

Appetizers

Fried Calamari

With spicy Arrabbiata Sauce 10.95

Fried Ravioli

Filled with Cheese 6.95

Fried Mozzarella

With Marinara Sauce 6.95

Zucchini Sticks 6.95

Cauliflower

Breaded and carefully fried 5.95



Fried Calamari

Sautéed Shrimp

Garlic, fresh Tomatoes, Butter Sauce over Crostini Bread 9.95

Steamed Clams

Eastern Clams in our special Clam Sauce 9.95
Also available with Mussels

Bruschetta

Topped with Tomato and Basil 5.95

Buffalo Wings 7.95

Spinach Roll 8.95



Zuppe - Soups

Minestrone Di Verdura

Daily fresh prepared mixed Vegetable Soup **Bowl** 4.95

Pasta Fagiola

Cannelloni Beans, Beets of Bacon, Celery and Garlic in a Veggie Broth with Pasta 6.95



Insalate - Salads

Insalata Alla Caprese

Grilled marinated Eggplant, Water Mozzarella Cheese, fresh sliced Tomatoes & topped with fresh Basil, Balsamic, Vinegar & Olive Oil. 9.95

Insalata Di Mare

Shrimp & Calamari marinated with Celery & Garlic in a Vinaigrette over mixed Lettuce. 11.95

Insalata Alla Calabrese

Tomatoes, Onions and fresh Basil tossed in Olive Oil. 8.95

Insalata Della Casa

Mixed Lettuce, Tomatoes, sliced Mushrooms and Olives, served with House Dressing. 5.95

Pasquali Salad

Mixed Lettuce, Salami, Provolone, Mortadella, Tomatoes and Onions tossed in a Vinaigrette. 8.95

Antipasto Alla Romana

Mixed Lettuce, Salami, Provolone, Mortadella, Tomatoes, Mushrooms and Olives with House Dressing. 8.95

Caesar Salad Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing. 8.00 **Add Chicken for** 3.00

Soup & Salad Combo A Bowl of our homemade Minestrone Soup and a House Salad 7.95



Sandwiches

Cold Sandwiches 8.95

All Cold Sandwiches are prepared with Lettuce, Tomato Pepperoncinis

Capicollo

Pastrami

Mortadella & Provolone

Ham & Cheese or Salami

Sub Marine Sandwich 9.45



Submarine Combo

Hot Sandwiches 9.95

Meatball & Mozzarella

Eggplant Parmigiana

Chicken Parmigiana

Italian Sausage with sautéed Bell Peppers

Specialty Items

Luigi's Homemade Italian Dressing

20 oz. 3.95 Quart 6.95

Luigi's Homemade Meat Sauce Quart 8.95

Luigi's Homemade Marinara Sauce Quart 7.95

We will gladly prepare Food To-Go for large and small Parties

Side Orders

Two homemade Meatballs in Meat Sauce 4.50

Two homemade Sausages in Meat Sauce 4.50

Garlic Bread 1.50 **Side of Cheese** .95

Side Salad 2.95 **Side Spaghetti** 2.95

Side of Sauce 1.95
Meat, Marinara, Arrabbiata or Alfredo and fresh Garlic in Olive Oil



Homemade Pizza's

Luigi's Special

Eight Toppings: Pepperoni, Sausage, Meatballs, Bell Peppers, Mushrooms, Onions, Canadian Bacon and Olives.

Medium 16.95 Large 18.95 X-Large 20.95

Tony's Special

Sausage, Meatballs, Chicken Meatballs, Canadian Bacon, Pepperoni

Medium 15.95 Large 16.95 X-Large 17.95

Calzone

Stuffed Pizza Dough with Mozzarella and Ricotta Cheese, Salami and Italian Seasonings.

Medium 14.95 Large 16.95 X-Large 18.95

Vegetarian

Eggplant, Tomatoes, Bell Peppers, Olives, Mushrooms & Onions

Medium 16.95 Large 18.95 X-Large 19.95

Homemade Chicken Meatball

Red Peppers, Chili Oil and Oregano

Medium 11.95 Large 13.95 X-Large 15.95

Pizza Bella Saluta 16.95

Eggplant, Tomatoes, fresh Basil, fresh Garlic, Olive Oil & Cheese

Mini Pizza Cheese/Pepperoni 6.95 / 7.95

Cheese Pizza

Medium 9.95 Large 10.95 X-Large 12.95

Spicy Shrimp & Jalapeno Pizza 19.95

Classic Margherita

Tomato Sauce, Cherry Tomatoes, Mozzarella & Basil

Medium 11.95 Large 12.95 X-Large 13.95

White Clam

White Sauce, fresh Clams, chopped Parsley

Medium 12.95 Large 15.95 X-Large 17.95

Create Your Own Pizza

Bell Peppers, Olives, Mushrooms, sliced Tomatoes, Ham, Onions, Anchovies, Canadian Bacon, Pepperoni, Capers, Pineapple
Homemade Italian Sausage, Meatball or Salami,

	Medium	Large	X-Large
1 Topping	11.95	12.95	13.95
2 Toppings	12.95	13.95	14.95
3 Toppings	13.95	14.95	15.95
4 Toppings	14.95	15.95	16.95

Luigi's Famous Specialties Farinaceous - Pasta

All our Specialties are served with a Side Salad and fresh baked Bread.

All Sauces on the Menu are prepared when ordered
(Except the Meat & Marinara Sauce)

Penne Alla Vodka

Peas, Panchetta, Vodka & Tomato Cream Sauce. 12.95

Penne All'Arrabbiata

Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. 10.95

Penne All'Arrabbiata Sausage or Chicken

Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. Served with your Choice of sliced Sausage or sliced Chicken Breast 13.95

Penne All'Arrabbiata Special

Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. Served with Chicken and Sausage. 15.95

Fettuccine All'Alfredo

Tossed in our delicious Cream, Butter and Parmigiano Cheese. 9.95
With Chicken 13.95

Fettuccine Della Casa

Bacon, Peas and Mushrooms in a Cream Sauce, smothered on a Bed of fresh prepared Fettuccines. 12.95

Fettuccine Toscana

Artichoke Hearts, Chicken and Marsala Wine in a Cream Sauce. 14.95

Rigatoni Papa Domenico

Homemade Chicken Meatballs with Marinara Sauce. 11.95

Linguini Aglio E Olio

Fresh Garlic, Basil, Olive Oil and Italian Seasonings. 9.95

Tortellini D'Angelo

Chicken stuffed Tortellini with Italian dried & Domestic Mushrooms and Pieces of Chicken in a Tomato Cream Demiglaze Sauce. 14.95



Spaghetti Marinara

Create Your Own Spaghetti

Fresh prepared Spaghetti served with Choice of:

Alla Marinara (Homemade Tomato Sauce) 8.95

Polpetti (Homemade Meatballs & Meat Sauce) 11.95

Alla Bolognese (Homemade Meat Sauce) 9.95

Alla Paesana (Two whole Sausages & Meat Sauce) 11.95

Stuffed Shells

Spinach, Ricotta Cheese, Artichoke Hearts and your Choice of White Cream or Marinara Sauce 13.95

Sausage & Pepper Platter

Sliced Italian Sausages sautéed with Bell Peppers in a Marsala Wine Tomato Sauce. 10.95 With Pasta 12.95

Orecchiette

Fresh prepared Ear shaped Pasta with Sausage, Kale, Garlic and spicy Tomato Sauce 11.95

Gnocchi Alla Bolognese

Homemade Potato Dumplings smothered with Meat Sauce. 12.95

Vasil Egg Special

Sausage, Mushrooms, fresh Tomatoes, Onions, scrambled with Egg served over Vermicelli Pasta. 12.95

Seafood

Includes a Side Salad and fresh baked Bread



Linguini Pescatore

Linguini Pescatore

Jumbo Shrimp, Clams, Mussels and Calamari in a freshly prepared Red Sauce over Linguini.

1/2 Order 19.95 Full Order 24.95

Linguini Principessa

Shrimp and chopped Clams served in a Cream Sauce. 17.95

Linguini Calamari Luciana

Fresh Calamari served in a freshly prepared Red Sauce. 14.95

Linguini Bay Scallops

Bay Scallops served with a freshly Red or White Sauce. 15.95

Linguini Imperiale

Shrimp served in a Tomato Cream Sauce and finished with fresh Parmigiano Cheese. 16.95

Linguini Puttanesca

Sauce made with chopped Black Olives, Tomato, Capers, Onion, Garlic, White Wine, slightly accented with Anchovies. 11.95

With Shrimp 17.95

Linguini E Vongole Bianco, Rosse or Panna

Chopped Clams served with your Choice of White Clear Sauce or Tomato Sauce or creamy Clam Sauce 10.95

Vermicelli Alla Bodak

Shrimp, chopped Clams, Mushrooms and Bacon in a White Wine Clear Clam Sauce. 16.95

Scampi Fra Diavolo or Al Limone

Jumbo Shrimp in a freshly prepared Lemon Wine Sauce or spicy Tomato Sauce and served over a Bed of Linguini. 19.95

Ciappino

Seafood Soup with Pieces of fresh fish, Jumbo Shrimp, Bay Scallops, Mussels, Clams and Calamari in a freshly prepared Red Sauce. 19.95

Jonbalaya

Homemade Sausage, Chicken & Shrimp in a spicy Arrabiata Sauce with Garlic and Herbs over Penne Pasta 17.95

Baked Salmon

Served with sautéed Vegetables 18.95

Linguini

Choice of freshly prepared Red or White Sauce

With Fresh Clams 16.95

With Eastern Black Mussels 16.95

With New Zealand (Green) Mussels 16.95

Catch Of The Day

All fresh Fish are served with a Side Salad & fresh prepared Spaghetti in a Pizzaiola Sauce.

Breaded & Baked (Topped with a Tomato, Garlic and Wine Sauce)

Picata Sauce (Lemon, Capers, Garlic and Wine) or **Livornese Sauce** (Poached in a Tomato Garlic and Wine Sauce).

Please ask your Server for more fresh Fish Selections

Vitello - Veal

Includes Spaghetti or Side Salad and Bread

Vitello Carciofini

Veal Scallops with Artichoke Hearts, Pieces of Ham, Marsala Wine and Cream Sauce. 19.95

Vitello Marsala

Scallops of Veal with Mushrooms, Marsala & Demiglaze Sauce 18.95

Vitello Parmigiano

Breaded Veal Cutlets topped with Marinara Sauce and baked with Mozzarella Cheese. 18.95

Vitello Sorrentino

Scallops of Veal with Marsala, Black Olives, Mushrooms, Bacon, melted Cheese and Demiglaze Sauce. 19.95

Vitello Alla Milanese

Breaded Veal Cutlets topped with Lemon Wedges. 18.95



Osso Buco

Osso Buco

Tender Veal Shank over Fettuccine with Peas and Vegetables Broth served with a Side Salad. **Market price**

We reserve the right to refuse service to anyone - We are not responsible for lost or stolen articles.
Sales Tax will be added to the price of all Food and Beverages. No Split Plates or 1/2 Orders on any Dish
A 18% Gratuity Charge will be added to Parties of 10 and More - Added Charges: Cork Fee 12.00

Specialita Del Forno - Baked Specialties

Served with your Choice of a Side Salad or Spaghetti & fresh baked Bread

Eggplant Parmigiano

Layered Eggplant in a Marinara Sauce baked with Mozzarella Cheese. Served with Choice of Spaghetti or Salad. 12.95

Eggplant Sorrentino

Rolls of Eggplant stuffed with Salami, Ricotta Cheese and Italian Seasonings. Baked in a Meat Sauce and topped with Mozzarella Cheese. Served with Choice of Spaghetti or Salad. 12.95

Ravioli Casalinghi Bolognesi (Meat or Cheese)

Baked in Meat Sauce with Mozzarella Cheese. 12.95

Baked Ziti

Ziti Noodles with Ricotta Cheese and Marinara, baked with melted Mozzarella Cheese. 11.95



Eggplant Parmigiano

Manicotti

Homemade Crepes stuffed with Ricotta Cheese, baked in Meat Sauce with Mozzarella Cheese. 12.95

Cannelloni

Homemade Crepes stuffed with Veal and Vegetables, baked in Meat Sauce with Mozzarella Cheese. 12.95

Spaghettoni Alla Romana

Spaghetti with Ricotta Cheese, Mushrooms in a Marinara Sauce and baked with Mozzarella Cheese. 12.95

Meat Lasagna

Layer of Pasta filled with Ricotta Cheese, Meat and Sausages, topped with melted Mozzarella Cheese. 13.95

Pollo - Chicken

Includes Choice of Spaghetti or a Side Salad and fresh baked Bread



Pollo Boscaiola

Pollo All'Ortega

Two Chicken Breasts with Mushrooms served in a spicy Tomato Sauce. 14.95

Pollo Picata

Two Chicken Breasts with Lemon, Garlic, White Wine and Capers Sauce. 14.95

Pollo Primavera

Two Chicken Breasts with Carrots, Zucchini, Broccoli and Cauliflower in a Tomato or Cream Sauce. 14.95

Pollo Al Limone

Two Chicken Breasts with Mushrooms prepared in a creamy White Wine Lemon Sauce topped over a Bed of Fettuccine and served with a Dinner Salad. 14.95

Pollo Cacciatore

Pieces of boneless Chicken, Mushrooms, Peas and Bell Peppers in a Marsala Wine Tomato Sauce. 14.95

Pollo Marconi

A Chicken Breast layered with Slices of Tomato, Eggplant, Ham and Provolone Cheese it's baked and then topped with a Tomato Cream Demiglaze Sauce with Mushrooms. 14.95

Pollo Boscaiola

Two Breast of Chicken with Mushrooms prepared in our special Marsala Wine Demiglaze Sauce. 14.95

Pollo Parmigiano

Two breaded Chicken Breasts baked in our own Marinara Sauce with Mozzarella Cheese. 14.95

Children Plates

Fish Shapes

Deep fried Idaho Rainbow Trout Filet served with a Side of Marinara Sauce. 4.95

Ravioli Meat or Cheese Ravioli with Meat Sauce. 4.95

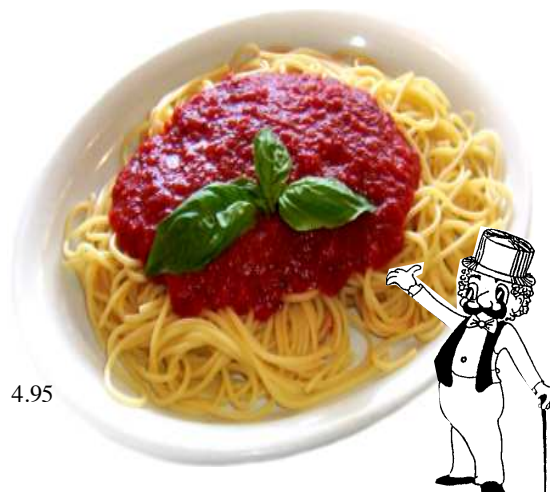
Spaghetti With Marinara or Meat Sauce. 4.95

Spaghetti With (1) Meatball or (1) Sausage, topped with Meat Sauce. 4.95

Spaghetti All'Alfredo 4.95

Chicken Strips Three breaded Chicken Breast Strips with a Side of Marinara Sauce 4.95

Mini Pizza Cheese 6.95 / Pepperoni 7.95





Luigi's House Wine Selections

Featuring CR Cellar

Chablis ~ Chianti - Fortissimo - Rose Glass 4.95 1/2 Litre 9.95 Litre 16.95

CK Mondavi

White Zinfandel - Chardonnay Glass 4.95 1/2 Litre 11.95 Litre 17.95

CK Mondavi

Cabernet Sauvignon - Merlot Glass 4.95 1/2 Litre 11.95 Litre 17.95

Birra - Beer Selections

Domestic 3.95

**Coors ~ Coors Light ~ Michelob ~ Michelob Ultra ~ Budweiser ~
Bud Light ~ Miller High Life ~ Miller Lite ~ MGD ~ Blue Moon ~ Shock Top**

Imports 4.95

**Fosters ~ Peroni ~ Moretti ~ Moretti Dark ~ Corona ~ Molson ~ Hoegaarden ~
Heineken ~ Amstel Light ~ Imperial ~ Newcastle ~ Oro Di Milano ~ Stella Artois**

Non Alcoholics Beers

O'Douls ~ Sharp 3.95 **Becks Non Alcoholic** 4.95

Bevande - Beverages

**Coke ~ Diet Coke ~ Root Beer ~ Sprite
Lemonade ~ Iced Tea ~ Raspberry Ice Tea ~
Fanta Orange** 2.25 With Refill

Mineral & Sparkling Water

Italian Natural Spring Water 2.95

Fresh brewed Coffee & Hot Tea 2.25
With Refill

Hot Chocolate 2.95

Café Latte ~ Café Mocha ~ Cappuccino 2.95

Espresso 2.95

Dolce - Desserts

Tiramusú

Homemade Cake layered with Mascarpone Cream Filling, soaked in Espresso and Coffee Liqueurs (Homemade) 4.95

Ice Cream Tartufos

White Chocolate, Cappuccino, Chocolate Raspberry Crunch & Spumoni, Cookies, Cream, Amaretto. 3.95

Rum Cake

Homemade Cake layered with sweetened Ricotta and Chocolate soaked in Rum, topped with Whipped Cream. 3.95

Cannoli

Homemade rolled Italian Pastry stuffed with Sweetened Ricotta and dipped in Petite Chocolate Chips. 4.95

Spumoni

Flavored Ice Cream with Vanilla, Strawberry, Chocolate & Pistachio. 3.95



**Luigi and Staff
Thank You for your Visit**



Luigi's Wine Selections

White Wine

	<u>Glass</u>	<u>Bottle</u>
Charles Krug, Sauvignon Blanc, Napa Valley		28.00
Charles Krug, Chardonnay, Carneros	9.00	31.00

Sparkling & Sweet Wines

Beringer, White Zinfandel, California		20.00
Chateau Ste. Michelle, Riesling, Columbia Valley		23.00
Bartenura Moscato D'Asti, Di Pavia, Italy		26.00
Pasorina Moscato, Paso Robles		27.00
Domaine Ste. Michelle Brut, Columbia Valley		26.00

Italian White Wines

Antinori Orvieto Classico, Toscana		23.00
Tormaresca, Chardonnay, Puglia	7.00	24.00
Santa Cristina, Pinot Grigio, Toscana	9.00	35.00
Col Reale, Bianco Del Veneto, Veneto		36.00
Santa Margherita, Pinot Grigio, Trentino-Alto Adige		33.00

Red Wines

Rosemont, Shiraz, "Diamond", Australia	6.00	20.00
San Antonio, Lambrusco, California	6.00	23.00
Votre Sante, Pinot Noir, California		25.00
Graffigna Malbec, San Juan, Argentina		27.00
Rodney Strong, Cabernet Sauvignon, Sonoma County		33.00
Coppola, Claret, California		42.00
Rodney Strong, Merot, Sonoma County		35.00
Beringer Cabernet Sauvignon, "Knights Valley"		55.00

Italian Red Wines

Santa Cristina Sangiovese, Toscana		23.00
Ruffino, Chianti, DOCG, Toscana	7.00	24.00
Castello di Gabbiano, Chianti, DOCG, Toscana		26.00
Castello di Gabbiano, Chianti, Classico, Toscana		28.00
Lume Sangiovese, Toscana		28.00
Casal Moro, Rosso Del Veneto, Veneto		31.00
Villa Antinori, Toscana		33.00
Castello di Gabbiano Chianti Rivera "Black Label", Toscana		45.00
Ruffino Ducale Riserva, Toscana		55.00