

**DELI****RISTORANTE****MEAT**

ANTIPASTI

Appetizers

ARANCINI | 9

italian cheese trio stuffed risotto balls
marinara sauce

BRUSCHETTA | 9

roasted garlic crostini / tomato, feta &
olive compote / balsamic reduction

POLPETTE AL SUGO | 10

beef, veal & sausage meatballs
pomodoro / mozzarella

FUNGHI RIPIENI DI FORMAGGIO | 9

stuffed cremini mushrooms / pancetta
cream cheese / parmigiano reggiano

FLATBREADS

pancetta **12** / smoked salmon **12**
roasted vegetables **10**

CALAMARI FRITTI | 15

herbed semolina crust / limoncello aioli
tomato-horseradish marmalade

CAPELANTE SICILIANO | 18

4 spiced & seared dry packed sea scallops
gorgonzola cream

ANTIPASTI MISTI | 18

cured italian meats & artisan cheese / olives
marinated vegetables / crostini

jumbo shrimp cocktail **+3 each**

ZUPPE & INSALATE

Soup & Salad

ZUPPA DEL GIORNO

cup **7** / bowl **9**
freshly made soup of the day

LUIGI'S HOUSE SALAD

side **7** / entree **11**
baby field greens / gorgonzola
carrot / pine nuts / port cherries
honey-balsamic dressing

CESARE side **8** / entree **12**

romaine hearts
parmigiano reggiano
anchovy dressing
extra anchovies +2

SPINACI side **8** / entree **12**

smoked bacon / gorgonzola
candied pecans / grape tomato
red onion / honey-poppy dressing

ARUGULA side **8** / entree **12**

shaved fennel / prosciutto
pine nuts / parmigiano reggiano
lemon vinaigrette

ENTRÉE SALAD ADDITIONS
grilled or blackened

5 oz chicken +6 | **4 oz salmon +10**

5 shrimp +9 | **3 sea scallops +14**

4 oz. filet mignon +12

PASTA

LUIGI'S LASAGNA | 19

tenderloin sunday meat sauce / ricotta / four cheese blend

BUCATINI CARBONARA ALLA DURONIESE | 19

pancetta / whipped egg yolk / pecorino romano

SPAGHETTINI CON POLPETTE E SALSICCIA | 19

classic preparation / meatball / luigi's homemade sausage

TAGLIATELLE ALLA BOLOGNESE | 19

beef, veal & sausage sauce

TORTELLINI ALFREDO CON POLLO AI FERRI | 19

herbed grilled chicken / cremini mushrooms
roasted tomato / spinach

LINGUINE AGLI SPINACI CON POLLO AI FERRI | 19

herbed grilled chicken / roasted garlic & tomato / caramelized onion
spinach / chardonnay - tomato broth

GNOCCHI ALLA GENOVESE | 19

asiago stuffed potato dumpling / prosciutto / peas / pesto cream

PENNE CON VERDURE ARROSTO | 16

zucchini / asparagus / cremini mushrooms / roasted tomato / spinach
chardonnay tomato broth

PASTA AMERICANO | 16 **with 5 oz chicken +6** / **with 5 shrimp +9**

classic fettuccine alfredo

*Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

POLLO & VITELLO

Chicken & Veal

PARMIGIANA ROMA | 23 - 26

Italian herbed breaded / pomodoro sauce
mozzarella / capellini

PICCATA | 23 - 26

shallot & garlic / lemon-caper sauce / capellini

MARSALA | 23 - 26

cremini mushrooms / soft garlic / broccolini
marsala sauce / garlic whipped potatoes

ARLECCHINO | 24 - 27

balsamic portabella mushrooms
roasted red peppers / fontina / zingara sauce
garlic whipped potatoes / broccolini

SALTIMBOCCA | 25 - 28

prosciutto diparma / sage / manchego / red wine demi
garlic whipped potatoes / broccolini

PESCE

Seafood

SALMONE AI FERRI | 26

grilled faroe island salmon / parmigiano & leek risotto
asparagus / citrus butter sauce

CHILEAN SEA BASS | 39

macadamia nut crusted / parmigiano & leek risotto
asparagus

RAVIOLI D'ARAGOSTA | 29

five plump lobster & mascarpone ravioli
spinach / roasted tomato / sherry sage lobster sauce

LINGUINI CON VONGOLE | 24

littleneck & whole baby clams
herbed white wine sauce

SCAMPI DI GAMBERI CON LINGUINI | 25

six pink gulf shrimp / garlic & shallot
white wine lemon butter sauce

GAMBERI E CAPESANTE CON ORECCHIETTE | 26

shrimp & sea scallops / luigi's spicy sausage / spinach
fennel / roasted red pepper cream

FRUTTI DI MARE ARRABBIATA CON BUCATINI | 31

prince edward island mussels / littleneck clams / shrimp
scallops / calamari / spicy tomato sauce

MANZO & AGNELLO

Beef & Lamb

FILETTO DI MANZO AI FERRI | 26 - 31

6 or 9 oz. filet mignon / herbed garlic butter

BISTECCA ALLA GRIGLIA | 29

14 oz. new york strip / herbed garlic butter

garlic whipped potatoes / grilled asparagus

BISTECCA DELMONICO | 31

12 oz. ribeye / herbed garlic butter

LOMBATINE D'AGNELLO | 32

11 oz. new zealand lamb chops / zingara sauce

CONTORNI

Side to share - serves 2 to 4

FRENCH GREEN BEANS | 12

roasted red peppers

GRILLED ASPARAGUS | 12

SAUTEED BROCCOLINI | 12

SAUTEED MUSHROOM TRIFOLATI | 12

SEARED BRUSSELS SPROUTS | 13

pancetta

RISOTTO DEL GIORNO | 15

*Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS