

*Luigi's is proud to offer live music almost every night. When you tip our musicians, it helps us continue this tradition.*

# Luigi's

## DINNER MENU

### Antipasti

#### Portabella & Polenta

char-broiled marinated portabella, Italian polenta, & field greens drizzled balsamic vinaigrette 8

#### Cozze alla Marinara

sautéed prince Edward mussels steeped in a spicy white wine Mediterranean tomato sauce 10

#### Antipasti Assortiti (for 2)

calamari, scampi, suppli al telefono, prosciutto, mozzarella, tomatoes, olives, marinated artichokes, onions, and pepperoncini 18

#### Scampi all'Aglio

shrimp sautéed with garlic, white wine, lemon, & butter, paired with saffron risotto 12

#### Calamari Fritti

breaded & fried squid, paired with lemon, remoulade & Napoli sauces 11

#### Suppli al Telefono

breaded porcini mushroom rice croquettes, filled with mozzarella cheese, then fried till golden brown, accompanied with our homemade Napoli sauce 9

### Zuppe

#### Minestrone della Casa

traditional Italian minestrone soup with vegetables & ditalini pasta, garnished with parmesan 6

#### Crema di Pomodoro

a blend of tomatoes and vegetables simmered into a robust soup with basil and croutons 6

### Insalate

*Add 6 oz Grilled Chicken 4*

*Add four Jumbo shrimp 6*

*Luigi's home-style salad dressings: Balsamic, Blue Cheese, Italian, Caesar, and Raspberry Vinaigrette*

#### Mista (dinner salad)

crisp romaine lettuce, tomatoes, olives, mushrooms and your choice of dressing 6

#### Caprese

fresh romas, mozzarella, basil, anchovies & olives, drizzled with balsamic reduction & extra virgin olive oil 10

#### Mediterranea del Chef

crisp romaine & spinach tossed with tomatoes, olives, roasted red peppers, pepperoncini, artichokes, croutons, mozzarella, and feta cheese.

Your choice of dressing 10

#### con le Mele

field greens, feta cheese, caramelized walnuts, grapes, & apples, tossed with apple-cider vinaigrette 10

#### Caesar

crisp romaine, parmesan, & croutons tossed with a home-style Caesar dressing 10

## Pizze

*Each hand-tossed pizza is 10-11 inches and serves 1-2 people.*

*Please allow for longer cook times during peak hours.*

### al Prosciutto e Funghi

tomato sauce, fresh tomatoes, ham, mushrooms, mozzarella cheese 12

### Napoletana

traditional pizza from Napoli with tomato sauce, julienne roma tomatoes, capers, basil, anchovies, mozzarella cheese 12

### Margherita

the original pizza from Napoli with tomato sauce, roma tomato slices, basil, mozzarella cheese 11

### ai Peperoni (classic pepperoni) 13

### al Formaggio (cheese) 10

### Al Gusto (custom pizza with up to four toppings of your choice) 16

Ham	Bacon	Pepperoni	Mushrooms	Artichokes	Meat Sauce
Chicken	Pineapple	Tomatoes	Feta Cheese	Bell Peppers	Olives
Spinach	Onions	Italian sausage	Anchovies	Pepperoncini	Pesto Sauce

## Pastasciutta

*add 6 oz Grilled Chicken 4 - add four Jumbo shrimp 6*

### Spaghetti alla Napoletana con Polpette

with Napoli's traditional tomato sauce & meatballs 13

### Pasticcio di Lasagne

traditional lasagna, layers of lean beef, Italian sausage, mozzarella, béchamel & tomato sauces 15

### Spaghetti al Pesto

Genova's traditional fresh basil pesto sauce 10

### Fettuccine Alfredo alla Primavera

fresh vegetables in classic parmesan-white wine cream sauce 12

### Farfalle Tricolori alla Bolognese

Bologna's traditional beef sauce & tricolor bowtie pasta 13

### Fettuccine Matriciana Arrabbiata

bacon infused in a spicy tomato veal demi sauce 14

### Linguini alle Vongole Veraci

Littleneck and white clams, tomato, & green onion choice of white or red sauce 17

### Penne con Funghi Porcini

italian tomato-porcini mushroom sauce 13

### Spaghetti alla Carbonara

a blend of hearty egg yolk and cream sauce with bacon 14

### Cannelloni di Spinaci e Ricotta

pasta filled with spinach, parmesan & ricotta cheese. covered with tomato sauce & mozzarella cheese 14

## Specialita Vegetariiane

### Parmigiana di Melanzane

layers of parmesan seared eggplant, fresh tomato sauce, mozzarella. accompanied with capellini pasta and Napoli sauce 14

### Funghi Portobello alla Griglia

char-broiled portabella mushrooms & cheese atop bed of saffron risotto then crowned with fresh capponatta & a balsamic drizzle 13

## Carni e Pollami

### Scaloppini di Vitello al Marsala

veal scaloppini sautéed in a Marsala wine sauce, paired with grilled polenta & chef's vegetables 22

### Saltimbocca alla Romana

veal scaloppini, prosciutto & sage sautéed with white wine & veal demi-glace sauce,  
paired with scalloped potatoes & chef's vegetables 23

### Porco alla Milanese

breaded lemon-herb bone in pork loin, accompanied with saffron risotto and chef's vegetables 18

### Pollo alla Crosta di Noci

pecan encrusted chicken breast sautéed with white wine, atop a creamy fig sauce,  
accompanied with mashed potatoes & chef's vegetables 19

### Pollo Parmigiana allo Stile di Luigi

layers of grilled herb encrusted chicken breast, parmesan seared eggplant slices, tomato sauce,  
parmesan and mozzarella cheese paired with pesto capellini 19

### Pollo Parmigiana allo Stile Americano

breaded herb chicken breast, tomato sauce, parmesan and mozzarella  
served with pesto capellini 19

### Filetto di Bue con Funghi Portobello

herb marinated choice tenderloin filet atop a portabella mushroom draped with red wine demi-glace,  
accompanied with scalloped potatoes and chef's vegetables 28

### Bistecca alla Fiorentina

Tuscan herb marinated Porterhouse draped with a three peppercorn sauce,  
paired with scalloped potatoes and chef's vegetables 28

### Costolette di Agnello

our famous lamb chops paired with a raspberry-mint demi-glace,  
paired with scalloped potatoes and chef's vegetables 27

### Petto di Anatra alle due Caramelle

seared seasoned duck breast, presented with a duet of balsamic and orange toffee sauces,  
accompanied with scalloped potatoes and chef's vegetables 22

# Pesci e Frutti di Mare

## Filetto di Tonno

yellow fin tuna (your choice of grilled or blackened), accompanied with a white wine cream sauce, rice pilaf and chef's vegetables 22

## Filetto di Salmone

seared Atlantic salmon filet topped with a basil-lemon pesto, accompanied with fettuccine and chef's vegetables 22

## Crespelle ripiene di Frutti di Mare

crepes filled with a blend of fresh seafood, cheese, mushrooms, & spinach, topped with a saffron sauce accompanied with chef's vegetables 23

## Filetto di Dentice

pistachio-encrusted red snapper filet seared in olive oil, served with a white wine & caper sauce, rice pilaf and chef's vegetables 25

## Frutti di Mare alla Fra' Diavolo

clams, mussels, calamari, shrimp steeped in a blend of lobster stock, tomatoes, red pepper, white wine, fresh herbs and finished with house Napoli sauce atop a bed of linguini pasta 27

## Dolci

### Torta di Cioccolata

classic chocolate cake coated in a rich chocolate ganache 8

### Torta di Formaggio

Italian-style new york cheese cake topped with a sauce of your choice 8

### Tiramisu di Cioccolata

chocolate cake soaked in brandy-laced espresso, between layers of sweet mascarpone cheese 8

### Budino di Pane

cranberry bread pudding paired with a buttery brandy sauce 8

### Spumone di Lime Gelato

frozen key lime mousse wrapped in a graham cracker crust 8

### Tiramisu

ladyfingers soaked in brandy-laced espresso between layers of sweet mascarpone cheese 8

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*Duilio Tani - Owner*

*Rice pasta is available upon request. Please inform your server of any food allergies in advance.*

*Shared entrees will incur an additional charge of 4.00.*

*18% gratuity will be added to parties of six or more*

*20% gratuity for large parties with separate checks*