

APPETIZERS

MOZZARELLA FRITTA

Homemade block of Mozzarella cheese breaded with Italian seasoning and fried. \$8.95

FRIED RAVIOLI

Breaded cheese ravioli, fried and served with marinara sauce. \$8.95

GARLIC BREAD

Footlong Italian bread, fresh garlic and mozzarella cheese, toasted to perfection. \$8.95

SALADS

ADD CHICKEN \$5 | ADD SHRIMP \$6

CAESAR

Fresh romaine lettuce tossed with Caesar dressing, parmigiana cheese, topped with croutons. \$9.95

SMALL HOUSE SALAD

Fresh mixed greens, onions, and tomato. \$4.50



PASTA SAMPLER

Combination of lasagna, manicotti and cheese ravioli, served with marinara, topped with mozzarella cheese. \$14.95



LASAGNA

Pasta layered with beef, pork, ricotta, served with marinara, topped with mozzarella cheese. \$16.95

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CALAMARI FRITTA

Fresh calamari breaded with Italian seasoning, fried to perfection, served with lemon and marinara sauce. \$12.95

ANTIPASTO

Fresh greens mixed with pepperoni, ham, black olives, tomatoes, onions, artichokes and mozzarella cheese. \$9.95

MEDITERRANEAN

Fresh greens mixed with black olives, tomatoes, onions, bell peppers and feta cheese. \$9.95

BAKED PASTA

CHEESE RAVIOLI

Jumbo ravioli stuffed with ricotta cheese, topped with marinara and mozzarella cheese. \$13.95

MANICOTTI

Pasta rolls stuffed with ricotta cheese, topped with marinara and mozzarella cheese. \$13.95



MELANZANE ALLA PARMIGIANA (EGGPLANT)

Fresh eggplant layers, topped with mozzarella cheese, served with capellini pasta and marinara sauce. \$16.95

SEAFOOD

LOBSTER AND SHRIMP CIOPPINO

Sautéed shrimp, stuffed lobster ravioli, served with vodka sauce. \$21.95



SALMON PALERMO

Sautéed garlic, sun-dried tomatoes, artichokes, capers, over capellini pasta. \$22.95



white wine lemon sauce, served



LINGUINE WITH CLAMS

Sautéed baby clams, neck shell clams, garlic, basil, butter, white wine, lemon, served over linguine. \$19.95

WELCOME TO LUIGI'S **OUR STORY**

Luigi's is proud to be family owned. The Haliti family came to America from Italy and has owned Italian Restaurants with old world family recipes for generations.

From time to time the Haliti family returns to Italy and brings back new recipe ideas for Luigi's menu. Luigi's is built on a tradition of creating amazing and delicious homemade Italian menu items with generous portions. At Luigi's, we treat you like family. It's truly a pleasure to serve you. Relax and enjoy our homemade Italian family recipes handed down for generations, in a cozy neighborhood atmosphere. Each meal is made-fromscratch and prepared fresh just for you.

FAMILY RECIPES...FAMILY OWNED...ENJOY!

SHRIMP FRA DIAVOLO

Sautéed tiger shrimp, garlic, eggplant, crushed red peppers, marinara sauce, served with linguine pasta. \$17.95

LOBSTER RAVIOLI

Jumbo ravioli stuffed with lobster, touch of marinara and alfredo sauce. \$18.95

SALMON GENOVESE

Sun-dried tomatoes, spinach, creamy pesto sauce, served over capellini. \$22.95



LINGUINE PESCATORE

Sautéed tiger shrimp, scallops, mussels, clams, marinara sauce, served with linguine pasta. \$24.95



SHRIMP SCAMPI

Sautéed tiger shrimp, artichoke heart, sun-dried tomatoes, garlic, lemon butter sauce, over linguine pasta. \$17.95



SEAFOOD DAMIANCA

Sautéed tiger shrimp, scallops, mussels, clams, garlic, alfredo sauce, served with fettuccine pasta. \$24.95

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TRADITIONAL ITALIAN ENTREES



PENNE ALLA VODKA

Sautéed in olive oil, garlic, marinara, alfredo, shot of vodka, served with penne pasta. Chicken \$18.95 | Shrimp \$19.95 | Veal \$20.95



NAPOLITANO

Sautéed sausage, garlic, bell peppers, marinara & alfredo sauce, served over capellini pasta.

Chicken \$19.95 | Shrimp \$20.95 | Veal \$21.95

CREAMORE PARMIGIANA

Mushrooms, alfredo sauce, mozzarella cheese over fettuccine pasta. Chicken \$18.95 | Shrimp \$19.95

ALFREDO

Homemade alfredo sauce, served over fettuccine pasta. Chicken \$18.95 Shrimp \$19.95

PARMIGIANA

Lightly breaded and fried, topped with mozzarella cheese, marinara sauce, served with capellini pasta. Chicken \$17.95 | Veal \$17.95

PESTO ALLA GENOVESE

Sun-dried tomatoes, spinach, creamy pesto sauce, served over linguine pasta.
Chicken \$18.95
Shrimp \$19.95 | Veal \$20.95



MARSALA

Mushrooms, marsala wine, gravy sauce, served with linguine pasta. Chicken \$18.95 Veal \$20.95



PICATTA

Sautéed garlic, sun-dried tomatoes, artichokes, capers, white wine, lemon sauce, served over capellini pasta. Chicken \$18.95 Shrimp \$19.95 | Veal \$20.95

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HOUSE PASTA



CAPELLINI PIZZAIOLA

Sautéed Italian
Sausage, garlic,
onions, green
peppers, marinara
sauce, topped with
mozzarella cheese,
served with capellini
pasta. \$15.95

CAPELLINI SAUSAGE PARMIGIANA

Sautéed Italian sausage, marinara sauce, topped with mozzarella cheese, served with capellini pasta. \$14.95

FETTUCCINE CARBONARA

Sautéed bacon, mushrooms, garlic, egg yolk, alfredo sauce, served with fettuccine pasta. \$17.95

CHOICE OF CAPELLINI

Capellini with one of the following: Capellini Marinara \$12.95 With Meatballs \$14.95 Capellini Meat Sauce \$14.95

TOUR OF ITALY

Combination of fettuccine alfredo, chicken parmigiana, and lasagna. \$19.95

PENNE VODKA

Light Pink cream sauce with a dash of vodka served with penne pasta. \$15.95

FETTUCCINE ALFREDO

Homemade alfredo sauce with fettuccine pasta. \$15.95

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SPAGHETTI WORKS

Sautéed meatballs, meat sauce, Italian sausage, mushrooms, marinara sauce, served with capellini pasta. \$17.95



TORTELLINI ALLA PENNA

Cheese tortellini pasta, ham, mushrooms, served with alla penna sauce. \$15.95

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DESSERT



LIMONCELLO CAKE \$6.95



CANNOLI CREAM

Large \$6.95 | Small \$3.50

HIDS_MENU

(for children 10 & Under ONLY)

CHEESE RAVIOLI \$6.50

CAPELLINI \$6.50

Capellini with meatballs, marinara, or marinara over capellini pasta.

FETTUCCINE ALFREDO \$8.00