Step into Rikasa on Main Street in Pittston and marvel at its chic atmosphere and décor. It’s nothing short of magical and can easily be the perfect spot for a romantic dinner for two or the ideal night out with friends. It’s elegance and appeal isn’t surprising, though. It is, after all, owned by Nancy Medico, who’s known for her well-established, successful business portfolio consisting of Sakari Salon and Spa, The Shop 900 and Sakari Imaging. No matter what venture she takes on, it’s extraordinary. Medico brings her sense of style to the downtown restaurant and often greets the many diners and guests who’ve come to appreciate a special evening.

Rikasa
53 S. Main St., Pittston, PA
570-362-7777 • rikasa.net
The Beaumont Inn

Valentine’s Day
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Reservations Required

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The Beaumont Inn
4437 PA-309, Dallas, PA
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If you are in search of a unique dining experience, the Beaumont Inn in Dallas should be at the top of your list. Nestled away in a lovely wooded area right along PA-309, it’s just far enough from the hustle and bustle of the city to provide you with a truly relaxing night out.

My husband and I visited on a recent Wednesday night and were immediately drawn in by the traditional classic beauty of the restaurant and the building overall. We cozied up by the warm fireplace and prepared for what was to be a spectacular meal prepared by Chef Jeff Huntzinger and his talented culinary team.

If you are a wine lover like me, The Beaumont Inn will not disappoint. In addition to cocktails, they offer a list of exceptional wines by the glass as well as an extensive selection of bottles. If you enjoy a special glass, you will be quite pleased with the options to perfectly complement any meal. While we waited for our wine, we were served warm bread with a duo of butters – strawberry and traditional.

Our dinner began with pan-seared scallops. Perfectly cooked U-10 sea scallops nestled atop a sautéed tomato and thyme braised parmesan and topped with a bourbon, bacon and red onion jam. Talk about bold flavors that wow! The jam was a perfect compliment to the scallops and something I could eat again and again. We also shared the Braised Pork Belly appetizer. A favorite appetizer to try in our travels, this pork belly dish was one of the best we’ve ever tasted. The winter harvest salad is something I could eat again and again. We also shared the Braised Pork Belly appetizer. A favorite appetizer to try in our travels, this pork belly dish was one of the best we’ve ever tasted. The winter harvest salad is filled with various textures and flavors that will just explode in your mouth. In some restaurants a salad is an afterthought, but that is not the case here, as attention is paid to every little detail. In some restaurants a salad is an afterthought, but that is not the case here, as attention is paid to every little detail.

Next on to the salad. My husband and I both agreed, that is hands down, the best salad we’ve ever tasted. The winter harvest salad is filled with various textures and flavors that will just explode in your mouth. In some restaurants a salad is an afterthought, but that is not the case here, as attention is paid to every little detail. Locally grown baby kale from Rowland’s Farm is tossed with roasted apples, roasted butternut squash, toasted almonds, crumbled blue cheese and blood orange vinaigrette. You could literally taste the freshness in every bite. Although we were full from eating every last bit of that delightful salad, we knew the best was yet to come. Our dinner entrées were sausage pappardelle and crabcake stuffedounder. If you are in the mood for a nice, hearty pasta dish on a cold winter night, the sausage pappardelle is sure to satisfy. Seared Italian sausage and sweet peas are tossed with perfectly al dente pappardelle pasta and then simmered in Boursin cheese béchamel sauce. The end result was creamy and delicious! If you are a fish lover, the crabcake stuffedounder is highly recommended. A generous portion of jumbo lump crab cake is wrapped in wild caught Atlantic flounder fillets. It is then broiled and finished with winter citrus Beurre Blanc. Perfection!

It was a wonderful dining experience made even more special by the friendly, knowledgeable server. The Beaumont Inn is open for dinner Wednesday through Sunday starting at 5:00pm. Sunday brunch is served from 9:30am to 2:00pm. There are many special events planned for the coming months as well. A Valentine’s Day Sweetheart Dinner will be served on February 14th. Roses and chocolates can be pre-ordered to be delivered to tables. On February 22nd, Chef Huntzinger will present an Around the World Supper. This special dinner will feature seven courses from seven different continents. For more information, you can call the Beaumont Inn at 570-675-7100.

Delicious.
Nancy stopped by the table several times as she chatted with guests, making a point to get to each table to check on the experience. We surely felt special given the attention she and her staff showed us.

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“Whatever you do, get the garlic knots!”
“Ooooh ... their chicken parmigiana is the BEST!”
“Lucky you! Leave room for dessert!”

Variations on this theme played out when I mentioned to my friends my recent plan to go to Leggio’s for dinner.

It seems Leggio’s is known as the place to go for, well, just about anything. My friend and I decided to hit the Dallas location (there’s a second location in Plains) on a recent Thursday after work.

The dining room was bustling, with a large group seated in one section, and multiple tables with two or so people each scattered through the dining room. Even given the number of people there, our server, Jackie, handled the busy room quickly and competently.

Jackie suggested a local wine, Nimble Hill White, to begin, along with mozzarella sticks for our appetizer. While we enjoyed the wine and deliciously gooey mozzarella sticks, we tried to narrow down our entrees from the vast menu options. Jackie even brought us an extensive Keto menu, with everything from Keto-approved subs to baked spaghetti squash with meat sauce. Although neither I nor my friend are following the Keto diet, I will say the choices looked tempting. Maybe next time.

But for this meal ... I took the advice of Lori Leggio, who, along with her husband Sal, owns both locations, and ordered chicken parmigiana over linguine. My friend opted for veal Francaise, with angel hair pasta on the side. Soon after our order was in, we were brought the garlic knots. Butter dripped off the golden crusts, and tiny pieces of diced garlic clung to the bends in the dough. After the first bite, I was in love.

Hot. Buttery. Garlicky. What’s not to love? I debated eating the entire bowl of five knots, but decided to share with my friend. Next time, though? He’ll have to order his own.

As I was considering ordering another round of garlic knots, our entrees were brought out from the kitchen. I was quickly thankful I had held back a bit in my garlic-knot-eating frenzy, as my chicken parmigiana literally covered the entire space of my large dinner plate.

Under the chicken was an enormous serving of linguine, and it was all covered in a sweet tomato sauce, and mozzarella and parmigiana cheeses. The chicken was perfectly breaded, incredibly tender, and delicious. The linguine, just like the chicken, was cooked to perfection. To me, this is comfort food at its finest. My friend’s veal Francaise, likewise, took up the majority of his plate, and was perfectly breaded and cooked. The lemon butter sauce was delectable, and the veal was so tender, no knife was needed to cut it. My friend has had veal entrees in many restaurants around the world, and was amazed to find such a well-cooked, well-balanced example so close to home. What a great surprise!

We were starting to feel a bit full, but, heeding the advice of numerous friends, we decided to go all out and finish with dessert.

There isn’t a dessert menu per se, but rather a tray of the day’s choices. We chose two: Lemon blueberry mascarpone cake for me, and chocolate lava cake for my friend.

Both came topped with fresh whipped cream, and both were out of this world! The lemon blueberry mascarpone cake had a dense, almost cheesecake-like texture, with the light flavor of lemons to contrast with the whole blueberries in the cake.

And the chocolate lava cake? Well, how can you describe the warm chocolate cake, with fresh whipped cream slowly melting into it, and a center of fudgy chocolate? It’s perfection.

Feeling happy and content, we lingered at the table a while, discussing the evening’s meal, and making plans to return to try some of the items that had caught our attention on the menu. We’ll be back soon. Hope to see you there!
Feb. 11th through Feb. 13th
4 course Valentine’s Dinner
for $70 per person

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Only local restaurant with private booths!
Let’s face it, atmosphere can make or break an experience and Grico’s in Exeter did not disappoint!

We entered through the back door and I was quickly reminded of the seating options available unlike any other restaurant. Choices for seating included a quaint and personal private booth, a table in the bar area or seating in the dining area.

We were quickly greeted by our waitress Shauna, who seated us in the dining area and told us of the specialty drinks for the evening – red sangria and orange basil gin spritzer. Our drinks arrived and no sooner did our warm fresh dinner rolls appear.

For our appetizers, we selected creamy polenta with bolognese made from corn meal with basil and extra Virgin Olive oil over the top and shaved parmesan cheese. This was a bit out of our comfort zone but was absolutely delicious! We also ordered shrimp savoy - diced shrimp and mushrooms in lemon garlic butter over crostini which was extremely tasty and was a first time for the two of us.

Our salads arrived shortly after - Pickled red beet salad with goat cheese, pumpkin seeds and celer vinaigrette that reminded my husband of his aunt’s homemade canned beets which he absolutely loved. If you like beets you surely need to stop in and try it! We also had the Shaved Brussels salad with mixed greens, shaved brussel sprouts, dried cranberries, butternut squash, candied walnuts and a savory pumpkin vinaigrette dressing. Both salads came from their seasonal selections off the menu. The salads were much larger than expected and we knew if we finished them there would be no room for our entrees and dessert!

Shauna stopped by on a regular basis to see if we needed anything and to make sure we were enjoying our dining experience. At one point, Joe, the general manager popped over by to see how we were enjoying the evening and to make sure everything was satisfactory. Service was spectacular!

Our entrees arrived – Roasted Pork Tenderloin with braised cabbage, sautéed sweet potato gnocchi over butternut squash. This too was so popular it was turned into a seasonal item on the menu. The pork was tender and juicy. The chicken breast parmesan was topped with cheese and red sauce and served with a side of pasta – crispy and flavorful! The portions were much larger than we expected and needed to go containers for our leftovers.

Just when we thought we couldn’t eat another bite, Shauna informed us of the desserts: Crème Brule, white cake, chocolate bomb, warm apple crisp and vanilla cheesecake. Something for everyone! We opted to share the warm apple crisp and we were not disappointed – apple crumb baked on the bottom, fresh warm tasty apples topped with vanilla ice cream and whipped cream!

Such a delightful ending to a wonderful evening. If you haven’t been to Grico’s or it’s been a while since your last visit, we surely recommend you stop in, try a seasonal menu item and have a delightful dining experience with a friend, significant other or the entire family!
Valentine's Day

Come celebrate your love and friendship all weekend long! With exclusive menu items and drinks from Thursday February 14th to Saturday the 16th.

For Reservations or event information, Please call 570-362-7777
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Add an elegant touch to your special occasion. Perfect for engagement parties, anniversaries, birthdays, corporate events and more, our dining experiences make life's most important moments even more memorable.

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We reviewed Kevin's Bar and Restaurant back in October right after it opened under Rob Friedman's ownership and John Lahr as General Manager. The food was great, as course, and since the fall I have enjoyed several dinners, drinks with friends and clients to enjoy wine and appetizers.

If you haven't visited Kevin's yet or know that it has changed hands, here is your quick update. Local Restaurant, Rob Friedman, has taken this Kingston neighborhood gem to the next level. Whether you sit inside in the newly remodeled dining area or the welcoming bar area, the ambience draws you in and you feel at home. I am already looking forward to warmer weather due to the outdoor space that has been created and you will as well.

As always, John Lahr, the restaurant's manager greeted us on arrival. He is cheerful and full of questions about the customer, family. You feel at home the minute you walk in. Don't be surprised when you see him making a tableside Caesar salad or walking and talking from table to table. Lahr's approach changes an ordinary dinner to a fine dining experience.

Kevin's always has nightly specials but tonight we knew we were in for a treat! The menu also offers French Onion Soup, Chili and other salad choices. For a light bite, I'd go for the Spicy Lamb meatballs and Spinach and Mushroom Salad. For an entrée I had to order the Cornish Game Hen. It's a new menu item, Spicy Lamb Meatballs.

On the Specials Menu, we were celebrating special events. Several birthdays and even an upcoming wedding were being celebrated special events. Several birthdays and even an upcoming wedding were being celebrated. Everyone was certainly enjoying the company, cocktails and their food selections.

As we mentioned, the first order of business was ordering the Octopus and I chose a new menu item, Spicy Lamb Meatballs. Let's start with the Grilled Spanish Octopus. Ok now, before you turn your nose up for the hills let it be known we were some-what skeptical too. BUT, you never know unless you try. At least, we had to finish with Crème Brule. Terrific, superb, delicious, it never left to say; it was that good. If you have never had it, it does not disappoint. It includes frisse, kale, radishes, Crisins, candied pecans served with warm bacon vinaigrette. Yes, I said bacon. Can't wait to try it!

For an entrée, my friend went with the Spice Crusted Yellowfin Tuna. As with the appetizer, the presentation was memorable and the accompanying couscous, fennel and cooked carrots added even more to an already perfect dish. Each bite melted in your mouth!

For dessert I had the French Toast Bread Pudding. I had never had bread pudding growing up and I'm pretty sure they would have loved bread pudding. The first time I tried it was at The Beaumont Inn, as I knew Kevin's version would be to my liking. I was certainly right. It was served with a nice scoop of vanilla ice cream over the French Toast Bread pudding and it was just fabulous. Nothing else to say; it was that good. If you have never had it, it does not include pudding like "Jell-O" type pudding. I'm a texture type person, adding else to say; it was that good. If you have never had it, it does not include pudding like "Jell-O" type pudding. I'm a texture type person, adding a richness and sweetness. A perfect medley of sweet and sa-very appetizer. The dish works well for sharing so don't keep it all to yourself!

I would have loved bread pudding. The first time I tried it was at The Beaumont Inn, as I knew Kevin's version would be to my liking. I was certainly right. It was served with a nice scoop of vanilla ice cream over the French Toast Bread pudding and it was just fabulous. Nothing else to say; it was that good. If you have never had it, it does not include pudding like "Jell-O" type pudding. I'm a texture type person, adding a richness and sweetness. A perfect medley of sweet and sa-very appetizer. The dish works well for sharing so don't keep it all to yourself!

We decided to skip salads because we knew large entrees would be coming. On my next visit, I am going to order the seasonal salad. I had loved the Fall Salad in September and I hope that the new version won't disappoint. It includes frisse, kale, radishes, Crisins, candied pecans served with warm bacon vinaigrette. Yes, I said bacon. Can't wait to try it! The menu also offers French Onion Soup, Chili and other salad choices. For a light bite, I'd go for the Spicy Lamb meatballs and Spinach and Mushroom Salad.

Kevin's is a new menu item and it had my name all over it. Check out the photo; it's your own personal chicken! It is served over braised swiss chard, spinach, fennel and butternut squash. The hen was cooked perfectly with a crispy skin and moist chicken breast. The neck had been stuffed with lemon, garlic and fresh rosemary so instantly I had a happy faint reminiscence of Thanksgiving. The juice from the chicken mixed well with the creamy bed that it rested on, so every bite was delicious. We knew that we couldn't wait to try it! The menu also offers French Onion Soup, Chili and other salad choices. For a light bite, I'd go for the Spicy Lamb meatballs and Spinach and Mushroom Salad.

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The Café – An American Bistro in Plains Township, is a place you know and love for lunch. It may be a daily or weekly staple for you. We don’t blame you. Owner Jeff Wörtwoich and his team create a large menu of fresh, healthy meals for you to enjoy. The menu is vast and offers plenty of variety. There are sandwiches using Boar’s Head, hot and cold subs, salads all varieties, paninis, vegetarian options and of course the Café Signature Sandwiches, such as the Fire-Grilled Chicken, Beef Tenderloin and Crab Cake – all reasonably priced and lunch items you simply must try.

During the day, other popular items are the many coffee concoctions: cappuccinos, lattes, hot chocolates and espresso (honestly, there is so much you’re best going and seeing for yourself).

The desserts look great also, although I never indulge at lunch time - yet.

I was excited to review The Café dinner menu when the chance came up because honestly, after all these years, I have never had dinner there! Now that I live a bit south of the area, I don’t get to dine in Wilkes-Barre as much as I would like on weekends. I know already that the catering on site and off is highly recommended. Ten years ago, I had my wedding rehearsal dinner in the side room and it was everything we wanted it to be. Today, I’m looking forward to dinner. I must admit, I peeked at the menu online beforehand and I was really amazed at how expansive it is. Wow! What have I been missing? Well, we were about to find out!

You love The Café by day, and the atmosphere at night time is quite appealing. You can sit in the bar area or you could have a cozier sitting in the larger dining room. We chose to sit in the dining room that seems to transform at night to the perfect casual fine dining setting. The lighting was perfect for dinner. At lunch time, the Café is all hustle and bustle, a lot coming and going. At night, the Café settles down for ambience and great food at your leisure. When my friend and I sat down, we were greeted right away by April, our waitress. What a hoot she is! She told us the funniest story about Florida Stone Crabs (which is a Café specialty September through April) but I won’t give it away. You’ll have to ask her about it when you visit. In any event April not only told us about the menu but provided insight on several of the questions we had on portions of the menu. Very helpful.

Wine was a must this cold evening, I chose the house Riesling and April explained they flash fry it in hot peppers which adds just a hint of extra flavor. And, talk about tender, this was perfect. What a great way to begin a meal! My friend will hasten to add that the portion was easily sharable but fortunately he had it all to himself. I chose the Chicken Pot Stickers, Fried Won Ton Dumplings ...
Buona Sera

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Tony is a gentleman who truly wants his customers to have the most satisfying experience at his restaurant. Every person that walks into this establishment is wished to feel comfortable and at home, not like a typical restaurant experience.

The Valentine’s Day Special menu includes all your favorite dishes from pasta, chicken and veal to delicious seafood options as well as a tray of beautiful desserts! Buona Sera is guaranteed to give you the romantic evening you and your significant other are searching for!

To start a romantic dinner, the Caesar Salad was perfect to prepare the palate. The light drizzle of their homemade Caesar dressing was delicate with the perfectly tossed, fresh romaine lettuce.

For the appetizer, we tried the mushroom caps stuffed with crab meat in a delicious champagne sauce. The mushrooms, seared perfectly, just burst with flavor in your mouth. The exquisite champagne sauce had a hint of lemon added to complement the crab meat as well. We couldn’t help but to finish every bite!

Buona Sera’s Homemade Ravioli is another favorite which is prepared in their freshly made light tomato and basil sauce. The zest and sweetness that the sauce carried danced across our taste buds and had the true quality of a homemade tomato sauce. The sauce paired with their homemade, four cheese ravioli was perfection. Perfectly cooked inside and the taste of fresh ricotta was known.

In addition to Buona Sera’s Homemade Ravioli, we also had the opportunity to try their delicious chicken Francese. The chicken was perfectly tender and juicy with a light and delicate breading. The white wine and lemon sauce was the perfect balance of flavor.

Vegetable strips of carrots and zucchini were paired with it and cooked to perfection. As an added bonus, your meal is served with warm bread that has a crisp outside and soft and airy center. This meal will definitely have you coming back for more.

Buona Sera truly takes that extra step and goes above and beyond for every person that dines in their restaurant. With ample selections from this Valentine’s menu, Buona Sera is sure to charm you and your date.

Try this hidden gem in Wilkes-Barre this Valentine’s Day and you will not be disappointed! They did let us know that reservations are recommended because they do fill up and I can see why!

In addition to offering special menus for holidays, Buona Sera is also known for their catering as well. Their wide variety menu is perfect for any event! Not to mention their dining room area is the perfect venue for a reception, bridal shower, baby shower or any party you need a destination for. They also include a variety of different packages you can choose from to fit your needs and budget.

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Gone are the days of waiting for a trip to New York City to enjoy truly exquisite dining. Cork Bar and Restaurant, 463 Madison St., Wilkes-Barre, delivers a fine-dining experience on par with any big-city restaurant, and does it with customary local friendliness. Cork was a very pleasant surprise to this newly relocated Valley resident and my dining companion.

We were greeted by general manager, Carolyn Saporito, (who was also our bartender on the Tuesday night we visited), and quickly seated at a comfortable table. Our server, Luanne, offered suggestions from the cocktail menu. We decided it was a martini night, so one Lavender Lemonade and one Cork specialty martini sounded just about perfect to us. One sip in, we knew we had made great choices. Well-blended and balanced, the martinis were just the beginning of a fantastic night of fine dining.

We opted for two appetizers: Thai-style chicken bites and classic Bruschetta. The peanut sauce toned down the heat of the spicy chili glaze on the bites and takes what could be a simple appetizer to the next level. Vine-ripened diced tomatoes, heaps and heaps of them, formed the foundation for the classic Bruschetta appetizer. It was topped with black olives, fresh mozzarella, fresh basil, Parmesan cheese, and a balsamic vinaigrette. The appetizer proved to have just the right amount of tang!

I chose the Cork Salad, mixed greens tossed with crispy apples, candied walnuts, dried cherries, blue cheese, and Cork’s house roasted red pepper vinaigrette dressing. My friend chose Rawn’s Salad, named for Chef Rawn Henderson, of mixed greens, sweet pears, toasted candied cashews, Gorgonzola with blood orange vinaigrette. Both came beautifully plated, showing the care given by the kitchen to every detail of the dining experience.

We enjoyed the West Coast Wonders wine flight, a wine threesome consisting of two reds and one white, post-salad, pre-entrée. Serving as a palate cleansing of sorts, we were taken with the Backhouse Pinot Noir, although the Washington Hills Riesling and McManis Cabernet Sauvignon were equally compelling.

My entree, spicy grilled chicken over harvest risotto, combined two of my favorite entrees. The harvest risotto was the perfect texture, with sweet potato, fig and dried cranberries and a maple vinaigrette, while the grilled chicken was slightly crispy outside and tender inside. My companion’s Chicken Calabrese featured pan roasted chicken breast with sweet peppers and sautéed onions and was served with crispy pan potatoes with olive oil. A simple, yet elegant, dish for a cold winter night.

Our desserts, made in-house by Carolyn, provided a delectable ending to the evening. The raspberry bread pudding was drizzled in a whiskey sauce, giving this traditional English dessert a surprising twist. It was topped with vanilla ice cream and homemade whipped cream. The molten lava cake, also topped with vanilla ice cream and homemade whipped cream, was melt-in-your-mouth chocolatey goodness and was on par, if not above other iterations of this ubiquitous dessert. And believe me when I say, I know chocolate lava cake. Intimately.

Three hours after arriving, my dining companion and I left, full and happy in the discovery of this North End gem. We’ll be back, for sure!
Happy Customer
Chris K
“I like the new menu a lot, great new choices. The Octopus appetizer was a surprise win! Kevin’s has certainly become the new place to go.”

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Donna showed us to our table and then explained the menu and specials thoroughly as well as gave excellent recommendations. Our waters were filled upon our seating and we were brought fresh bread and a pasta salad that contained chickpeas and a light homemade dressing. There was a very kind young man who kept our water glasses full and made sure our table was clean after each course.

After pondering the menu for a bit, we had the appetizer of Christopher's Crab Cake. An enormous mountain of fresh crabmeat served with delicious homemade cocktail and tartar sauces. The crab meat was flavored to perfection and paired very well with both sauces. It was light and an excellent start to any meal.

Our meals came with a choice of soup or salad along with two sides. My partner and I had the Crab Bisque soup that was on special. The bits of crab came through in full flavor and the bisque settled with a slightly welcoming kick at the end. It was simply scrumptious.

As my main course, I had the Salmon with Crabmeat as per Donna's recommendation. Prepared with a light lemon and garlic sauce, the flavor of the salmon, crab and asparagus came together splendidly. The salmon was seared well so that it didn't fall apart when I took my first bite. My glass of Sangiovese wine, imported from Italy, paired well with the meal.
Lucca Restaurant
802 South Main Street, Taylor, PA
570-562-6339

A marvelous dining experience!
Lucca Restaurant is in the quaint borough of Taylor, Pennsylvania. They are a full-service restaurant featuring breakfast, lunch, and dinner. Lucca Restaurant is also a popular destination for catered events, boasting seating on-premise for over 130 people.

I invited my boyfriend out into this chilly winter night for this enjoyable dining adventure. I even would have braved a snowstorm if I knew the incredible meal that awaited us.

We were greeted by the soft glow of white Christmas lights adorning Lucca as we arrived on this foggy evening. It was the first sign of the wonderful decorative choices that would serve as the modern yet comfortable backdrop to the experience chef Len Krappa was about to prepare for us.

“It’s almost like inviting people into your home,” Krappa related about his restaurant. “I love to eat, and I love to share my passion for food with whoever comes in here.” At age 14, Krappa’s first job was as a dishwasher at a restaurant that previously shared the same address. Since then, he has worked extensively in the industry before opening Lucca Restaurant five years ago at the same location. His experience and passion show.

Our mouths began to water as the polite and attentive server arrived with our appetizers. The Clam and Shrimp Pomodoro looked as if it belonged in a food magazine. Chef Len’s creation was fresh, flavorful, and surpassed our expectations. The creamy, homemade Risotto had been beckoning to us since it arrived. As we savored our first tastes, I was reminded of how wonderfully traditional Italian cooking has been preserved in our area. We could have eaten this perfectly-cheesy dish alone and been satisfied.

My boyfriend is a bit of a self-proclaimed ‘soup expert’ and was...
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- Sweetheart Sunset Martini
- Valentine’s Day Woo Woo
- Be My Honey Mule
- Cherries for You Mule

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well with my meal. The wine was of wild cherry and sweet plum with a dryer finish. As my sides I had the Red Skinned Mashed Potatoes and the vegetable of the day, Green Beans. They offered several options of potatoes as sides. The portions were so big I was sure I would need a take-out box but I just couldn't resist finishing every bite!

My partner got a Twice Baked Potato and Green Beans as sides to pair with his Certified Black Angus Filet Mignon. Donna, our server, said they are extremely well known for their fresh selection of steaks. The filet was cooked to a perfect medium as per request and was positively exquisite. Of course, I couldn't resist a stealing a taste! Tender and delicious, the flavors danced across your taste buds! It was easily the best steak I have ever tasted. The Filet Mignon exceeded our expectations immensely!

For dessert, my partner had a Lemon Drop Martini and we shared a huge slice of fresh Carrot Cake. The cake was rich, perfectly moist and not to mention the cream cheese icing was absolutely delicious! Although I will have to come back to try the variety of other desserts they offered such as a Chocolate Peanut Butter Cake, a variety of biscottis, tiramisu and freshly filled cannolis!

It was so hard to choose from the menu's wide variety, from pasta, chicken and veal to various seafood options and all at such reasonable prices! I felt like it took us forever to decide what we wanted! There definitely is something for everyone at this charming spot!

As we were leaving for the night the dining area was still full! There was a bigger party laughing and enjoying their food and there were also smaller groups too, not to mention the tables in the attached bar area. I watched the faces light up when their server would set their meals in front of them and I found myself already thinking of what I might order next time!

This was my first time dining at Anthony's and it certainly will not be my last! From the staff and service to the food quality, this place went above and beyond all expectations! Anthony's is perfect whether you're meeting friends for a get together or looking for an intimate location for your Valentine's dinner. Just make sure to come with an empty stomach!

**Lucca from 18**

eager to try the homemade Chicken Pastina Soup. The chicken was fresh and succulent, but I didn't get much of an opportunity to try it because he couldn't help but gobble most of it up. "Everything is fresh," Krappa said. "We try a lot of different specials, but our menu features the old-time favorites that people can't find these days." I could tell by the smile brought on by my boyfriend's warm belly that Len's old-time favorite passed his test with flying colors.

I ordered the Fresh Lobster for my entree. It was also picture-perfect, steamed to perfection, and melted in my mouth like only Lobster can. We also wanted to try the homemade Gnocchi with Vodka Sauce and Meat and Cheese Ravioli that Len's wife Tori had prepared just like so many of the foods here at Lucca Restaurant. Again, the Italian dishes were amazing.

The Chicken Francaise entree that my boyfriend had finally decided upon was "c'est magnifique" to say the least. The Chicken breading fried golden brown and sauce drizzled over it had just the perfect kiss of lemon. I have no idea how he finished the enormous portion. Our evening ended with three generous slices of lush homemade pies. What one should I try first? It was an impossible decision! Lemon Meringue? Chocolate Cake with homemade boiled icing? Coconut Cream? Yum!

As our dinner adventure was coming to an end, we promised to return very soon. Our experience was unforgettable. The food was delicious, fresh and the portions were just right! The preparation and presentation were superb! Everyone was quite knowledgeable and very pleasant. Luca takes dining -- and catering -- in NEPA to a new level.

Thank you Lucca for a great evening and an exceptional five-star dining experience!
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