

Appetizers

Asparagus Rollatini

Asparagus spears wrapped with spinach and Mozzarella cheese **\$9.95**

Fried Calamari

Fried Calamari served with marinara sauce **\$10.50**

Portabella Mushroom

Portabella mushroom caps filled with roasted pepper and spinach then topped with white wine butter sauce **\$9.95**

Mussels

Fresh mussels sautéed with garlic, White wine or a marinara sauce **\$10.50**

Luigi's Antipasto

Jumbo lump crab meat, salmon, avocado Asparagus in a lemon truffle sauce **\$12.95**

Clams Casino

Whole clams topped with an array of bacon, onion & spices **\$9.95**

Coconut Shrimp

Breaded fried coconut shrimp with Sweet chili sauce **\$9.95**

Eggplant Rollatini

Grilled eggplant with ricotta cheese baked in oven finished with marinara sauce **\$9.95**

Beef Carpaccio

Prime filet thinly sliced topped with shaved parmigiana cheese and capers in lemon juice cheese and extra virgin oil **\$11.95**

Bruschetta

Homemade grilled bread topped with fresh tomato basil and garlic olive oil **\$6.95**

Salads

Caesar Salad

Romaine Lettuce with our homemade dressing **\$7.50**

Mixed Green Salad

Mixed greens and tomatoes served in our balsamic vinaigrette **\$5.95**

Mozzarella Caprese

Fresh Mozzarella with sliced tomato drizzled with balsamic and basil olive oil dressing **\$8.95**

Grilled Eggplant Salad

Served over arugula with shaved parmesan in a lemon truffle oil dressing **\$8.95**

Avocado Salad

Ripped avocado fruit, roasted pepper, fresh mozzarella in an extra virgin olive oil, vinegar and basil dressing **\$8.95**

Soups

Homemade Soup of the Day

Pasta

Gnocchi Romana

Gnocchi with parmesan and romana cheese in pink vodka sauce **\$15.95**

Pappardella Pesto

Homemade flat pasta with olives in a homemade pesto sauce **\$15.95**

Eggplant Parmegiana

Thinly sliced eggplant layered with mozzarella, basil and tomato sauce **\$16.95**

Vegetable Ravioli

Homemade vegetable ravioli sautéed with mushrooms spinach & sundried tomatoes in a spicy tomato sauce **\$15.95**

Linguini Bolognese

Linguini in a homemade meat sauce **\$16.95**

Lasagna Bolognese

Homemade meat lasagna with shaved parmesan **\$16.95**

Filet mignon Ravioli

Sundried tomatoes, mixed mushroom in a brandy cream sauce **\$20.95**

Penne Sicilianna

With scallions, olives, capers, red onion in a spicy red sauce **\$15.95**

Manicotti

Homemade pasta filled with ricotta cheese in a marinara sauce **\$15.95**

Penne Clasico

Penne pasta with onions, peppers and mushrooms with homemade sausage sautéed in a rich marinara sauce **\$16.95**

Lasagna Verdi

Homemade vegetable lasagna topped with champagne cream sauce **\$16.95**

Penne Luigi

Penne pasta with sausage, cherry pepper, spinach, sautéed in a White wine garlic sauce **\$17.95**

Pappardella Primavera

Homemade pappardella pasta mixed with fresh basil sundried tomatoes, spinach, and portabella mushrooms and cannellini beans sautéed in olive oil and garlic **\$20.95**

Seafood Pasta

Linguini Clams

Sautéed clams in either a red or white clam sauce over linguini **\$16.95**

Linguini Mussels

Sautéed mussels in either a red or white mussel cause over linguini **\$16.95**

Linguini Scampi

Jumbo shrimp sautéed over pasta in a garlic lemon scampi cause **\$20.95**

Lobster Ravioli

Sautéed Lobster ravioli with shrimp and scallops in pink vodka cream sauce **\$24.95**

Linguini Frutti de Mare

Linguini pasta sautéed with shrimp, scallops, mussels, clams and lobster in our Fra Diavolo sauce **\$28.95**

Linguine with crabmeat

Jumbo crab over linguine in red sauce **\$23.95**

Polo

Chicken Parmegiano

Lightly fried breaded chicken topped with tomato sauce and mozzarella cheese **\$16.95**

Chicken Amaretto

Sautéed chicken in garlic, mushroom and amaretto in cream sauce **\$16.95**

Chicken Verra

Chicken breast sautéed with hot pepper, sausage, mushrooms in garlic white wine sauce **\$16.95**

Chicken Michael Angelo

Chicken breast with capers, roasted peppers, artichoke in a white wine sauce **\$16.95**

Chicken Fantasia

Sautéed chicken topped with spinach ricotta cheese in red sauce **\$18.95**

Chicken Luigi

Sautéed chicken with asparagus, lump crab meat in a champagne cream sauce **\$20.95**

Carne

Veal Sicilianna

Scallions, mushroom, olives in a garlic white wine sauce over penne pasta **\$19.95**

Veal Melzana

Sautéed veal over eggplant parmesan cheese finished with a marinara sauce **\$20.95**

Veal Scampì

Sautéed veal and shrimp in a white wine lemon sauce **\$18.95**

Veal Palermo

Sautéed veal in a sun dried tomato cream sauce topped with stuffed crab meat mushroom **\$23.95**

Veal Quatro Formaggio

Sautéed veal with roman, parmesan, gorgonzola, mozzarella cheese in light cream sauce **\$19.95**

Veal Calabrese

Sautéed veal with mushrooms, asparagus, fresh tomatoes in a light white wine sauce **\$19.95**

Mare

Tilapia Picatta

Filet of Tilapia sautéed with plum tomato, capers in a white wine sauce **\$19.95**

Salmon Luigi

Broiled wild salmon with chopped tomato, basil and capers in lemon sauce **\$20.95**

Flounder Francaise

Sautéed egg dipped flounder topped with lemon butter sauce **\$19.95**

Shrimp Francaise

Sautéed egg dipped shrimp topped with lemon butter sauce **\$19.95**

Children's Menu

Chicken Fingers & Fries **\$8.95**

Spaghetti and Meatballs **\$8.95**

Dessert \$7.50

Sides

Broccoli, Broccoli Rabe, or Spinach **\$4.95**

Steamed or sautéed in garlic and olive oil

Meatballs or Italian Sausage **\$4.95**

Served with Marinara

*Substitute vegetables and potato for side of pasta extra **\$2***

Beverages

Soda Fountain **\$3.00**

Coffee **\$3.00**

Herbal Teas **\$3.00**

Mineral Water **\$4.50**

Since 1991

Luigi's proudly serves our customers our own homemade bread and pastas

All types of vouchers not available for specials

Catering available online at luigirestaurant.com