

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



DINNER MENU

Antipasti

Portabella & Polenta

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

Cozze alla Marinara

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

Antipasti Assortiti (for 2)

calamari, scampì, supplì al telefono, prosciutto, mozzarella,
tomatoes, olives, marinated artichokes, onions,
and pepperoncini 18

Scampì all 'Aglio

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

Calamari Fritti

breaded & fried squid paired with lemon,
remoulade & napoli sauces 10

Supplì al Telefono

breaded porcini demi rice croquettes filled mozzarella
cheese then fried till golden brown,
accompanied with napoli sauce 8

Zuppe

Minestrone della Casa

traditional italian minestrone soup, vegetables, ditalini
pasta, then garnished with parmesan 6

Crema di Pomodoro

a blend of tomatoes and vegetables simmered into a
creamy 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 9

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 and tossed with apple-cider vinaigrette 9

Caesar

crisp romaine, parmesan, & croutons tossed with a
home-style Caesar dressing 9

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

al Gusto

pizza with up to four toppings of your choice 15

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 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

Farfalle Tricolori alla Bolognese

bologna's traditional beef sauce & tricolor butterfly
bowtie pasta 13

Fettuccine Matriciana Arrabbiata

bacon infused in a spicy tomato veal demi sauce 12

Linguini alle Vongole Veraci

littleneck and white clams, tomato, green onion
with your choice of white or red sauce 15

Penne con Funghi Porcini

italian tomato-porcini mushroom sauce 13

Spaghetti alla Carbonara

a blend of hearty egg yolk and cream sauce
with bacon 12

Cannelloni di Spinaci e Ricotta

pasta filled with spinach, parmesan & ricotta cheese.
covered with tomato sauce & mozzarella cheese 13

Specialita Vegetariane

Parmigiana di Melanzane

layers of parmesan seared eggplant, fresh tomato
sauce, mozzarella. accompanied with
capellini pasta and napol sauce 13

Funghi Portobello alla Griglia

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

Carní e Pollamí

Scaloppiní di Vitello al Marsala

veal scaloppiní sautéed in a marsala wine sauce. Paired with grilled polenta & chef's vegetables 21

Salimbocca alla Romana

veal scaloppiní, 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 Milanese risotto and chef's vegetables 17

Pollo alla Crosta di Noci

pecan encrusted chicken breast sautéed with trentino pinot grigio, atop a creamy fig sauce,
accompanied with mashed potatoes & chef's vegetables 17

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 capellini pesto 17

Pollo alla Marco Polo

julienne grilled chicken sautéed with a curry sauce atop a bed of basmati rice crowned with pineapple, carrots,
peppers, celery, raisins, mixed nuts, and coconut. then finished with a sweet-and-spicy fruit sauce 17

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Filetto di Bue con Funghi Portobello

a herb marinated choice tenderloin filet atop a portabella mushroom draped with red moscato demi-glace
accompanied with chef's vegetables 28

Bistecca alla Fiorentina

a tuscan herb marinated Porterhouse draped with a three peppercorn sauce
paired with chef's vegetables 28

Costolette di Agnello

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

Petto di Anatra alle due Caramelle

a seared seasoned duck breast, presented with a duet of balsamic and orange toffee sauces
accompanied with chef's vegetables 21

Contorní (Side Dishes)

Scalloped Potatoes 3, Mashed Potatoes 3, French Fries 3, Saffron Risotto 4, Side Pasta 3
Broiled Asparagus 4, Cream of Spinach 4, Sautéed Mushrooms 3, Side Chef's Vegetable 4

Pesci e Frutti di Mare

Filetto di Tonno

yellow fin tuna (your choice of grilled or blackened), accompanied with a basil-white wine cream sauce, rice pilaf and chef's vegetables 20

Filetto di Salmone

a seared seasoned Atlantic salmon filet topped with a basil-lemon pesto, accompanied with fettuccine and chef's vegetables 19

Crespelle ripiene di Frutti di Mare

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

Filetto di Dentice

a pistachio-encrusted red-snapper filet seared in olive oil served with a white wine & capers sauce, rice pilaf and chef's vegetables 24

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 26

Dolci

Torta di Cioccolata

classic chocolate cake coated in a rich chocolate ganache 8

Budino di Pane

cranberry bread pudding paired with a buttery brandy sauce 6

Torta di Formaggio

Italian-style new york cheese cake topped with a sauce of your choice 7

Spumone di Lime Gelato

frozen key lime mousse wrapped in a graham cracker crust 8

Tiramisu di Cioccolata

chocolate cake soaked in brandy-laced espresso, between layers of sweet mascarpone cheese 7

Tiramisu

ladyfingers soaked in brandy-laced espresso between layers of sweet mascarpone cheese 7

Charles Gewlas – Executive Chef

Duilio Tani – Owner

Wheat and rice pasta are 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. Please no separate checks on parties over six