLE WHEAT LASAGNA	
With Marinara Sauce.....	\$12.95
With Meat Sauce.....	\$13.95
WHOLE WHEAT RIGATONI OR SPAGHETTI	
With Marinara Sauce.....	\$11.00
With Meat Sauce.....	\$12.00
WHOLE WHEAT MANICOTTI	
With Marinara Sauce.....	\$12.50
With Meat Sauce.....	\$13.50

Salad\$7.50
 Mixed greens with Feta Cheese, black olives, green olives & sunflower seeds with a balsamic vinegar and oil dressing

Sandwiches Choice of whole wheat or multigrain baguette

HAM AND CHEESE\$7.50 Lettuce & tomato, oil and vinegar dressing	GARDEN DELIGHT\$6.50 Cheese, onion, green peppers, mushrooms, green olives, black olives, tomatoes & lettuce, oil and vinegar dressing
TURKEY AND CHEESE\$7.50 Bacon, lettuce & tomato, oil and vinegar dressing	SAUSAGE, CHEESE AND MARINARA SAUCE\$7.50

Drinks

ESPRESSO.....	\$3.00	MINERAL WATER.....	\$2.95
CAPPUCCINO.....	\$3.50	MILK.....	\$2.25
COFFEE, TEA.....	\$2.25	SOFT DRINKS.....	\$2.00

Desserts

SPUMONI ICE CREAM.....	\$3.25	CHOCOLATE CAKE.....	\$4.50
CANNOLI.....	\$2.95	CHEESECAKE.....	\$4.50
TIRAMISU.....	\$4.50	BAKLAVA.....	\$1.25

On the Sweeter Side

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
 Any parties of eight or more may be charged a gratuity of 15%. All prices subject to change.

Our Wine List

Our House Wines

\$4.50 Glass \$17.00 Bottle

- #100 MERLOT** Sycamore Lane (California)
Made by a very prominent Italian-American wine producer, the Trinchero Family Estate, it is fresh and clean.
- #104 CABERNET SAUVIGNON**
Sycamore Lane (California)
Another fresh red wine from the Trincheros, offering good texture & medium body.
- #101 CHARDONNAY** Sycamore Lane (California)
Fruity, soft, and refreshing, it finishes clean and dry.
- #102 WHITE ZINFANDEL** Sycamore Lane (California)
A special restaurant reserve from California's #1 White Zin producer.
- #106 PINOT GRIGIO** Sycamore Lane (California)
A refreshing citrus-like Italian-style white wine.
- #103 SEMI SWEET RED** Viviano Lambrusco (Italy)
A pizza and pasta favorite for those who prefer a sweeter red wine. (Chilled)

Italian House Wines

\$5.50 Glass \$20.00 Bottle

- #105 CHIANTI "FLASK"** Ruffino, Tuscany (Italy)
Medium-bodied and soft; real "Pizza wine."
- #002 PINOT GRIGIO** Mezza Corona (Sicily)
Delicate fruity bouquet, finishes very elegant, well-balanced and dry.

Apertif and Dessert Wines

- #500 CAMPARI APERTIF**
(Italy)
The perfect digestif or aperitif.
\$6.00 Glass
- #501 VINTAGE CHARACTER PORT**
Cockburn's Special Reserve (Portugal)
Gripping texture & compelling sweet essence.
\$7.00 Glass
- #503 AMONTILLADO SHERRY**
Perez (Spain)
Semi-dry rich & nutty.
\$5.00 Glass

Any wine in our retail market can be enjoyed in the restaurant for an additional \$5.00 corkage. Prices subject to change without notice.

White Wines

- #201 PINOT GRIGIO**
Esperto, Venezie (Italy)
A deliciously, refreshing lighter wine.
\$6.25 Glass \$23.00 Bottle
- #206 CHARDONNAY**
Lockwood Vineyard, Monterey (California)
True luxury, Chardonnay with expansive fruit & buttery taste.
\$6.00 Glass \$22.00 Bottle
- #207 SAUVIGNON BLANC**
Veramonte, Casablanca Valley (Chile)
Here is the perfect balance of bright, fresh rosemary-like herbs & clean kiwi-like fruit.
\$5.50 Glass \$20.00 Bottle
- #209 RIESLING**
Firestone Vineyard, Central Coast (California)
This famous Santa Barbara winery captures Riesling's effusive fruit and brisk, refreshing finish.
\$5.50 Glass \$20.00 Bottle
- #905 PINOT GRIGIO / VERDUZZO**
"Masianco" (VAL di NETO) Calabria (Italy)
An elegant, balanced, dry & harmonious wine, with light vinous accents.
\$5.50 Glass \$20.00 Bottle
- #203 ORVIETO ABOCCATO**
Ruffino, Umbria (Italy)
In the middle of the palate, soft, caramel-like flavors balance the fresh acidity.
\$20.00 Bottle
- #210 LAKESHORE DEMI-SEC**
Fenn Valley, Lake Michigan Shore (Michigan)
A delicious semi-sweet blend of juicy, fresh white hybrid grapes
\$4.75 Glass \$17.00 Bottle
- #906 CHARDONNAY**
Arnold Palmer (California)
Lush, creamy wine with aromas of toasted coconut and underlying flavors of citrus and ripe pear.
\$6.25 Glass \$23.00 Bottle
- #907 FUME BLANC**
Hogue Cellars (Washington)
Great aromas of fresh cut hay, peachy guava & vanilla. Crisp & tight with citrus, fine herbs & guava flavors.
\$5.00 Glass \$18.00 Bottle
- #904 VERMENTINO**
"Costamolino" Argiolis (Italy)
Supple aromas of citrus, pineapple, tropical fruits and honey are wonderfully supported by a zesty acidity.
\$5.00 Glass \$18.00 Bottle
- #010 CHARDONNAY**
"Novellum" Languedoc (France)
Subtle aromas of peach, almond, hazelnut and fine herbs.
\$5.00 Glass \$18.00 Bottle
- #202 LUGANA**
"San Benedetto" Zenato, Veneto (Italy)
A flowery bouquet with a hint of mandarin; dry with good fruit and balanced acidity.
\$20.00 Bottle

Red Wines

- #301 PILUNA PRIMITIVO** "Castello Monaci" Puglia (Italy)
A full-bodied with firm structure and a palate of blackberries, dark cherries, licorice, and vanilla.
\$5.50 Glass \$20.00 Bottle
- #306 MERLOT** Paso Creek, Paso Robles (California)
Dense, dark, jammy blackberry flavor, with generous spice and vanilla, firm fannins and a long, graceful finish.
\$5.75 Glass \$21.00 Bottle
- #308 ZINFANDEL** Montevina, Amador Foothills (California)
A real treat for the connoisseur of California's greatest zinfandel terroirs.
\$5.50 Glass \$20.00 Bottle
- #309 PINOT NOIR**
Cycles Gladiator, Central Coast (California)
Core flavors of cherry and plum with silky notes of wild berries and vanilla fill the mouth as soft, velvety tannins balance acidity and keep the wine soft throughout the finish.
\$5.25 Glass \$19.00 Bottle
- #310 SHIRAZ** Banrock Station (southeastern Australia)
Plump, ripe black fruit & smooth plum-like richness combine for a velvety texture, matching well with spicy foods and pizza.
\$4.75 Glass \$17.00 Bottle
- #017 BARBERA** 'Sovrana' Beni di Batasiolo, Piedmont (Italy)
This is the top Barbera from Batasiolo's best vineyard. Rich fruit, fresh acidity, and a long aftertaste make it perfect with flavorful pastas like lasagna or ravioli.
\$32.00 Bottle
- #015 TRAPICHE MALBEC** Santa Alicia (Chile)
A fruity bouquet and body. Lots of cherry and raspberry cover the palate.
\$18.00 Bottle
- #013 CHIANTI CLASSICO RISERVA**
Querceto, Tuscany (Italy)
Tart cherry with sweet vanilla & cocoa.
\$30.00 Bottle
- #304 BAROLO "LANGHE ROSSO" BOROLI**
Piedmont (Italy)
Raspberries, red berries and finally floral scents tending towards violets.
\$25.00 Bottle
- #305 SANGIOVESE** Dimajo Norante (Italy)
Made from 100% Sangiovese. A fresh bouquet of violets, woodland berries, spices and leather.
\$18.00 Bottle
- #007 RIOJA RED "CRIANZA"**
Marques de Caceres (Spain)
Aromas of raspberry/cherry combine with notes of vanilla and a very discreet touch of roasted coffee.
\$21.00 Bottle
- #901 CABERNET SAUVIGNON**
Arnold Palmer (California)
This medium-bodied wine is quite complex, packed with black cherry, cassis, coffee, cedar & chocolate notes and velvety tannins.
\$6.25 Glass \$23.00 Bottle
- #902 CABERNET/MERLOT** Hogue Cellars (Washington)
Full body & rich aromas of cherry, tobacco & licorice. Notes of chocolate, fruit & spice, with a rich mouth feel.
\$5.00 Glass \$18.00 Bottle
- #016 CABERNET SAUVIGNON "Ironstone"**
Calaveras County (California)
Spicy cherry, hints of herbs, cassis currant, and vanilla.
\$4.75 Glass \$17.00 Bottle
- #004 MERLOT** Mezza Corona, Trentino (Italy)
Intense cherry & spice with light tannins.
\$5.00 Glass \$18.00 Bottle
- #303 CHIANTI SUPERIOR**
Ruffino "IL Leo" Tuscany (Italy)
Big, rich "Reserve-style" Tuscan red, comparable to wines at twice the price.
\$5.50 Glass \$20.00 Bottle
- #900 PRIMITIVO** A Mano, Puglia (Italy)
From Italy's windswept peninsula, known as the "heel of the boot," this fat, dark, soft textured Zinfandel is perfect with any kind of roasted food.
\$5.50 Glass \$20.00 Bottle
- #012 VALPOLICELLA** Sant Antonio, Veneto (Italy)
Lively! Yet not without seriously ripe fruit.
The ultimate luxury drink for the Lambrusco drinker. Sweet, fruity & aromatic, with just a hint of effervescence.
\$22.00 Bottle

Sparkling Wines

- #403 BRUT** (Dry) Chauvenet
"Silver Cap" (France)
An easy to like, softly dry French bubbly.
\$7.00 Split \$17.00 Bottle
- #404 ASTI SPUMANTE**
(Sweet) (Italy)
Bright, citrus flowers & apricot nectar.
\$7.00 Split \$17.00 Bottle
- #903 PROSECCO ZARDETTO, VENETO** (Italy)
A bubbly, frothy, light-bodied dry sparkler with flowery/white peach-scented nose, ephemeral flavors & a clean finish.
\$6.25 Split \$20.00 Bottle
- #504 MOSCATO D'ASTI "LA SERRA"**
"Marchesi di Gresy" (Italy)
A beautiful aroma of ripe pear & peach, combine with crisp, refreshing green apple-like flavor.
\$7.25 Split \$27.00 Bottle
- #402 RED ELECTRA QUADY WINERY, MADERA** (California)
\$22.00 Bottle

Our Wine List

Prices subject to change without notice.

Luciano's Beer List

ON TAP: MICHELOB LIGHT & AMBER BOCK

DOMESTIC BEERS

Beach Bum
 Bells Stout
 Bells Pale Ale
 Bells Amber Ale
 Bells Porter
 Bells Two Hearted Ale
 Budweiser
 Bud Light
 Bud Select
 Busch
 Busch Light
 Coors
 Coors Light
 Coors Aspen Edge
 Founders Centennial
 Founders Indian Pale
 Founders Red Rye
 Founders Dirty Bastard
 Harbors Lager
 Honey Brown
 LandShark

Miller Light
 Miller High Life
 Miller Genuine Draft
 Michelob
 Michelob Light
 Michelob Ultra
 Michelob Amber Bock
 Pabst Blue Ribbon
 Rolling Rock
 Samuel Adams
 Sundog Amber Ale

SEASONAL BEERS

Bells Octoberfest
 Bells Oberon
 Goose Island Pale Ale
 Miller Chili
 New Holland Ichabod
 New Holland Red Tulip
 Samuel Adams Hefe-Weizen
 Samuel Adams Octoberfest

MALT BEVERAGE

Mikes Hard Lemonade
 Smirnoff Ice
 Seagram's Escapes
 Zima XXX

Beer And Wine
 Available To Go

Seasonal beers may
 not be available year
 round

NON ALCOHOLIC

O'Doul's
 Kaliber

IMPORTED BEERS

Abbot Ale (Britain)
 Amarcod (Italy)
 Bass Pale Ale (Britain)
 Beck (Germany)
 Beck's Dark (Germany)
 Bitburger (Germany)
 Chimay (Belgium)
 Corona (Mexico)
 Corona Light (Mexico)
 Duvel (Belgium)
 Edingen Hefe-Wizen (Germany)
 Foster (Australia)

Framboise (Belgium)
 Grolsch (Holland)
 Guinness (Holland)
 Heineken (Holland)
 Heineken Dark (Holland)
 Killian (Ireland)
 Labatt Blue (Canada)
 Labatt Light (Canada)
 Molson Canadian (Canada)
 Molson Gold (Canada)
 O'Hara's (Irish Red)
 Peroni (Italy)
 St. Pauli Girl (Germany)
 Wexford (Ireland)

GIN

Arrow Gin
 Beefeater Gin
 Sloe Gin
 Gordon's DLD
 Tanqueray Gin
 Bombay Extra Dry
 Seagrams Extra Dry

VODKA

Tanqueray Sterling Vodka
 Skyy Vodka
 Arrow Vodka
 Kamchatka Vodka
 Absolut Swedish
 Finlandia Vodka

TEQUILA

Jose Cuervo Especial
 Buen Amigo Bianco
 Jose Cuervo Clasico

WHISKEY

Crown Royal
 Jack Daniels Old #7
 Early Times
 Seagram's VO
 Bushmills (Irish)
 Beam 8 Star Blend
 Black Velvet
 McMaster's Canadian
 Seagrams 7
 Canadian Club

COGNAC & BRANDY

Paul Masson Grande Amber
 Remy Martin
 St. Remy Brandy
 A Hardy Cognac
 Chateau De Saint Aubin Armagnac

COGNAC

Christian Brothers Grand
 Reserve
 Cognac Frapin

SCOTCH

J&B Rare
 Glenfiddich Special Reserve
 Dewars White Label
 Johnny Walker Black Label
 Johnny Walker Red Label
 Clan MacGregor Scotch
 Cutty Sharie
 Grand Macnish
 Provenance Winter
 Dufftown Scotch
 Chivas Regal Scotch

BOURBON

Basil Hayden's Bourbon
 Eagle Rare Single Barrel
 Knob Creek Bourbon

RUM

Malibu Coconut Rum
 Castillo Silver
 Puerto Rican Rum
 Myer's Original Dark Rum
 Bacardi Light Rum
 Bacardi Gold
 Captain Morgan Spiced Rum
 Captain Morgan Silver
 Five O'Clock Rum

CORDIALS & LIQUEUR

Cynar Liqueur
 Jagermeister
 Southern Comfort 70 Proof
 Arrow Amaretto
 Arrow Blue Curacao
 Arrow Peach Schnapps
 Chambord Liqueur Royale
 Cointreau Liqueur
 Galliano Liqueur
 Southern Comfort 100 Proof
 B&B Dom
 Luxardo Maraschino
 Crème de Menthe Green
 Crème de Cacao Dark
 Ashbourne Irish Cream
 Rosita Coffee Liqueur
 Arrow Kirsch
 Devonshire Irish Cream
 Lazzaroni Amaretto

Pernod Anise Liqueur
 Remy Red Berry Infusion
 Stock Anisette
 Tuaca Liqueur
 Absente Liqueur
 Grand Marnier
 Peach Schnapps
 Peppermint Schnapps
 Giori Moscato Grappa Elite
 Giori Lemoncillo Cream
 Casta Pasion Anejo
 Di Saronno Amaretto
 Campari Apertivo
 Calvados Boulard Millesime
 Poggione Grappa Di Brunello
 Kamora Coffee Liqueur
 40 Proof
 Dr. McGill Mint Schnapps
 Bailey's Irish Crème
 Goldshlager

Luciano's Liquor List

Beers & Liqueurs