

*We are proud to offer you live
music almost every night.*

*When you tip our musicians, it
helps us continue this
tradition.*

Luigi's

Antipasti

Portabella & Polenta

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

Cozze alla Marinara

sautéed prince Edward black mussels in a spicy Provençal
tomato sauce and served with toasted ciabatta bread 12

Suppli al Telefono

breaded porcini mushroom rice croquettes, filled with
mozzarella cheese, then fried till golden brown,
accompanied with our homemade Napoli sauce 10

Scampí all 'Aglio

shrimp sautéed with garlic, white wine,
lemon, & butter, paired with saffron risotto 13

Calamari Fritti

breaded & fried squid, paired with lemon,
remoulade & Napoli sauces 12

Antipasti Assortiti (for 2) *New!*

calamari, scampí, suppli al telefono, prosciutto wrapped
grissini bread, olives, a cubed three cheese combo, fresh
melon and a small caprese salad. 18

Ravioli Fritti *New!*

Ricotta filled, fried ravioli served with Napoli and Alfredo sauces 8

Zuppe e Insalate

Minestrone

Italian traditional vegetables and pasta soup 6

Crema di Pomodoro

Tomato and vegetables Bisque Soup 6

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

Insalata con le Mele

crisp artisan romaine lettuce mix, feta cheese,
caramelized walnuts, grapes, and apples with a apple-
cider vinaigrette 11

Insalata Caprese

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

Insalata Mediterranea del Chef

crisp artisan romaine lettuce mix & spinach tossed with
tomatoes, olives, roasted red peppers, pepperoncini,
artichokes, croutons, mozzarella, feta cheese
and your choice of dressing 11

Insalata Mista (dinner salad)

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

Insalata Cesare

crisp artisan romaine lettuce mix, parmesan, & croutons
and Caesar style 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.

con Gamberetti *New!*

seared shrimp, sun-dried tomatoes,
pesto, mozzarella, red pepper flakes
14

Napoletana

traditional pizza with tomato sauce,
julienne roma tomatoes, capers,
basil, anchovies and mozzarella 12

Margherita

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

coi Pepperoni (classic pepperoni) 13

al Formaggio (classic cheese) 10

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

Ham
Chicken
Spinach

Bacon
Pineapple
Onions

Pepperoni
Tomatoes
Italian sausage

Mushrooms
Feta Cheese
Anchovies

Artichokes
Bell Peppers
Pepperoncini

Meat Sauce
Olives
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

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

Fettuccine Matriciana Arrabbiata

bacon infused in a spicy tomato veal demi sauce 14

Spaghetti alla Carbonara

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

Gnocchi Tradizionale *New!*

Traditional potato pasta served with choice of tomato
cream or pesto cream sauce. 14

Pastasciutta Speciale

Pasticcio di Lasagne

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

Cannelloni di Spinaci e Ricotta

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

Penne con Gamberi al limone *New!*

Lemon-Shrimp penne pasta tossed in a
white wine butter sauce 15

Farfalle Tricolori alla Bolognese

Bologna's traditional beef sauce
& tricolor bowtie pasta 14

Tortellini e piccata di Filetto al Rosmarino *New!*

ricotta filled tortellini tossed with in a rosemary cream
sauce with tenderloin tips. 19

Rotini allo stile di Luigi *New!*

Rotini pasta with Italian sausage, red onions, multicolor
bell peppers, Napoli and our demi-glaze sauce 14

Linguini alle Vongole Veraci

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

Specialita Vegetariane

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 14

Carni e Pollami

Piccata di Vitello *New!*

veal scaloppini topped with a white wine lemon caper sauce, served over a bed of linguini pasta and chef's vegetables 23

Saltimbocca alla Romana

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

Costata di Porco con Salsa di Mele *New!*

Our pork ribeye topped with a sweet apple and pepper demi glaze sauce, served with tricolored potatoes and chef's vegetables. 19

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 and paired with pesto capellini 19

Pollo Parmigiana alla Americana

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

Filetto di Bue con Funghi Portobello

herb marinated choice tenderloin filet (8 oz) atop a portabella mushroom draped with red wine demi-glace, accompanied with scalloped potatoes and chef's vegetables 29

Bistecca alla Fiorentina

Tuscan herb marinated Porterhouse (16 oz) draped with a three peppercorn sauce, paired with rosemary tricolored potatoes and chef's vegetables 32

Costolette di Agnello

4 select lamb chops paired with a raspberry-mint demi-glace, served with scalloped potatoes and chef's vegetables 28

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 23

Pesci e Frutti di Mare

Filetto di Spigola al Mango *New!*

Seared Seabass topped with a mango pico, served with spinach orzo pasta and chef's vegetables 27

Filetto di Salmone

seared Atlantic salmon filet topped with a basil-lemon pesto,
accompanied with fettuccine and chef's vegetables 23

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 22

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 26

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 topped with a buttery
brandy laced 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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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.

Menu notes: *) dressing and dessert sauce made with organic, cage-free, raw egg yolks

Duilio Tani - Owner