

Seafood Entrees

Black Mussels over Linguini (with red or white sauce).....	\$19.00
Calamari over Linguini (with red sauce).....	\$18.00
Shrimp Parmigiana (served with side of pasta).....	\$20.00
Sautéed in marinara sauce, topped with mozerella cheese and baked	
Shrimp Scampi.....	\$20.00
Shrimp sautéed in olive oil, garlic, butter, wine and mushrooms served over a bed of linguine	
Shrimp Fra Diavolo.....	\$20.00
Shrimp in a spicy garlic red sauce, served over a bed of linguine	
Steamed Baby Clams.....	\$20.00
Served over a bed of linguine red or white sauce	
Salmon (Served with side of pasta)	\$20.00
Served in white wine lemon and capers sauce	
Futta Di Mare (Mixed Seafood).....	\$23.00
Shrimp, Clams, Mussels and Squid over linguine - red or white sauce	

Sides

Side of Bread (6 slices).....	\$3.50	Garlic Chease Bread (4 slices).....	\$5.50
Meatballs.....	\$5.00	Marinara or meat sauce.....	\$3.00
Sausage.....	\$5.00	Side of Ranch.....	\$3.00
Mixed Garlic Vegetables.....	\$4.50	Tossed Salad.....	\$5.50
Parmesan Garlic Toast.....	\$5.50	Mixed Greens, Tomato, Cucumber, Croutons	

Desserts

Cannoli.....	\$5.50	Chocolate Mousse.....	\$7.00
Mini Cannoli.....	\$4.25	Carrot Cake.....	\$7.50
Tira Mi Su.....	\$6.00	Pistachio Cheese Cake.....	\$8.00
Spumoni.....	\$6.00	Cheese Cake.....	\$7.00
		Strawberry topping add.....	\$1.00
Slice of Towering Chocolate Cake (Enough for 2-4 people).....		\$10.00	



There will be a \$3.00 Charge on split items.



**ALL OF OUR PIZZAS ARE
HAND TOSSED**

	Small 12"	Medium 14"	Large 16"	Sicilian 16" x 12"
Cheese.....	\$12.00	\$14.00	\$16.00	\$18.00
Additional Toppings.....	\$2.00	\$2.50	\$3.00	\$3.00
Combo...(pepperoni, sausage, mushrooms, onions, meatballs and green peppers)	\$22.00	\$24.00	\$26.00	\$28.00
Slice of Pizza.....	\$4.00		Calzone(cheese).....\$10.00	
	\$1.00 per topping		\$1.00 per topping	

Toppings Available

Pepperoni	Green Chile	Canadian Bacon	Extra Sauce	Extra Cheese
Sausage	Green Peppers	Black Olives	Jalapeños	Meatballs
Mushrooms	Anchovies	Onions		

Gourmet Toppings Available Small - \$3.00 Medium - \$3.50 Large - \$4.00 Calzone - \$2.00

Artichokes	Shrimp	Tomatoes	Spinach	Zucchini
Roasted Red Peppers	Pineapple	Capers	Eggplant	Chicken
Bacon				

	Small	Medium	Large
Gluten Free Pizza (10").....	\$12.50		
Pesto Pizza.....	\$14.50	\$16.50	\$18.50
Pizza Bianca (no sauce).....	\$14.50	\$16.50	\$18.50
Carne Adovada.....	\$16.00	\$18.00	\$20.00
Chopped Clam (white or spicy red).....	\$16.00	\$18.00	\$20.00

Luigi's Signature Pizza (SMALL)\$16.00
Deep-fried pizza crust, baked with sauce, artichokes, prosciutto and cheese

Hot Sub Sandwiches (Served with Chips)

Meatball Parmigiana.....	\$10.50	Sausage, Peppers & Onions.....	\$10.50
Sausage Parmigiana.....	\$10.50	Veal Parmigiana.....	\$15.00
Eggplant Parmigiana.....	\$10.50	Chicken Parmigiana.....	\$13.50
Peppers & Eggs Parmigiana.....	\$10.50		

Cold Sandwiches (Served with lettuce, tomato, Italian dressing & Chips)

Ham & Swiss.....	\$10.50	Prosciutto, Capocollo, Salami & Provolone....	\$11.50
Salami, Ham & Provolone.....	\$10.50	Combination.....	\$13.50
Turkey Swiss.....	\$10.50		

Consumption of raw or thoughtfully uncooked meats, poultry, shellfish or eggs potentially may increase your risk of food borne illness, especially if you have certain medical conditions.

Antipasti

Fried Shrimp.....	\$10.50	Fried Cheese Sticks.....	\$9.50
Fried Calamari.....	\$10.50	Fried Zucchini.....	\$9.50
Buffalo Wings (7).....	\$10.50	Bruschetta.....	\$10.00
Shrimp Cocktail	\$12.50	Caprese Salad.....	\$10.00

(fresh Mozzarella layered with sliced tomatoes and topped with herbs)

Soup-of-the-Day.....Bowl.....	\$5.50	Minestrone.....Bowl.....	\$5.50
-------------------------------	--------	--------------------------	--------

Antipasto Misti (Mixed cold cuts over a bed of lettuce).....	\$11.00
Steamed New Zealand Mussels with White or Red Sauce.....	\$11.50
Chefs Salad (Ham, Swiss, Salami & Artichoke Hearts).....	\$11.50
Grilled Chicken Salad.....	\$11.50
Zepole (Deep Fried Bread Sticks).....	\$6.00

Pasta Entrees

Served with your choice of Soup or Salad and Bread

Spaghetti with Pesto sauce.....	\$12.50
Spaghetti with Marinara or meat sauce.....	\$11.50
(With meatballs or sausage	\$14.50
Spaghetti with garlic and oil.....	\$11.50
Spaghetti Carbonara.....	\$13.00
(A cream sauce made with bacon, black pepper and Parmesan cheese)	
Gnocchi Meat or Marinara Sauce.....	\$12.50
Gnocchi Pesto Sauce.....	\$13.50
Fettuccini Alfredo.....	\$12.50
Add Green Chile \$4.00 With Chicken \$17.00 With Shrimp \$19.00	
Fettuccini with Marinara or meat sauce.....	\$11.50
Linguine with clam sauce (red or white).....	\$14.50
Cheese Ravioli with Marinara or meat sauce.....	\$12.50
Cheese Tortellini with Marinara or meat sauce.....	\$12.50
Cheese Tortellini with Pesto sauce.....	\$13.50
Rigatoni with Marinara or meat sauce.....	\$12.00
Penne with Marinara or Meat sauce.....	\$12.00
Penne with mushroom sauce.....	\$13.00
Penne with broccoli cream sauce.....	\$14.00

\$3.00 Charge on split items.

Consumption of raw or thoughtly uncooked meats, poultry, shellfish or eggs potentially msy increase your risk of food borne illness, especially if you have certain medical conditions.

Beverages

Soft Drinks (Limit 2 Refills).....\$3.00
Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade, Iced Tea

Bottled Soft Drinks.....\$3.50
Pepsi, Diet Pepsi, Diet Dr. Pepper

Italian Soda.....\$3.50
Strawberry, raspberry, cherry, mango, cherry lime, watermelon, blueberry, vanilla, orange, pineapple

Juice.....\$3.50
Orange, Apple

Milk.....\$3.50

Bottled Water.....\$3.00

San Pelligrino Mineral Water.....\$6.00

Coffee.....\$3.50

Cappuccino.....\$5.00

Espresso.....\$5.00

Caffee Latte.....\$5.00

Beer

	<u>Pint</u>	<u>Pitcher</u>
Draft Beer.....	\$5.00	\$13.00
Bud, Bud Light		
Import & Craft Beers on Tap.....	\$6.00	\$14.50
Stella, 90 Shillings, Red Door IPA, Tractor Red Ale		

Bottled Beers

Coors Light.....	\$5.50
Moretti La Rossa.....	\$6.50
Moretti Premium Lager.....	\$6.50
Peroni.....	\$6.50

Wine List

Agave Wine Margaritas

Glass - \$7.00 Half Carafe -\$15.50 Full Carafe -\$30.00

White

	<u>Glass</u>	<u>Bottle</u>
Beringer White Zinfandel	California \$7.00	\$22.00
Yellow Tail Chardonnay	Australia \$7.00	\$22.00
Cavit Pinot Grigio	Italy \$7.50	\$23.00
14 Hands Riesling	Washington \$8.00	\$28.00

Red

	<u>Glass</u>	<u>Bottle</u>
Gabbiano Chianti Classico	Italy \$8.50	\$28.00
Straccali Chianti	Italy \$8.25	\$26.00
Barone Fini Merlot	Italy \$9.25	\$28.00
Cavit Pinot Noir	Italy \$7.50	\$26.00
Beringer Cabernet Sauvignon	California \$8.50	\$29.00

House Wines

		<u>Glass</u>	<u>½ Carafe</u>	<u>Full Carafe</u>
Ruffino Moscatto d' Asti	Italy	\$6.50	\$14.50	\$27.00
Citra Trebbiano d' Abruzzo White	Italy	\$6.50	\$14.50	\$27.00
Montepulciano d' Abruzzo Red	Italy	\$6.50	\$14.50	\$27.00
Riunte Lambrusco	Italy	\$6.50	\$14.50	\$27.00

Baked Entrees

Served with your choice of Soup or Salad and Bread

Meat Lasagna.....	\$13.50	Manicotti.....	\$13.50
Baked Ziti.....	\$13.50	Stuffed Shells.....	\$13.50
Spinach Manicotti.....	\$13.50	Eggplant Parmigiana.....	\$14.50
Cannelloni—Pasta shell stuffed with beef, chicken & cheese.....	\$14.00		
Green Chile Chicken Lasagna.....	\$13.50		
Spinach Lasagna.....	\$13.50		
Low Carb Eggplant Parmigiana.....	\$15.25		
No Pasta, choice of Steamed Broccoli or Zucchini			

Chicken Entrees

Served with your choice of Soup or Salad and Bread

Chicken Parmigiana (served with a side of pasta)	\$16.50
Breaded breast of chicken topped with marinara sauce and mozzarella cheese, then baked	
Chicken Marsala (served with a side of pasta).....	\$16.50
Tender chicken breast, mushrooms and sweet marsala wine	
Chicken Francese (served with a side of pasta).....	\$16.50
Chicken breast dipped in egg batter and sautéed in lemon, garlic, butter, white wine and capers	
Chicken Florentine (served with a side of pasta).....	\$16.50
Tender chicken breast in a rich creamy spinach mushroom sauce	
Chicken Picatta (served with a side of pasta).....	\$16.50
Tender chicken breast with capers in a white wine lemon sauce	
Chicken Cacciatore (served with a side of pasta).....	\$16.50
Chicken breast and thighs marinated in a hearty red sauce. Served with a side of Rigatoni	
Low-Carb Chicken Napolitano	\$16.50
Sautéed chicken breast topped with mushroom, green chile, marinara sauce and mozzarella then baked. Choice of Steamed Broccoli or Zucchini	

Meat Entrees

Served with your choice of Soup or Salad and Bread

Braciolo (served with a side of penne)	\$21.00
Thin beef rolled in Herbs and Marinated in Marinara sauce	
Veal Parmigiana (served with a side of pasta).....	\$21.00
Breaded veal cutlet baked with marinara sauce and mozzarella cheese	
Veal Scaloppine Picante (served with a side of pasta).....	\$21.00
Tender veal in a spicy garlic red sauce HOT!	
Veal Marsala (served with a side of pasta).....	\$21.00
Tender veal, mushrooms and a sweet marsala wine sauce	
Veal Picatta (served with a side of pasta).....	\$21.00
Tender veal, capers in a lemon white wine sauce	
Low-Carb Veal Sorrentino	\$21.00
Veal slices layered with prosciutto, mozzarella cheese and marinara sauce baked in a cassarole dish Choice of Steamed Broccoli or Zucchini	
Gorgonzola Burger served with fries (soup or salad not included).....	\$11.50
8oz pattie, topped with gorgonzola cheese on a homemade bun	