Appetizers

Fried Calamari
With spicy Arrabbiata Sauce  10.95

Fried Ravioli
Filled with Cheese   6.95

Fried Mozzarella
With Marinara Sauce   6.95

Zucchini Sticks  6.95

Cauliflower
Breaded and carefully fried  5.95

Sautéed Shrimp
Garlic, fresh Tomatoes, Butter sauce over Crostini Bread  9.95

Steamed Clams
Eastern Clams in our special Clam Sauce  9.95
Also available with Mussels

Bruschetta
Topped with Tomato and Basil  5.95

Buffalo Wings  7.95

Spinach Roll  8.95

Zuppe - Soups

Minestrone Di Verdura
Daily fresh prepared mixed Vegetable Soup  Bowl  4.95

Pasta Fagiola
Cannelloni Beans, Beets of Bacon, Celery and Garlic in a Veggie Broth with Pasta  6.95

Insalata Alla Caprese
Grilled marinated Eggplant, Water Mozzarella Cheese, fresh sliced Tomatoes & topped with fresh Basil, Balsamic, Vinegar & Olive Oil.  9.95

Insalata Di Mare
Shrimp & Calamari marinated with Celery & Garlic in a Vinaigrette over mixed Lettuce.  11.95

Insalata Alla Calabrese
Tomatoes, Onions and fresh Basil tossed in Olive Oil.  8.95

Insalata Della Casa
Mixed Lettuce, Tomatoes, sliced Mushrooms and Olives, served with House Dressing.  5.95

Pasquali Salad
Mixed Lettuce, Salami, Provolone, Mortadella, Tomatoes and Onions tossed in a Vinaigrette.  8.95

Antipasto Alla Romana
Mixed Lettuce, Salami, Provolone, Mortadella, Tomatoes, Mushrooms and Olives with House Dressing.  8.95

Caesar Salad
Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing.  8.00 Add Chicken for  3.00

Soup & Salad Combo A Bowl of our homemade Minestrone Soup and a House Salad  7.95

Sandwiches

Cold Sandwiches  8.95
All Cold Sandwiches are prepared with Lettuce, Tomato Pepperoncini

Capicollo
Pastrami
Mortadella & Provolone
Ham & Cheese or Salami

Sub Marine Sandwich  9.45

Meatball & Mozzarella
Eggplant Parmigiana
Chicken Parmigiana
Italian Sausage with sautéed Bell Peppers

Specialty Items

Luigi’s Homemade Italian Dressing
20 oz.  3.95
Quart  6.95

Luigi’s Homemade Meat Sauce
Quart  8.95

Luigi’s Homemade Marinara Sauce
Quart  7.95

We will gladly prepare Food To-Go for large and small Parties

Side Orders

Two homemade Meatballs in Meat Sauce  4.50
Two homemade Sausages in Meat Sauce  4.50
Garlic Bread  1.50 Side of Cheese  9.5
Side Salad  2.95 Side Spaghetti  2.95
Side of Sauce  1.95
Meat, Marinara, Arrabbiata or Alfredo and fresh Garlic in Olive Oil

Hot Sandwiches  9.95
Luigi’s Specials
Eight Toppings: Pepperoni, Sausage, Meatballs, Bell Peppers, Mushrooms, Onions, Canadian Bacon and Olives.
Medium 16.95  Large 18.95  X-Large 20.95

Tony’s Special
Sausage, Meatballs, Chicken Meatballs, Canadian Bacon, Pepperoni
Medium 15.95  Large 16.95  X-Large 17.95

Calzone
Stuffed Pizza Dough with Mozzarella and Ricotta Cheese, Salami and Italian Seasonings.
Medium 14.95  Large 16.95  X-Large 18.95

Vegetarian
Eggplant, Tomatoes, Bell Peppers, Olives, Mushrooms & Onions
Medium 16.95  Large 18.95  X-Large 19.95

Homemade Chicken Meatball
Red Peppers, Chili Oil and Oregano
Medium 11.95  Large 13.95  X-Large 15.95
Pizza Bella Saluta 16.95
Eggplant, Tomatoes, fresh Basil, fresh Garlic, Olive Oil & Cheese

Mini Pizza
Cheese/Pepperoni 6.95 / 7.95

Cheese Pizza
Medium 9.95  Large 10.95  X-Large 12.95

Spicy Shrimp & Jalapeno Pizza 19.95

Classic Margherita
Tomato Sauce, Cherry Tomatoes, Mozzarella & Basil
Medium 11.95  Large 12.95  X-Large 13.95

White Clam
White Sauce, fresh Clams, chopped Parsley
Medium 12.95  Large 15.95  X-Large 17.95

Create Your Own Pizza
Bell Peppers, Olives, Mushrooms, sliced Tomatoes, Ham, Onions, Anchovies, Canadian Bacon, Pepperoni, Capers, Pineapple Homemade Italian Sausage, Meatball or Salami,

<table>
<thead>
<tr>
<th>Medium</th>
<th>Large</th>
<th>X-Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Topping</td>
<td>11.95</td>
<td>12.95</td>
</tr>
<tr>
<td>2 Toppings</td>
<td>12.95</td>
<td>13.95</td>
</tr>
<tr>
<td>3 Toppings</td>
<td>13.95</td>
<td>14.95</td>
</tr>
<tr>
<td>4 Toppings</td>
<td>14.95</td>
<td>15.95</td>
</tr>
<tr>
<td>5 Toppings</td>
<td>15.95</td>
<td>16.95</td>
</tr>
</tbody>
</table>

Create Your Own Spaghetti
Fresh prepared Spaghetti served with Choice of:

- Alla Marinara (Homemade Tomato Sauce) 8.95
- Polpetti (Homemade Meatballs & Meat Sauce) 11.95
- Alla Bolognese (Homemade Meat Sauce) 9.95
- Alla Paesana (Two whole Sausages & Meat Sauce) 11.95

Stuffed Shells
Spinach, Ricotta Cheese, Artichoke Hearts and your Choice of White Cream or Marinara Sauce 13.95

Sausage & Pepper Platter
Sliced Italian Sausages sautéed with Bell Peppers in a Marsala Wine Tomato Sauce. 10.95 With Pasta 12.95

Orecchiette
Fresh prepared Ear shaped Pasta with Sausage, Kale, Garlic and spicy Tomato Sauce 11.95

Gnocchi Alla Bolognese
Homemade Potato Dumplings smothered with Meat Sauce 12.95

Vasil Egg Special
Sausage, Mushrooms, fresh Tomatoes, Onions, scrambled with Egg served over Vermicelli Pasta. 12.95

Luigi’s Famous Specialties Farinaceous - Pasta
All our Specialties are served with a Side Salad and fresh baked Bread. All Sauces on the Menu are prepared when ordered (Except the Meat & Marinara Sauce)

Penne Alla Vodka
Peas, Pancetta, Vodka & Tomato Cream Sauce. 12.95

Penne All’Arrabbiata
Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. 10.95

Penne All’Arrabbiata Sausage or Chicken
Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. Served with your Choice of sliced Sausage or sliced Chicken Breast 13.95

Penne All’Arrabbiata Special
Fresh Garlic, Tomatoes, Basil and spicy Hot Peppers. Served with Chicken and Sausage. 15.95

Fettuccine All’Alfredo
Tossed in our delicious Cream, Butter and Parmigiano Cheese. 9.95 With Chicken 13.95

Fettuccine Della Casa
Bacon, Peas and Mushrooms in a Cream Sauce, smothered on a Bed of fresh prepared Fettuccines. 12.95

Fettuccine Toscana
Artichoke Hearts, Chicken and Marsala Wine in a Cream Sauce. 14.95

Rigatoni Papa Domenico
Homemade Chicken Meatballs with Marinara Sauce. 11.95

Linguini Aglio E Olio
Fresh Garlic, Basil, Olive Oil and Italian Seasonings. 9.95

Tortellini D’Angelo
Chicken stuffed Tortellini with Italian dried & Domestic Mushrooms and Pieces of Chicken in a Tomato Cream Demiglaze Sauce. 14.95
Seafood

Includes a Side Salad and fresh baked Bread

Linguini Pescatore
Jumbo Shrimp, Clams, Mussels and Calamari in a freshly prepared Red Sauce over Linguini.
1/2 Order 19.95  Full Order 24.95

Linguini Principessa
Shrimp and chopped Clams served in a Cream Sauce. 17.95

Linguini Calamari Luciana
Fresh Calamari served in a freshly prepared Red Sauce. 14.95

Linguini Bay Scallops
Bay Scallops served with a freshly Red or White Sauce. 15.95

Linguini Imperiale
Shrimp served in a Tomato Cream Sauce and finished with fresh Parmigiano Cheese. 16.95

Linguini Puttanesca
Sauce made with chopped Black Olives, Tomato, Capers, Onion, Garlic, White Wine, slightly accented with Anchovies. 11.95
With Shrimp 17.95

Linguini E Vongole Bianco, Rosse or Panna
Chopped Clams served with your Choice of White Clear Sauce or Tomato Sauce or creamy Clam Sauce 10.95

Linguini
Choice of freshly prepared Red or White Sauce
With Fresh Clams 16.95
With Eastern Black Mussels 16.95
With New Zealand (Green) Mussels 16.95

Catch Of The Day
All fresh Fish are served with a Side Salad & fresh prepared Spaghetti in a Pizzaiola Sauce.

Breaded & Baked (Topped with a Tomato, Garlic and Wine Sauce)
Picata Sauce (Lemon, Capers, Garlic and Wine) or Livornese Sauce (Poached in a Tomato Garlic and Wine Sauce).
Please ask your Server for more fresh Fish Selections

Vitello - Veal
Includes Spaghetti or Side Salad and Bread

Vitello Careciofini
Veal Scaloppine with Artichoke Hearts, Pieces of Ham, Marsala Wine and Cream Sauce. 19.95

Vitello Marsala
Scaloppine of Veal with Mushrooms, Marsala & Demiglaze Sauce 18.95

Vitello Parmigiano
Breaded Veal Cutlets topped with Marinara Sauce and baked with Mozzarella Cheese. 18.95

Vitello Sorrentino
Scaloppine of Veal with Marsala, Black Olives, Mushrooms, Bacon, melted Cheese and Demiglaze Sauce. 19.95

Vitello Alla Milanese
Breaded Veal Cutlets topped with Lemon Wedges. 18.95

Osso Buco
Tender Veal Shank over Fettuccine with Peas and Vegetables Broth served with a Side Salad. Market price

We reserve the right to refuse service to anyone - We are not responsible for lost or stolen articles.
Sales Tax will be added to the price of all Food and Beverages. No Split Plates or 1/2 Orders on any Dish
A 18% Gratuity Charge will be added to Parties of 10 and More - Added Charges: Cork Fee 12.00
Spaghettini Alla Romana
Layered Spaghetti with Ricotta Cheese, Mushrooms in a Marinara Sauce and baked with Mozzarella Cheese. 12.95

Meat Lasagna
Layer of Pasta filled with Ricotta Cheese, Meat and Sausages, topped with melted Mozzarella Cheese. 13.95

Served with your Choice of a Side Salad or Spaghetti & fresh baked Bread

Eggplant Parmigiano
Layered Eggplant in a Marinara Sauce baked with Mozzarella Cheese. Served with Choice of Spaghetti or Salad. 12.95

Eggplant Sorrentino
Rolls of Eggplant stuffed with Salami, Ricotta Cheese and Italian Seasonings. Baked in a Meat Sauce and topped with Mozzarella Cheese. Served with Choice of Spaghetti or Salad. 12.95

Ravioli Casalinghi Bolognesi (Meat or Cheese)
Baked in Meat Sauce with Mozzarella Cheese. 12.95

Baked Ziti
Ziti Noodles with Ricotta Cheese and Marinara, baked with melted Mozzarella Cheese. 11.95

Manicotti
Homemade Crepes stuffed with Ricotta Cheese, baked in Meat Sauce with Mozzarella Cheese. 12.95

Cannelloni
Homemade Crepes stuffed with Veal and Vegetables, baked in Meat Sauce with Mozzarella Cheese. 12.95

Pollo - Chicken
Includes Choice of Spaghetti or a Side Salad and fresh baked Bread

Pollo All’Ortega
Two Chicken Breasts with Mushrooms served in a spicy Tomato Sauce. 14.95

Pollo Picata
Two Chicken Breasts with Lemon, Garlic, White Wine and Capers Sauce. 14.95

Pollo Primavera
Two Chicken Breasts with Carrots, Zucchini, Broccoli and Cauliflower in a Tomato or Cream Sauce. 14.95

Pollo Al Limone
Two Chicken Breasts with Mushrooms prepared in a creamy White Wine Lemon Sauce topped over a Bed of Fettuccine and served with a Dinner Salad. 14.95

Pollo Cacciatore
Pieces of boneless Chicken, Mushrooms, Peas and Bell Peppers in a Marsala Wine Tomato Sauce. 14.95

Pollo Mareoni
A Chicken Breast layered with Slices of Tomato, Eggplant, Ham and Provolone Cheese it’s baked and then topped with a Tomato Cream Demiglaze Sauce with Mushrooms. 14.95

Children Plates

Fish Shapes
Deep fried Idaho Rainbow Trout Filet served with a Side of Marinara Sauce. 4.95

Ravioli
Meat or Cheese Ravioli with Meat Sauce. 4.95

Spaghetti
With Marinara or Meat Sauce. 4.95

Spaghetti
With (1) Meatball or (1) Sausage, topped with Meat Sauce. 4.95

Spaghetti All’Alfredo
4.95

Chicken Strips
Three breaded Chicken Breast Strips with a Side of Marinara Sauce 4.95

Mini Pizza
Cheese 6.95 / Pepperoni 7.95

Eggplant Parmigiano
Luigi’s House Wine Selections

Featuring CR Cellar

Chablis ~ Chianti ~ Fortissimo ~ Rose Glass 4.95 1/2 Litre 9.95 Litre 16.95

CK Mondavi

White Zinfandel ~ Chardonnay Glass 4.95 1/2 Litre 11.95 Litre 17.95

CK Mondavi

Cabernet Sauvignon ~ Merlot Glass 4.95 1/2 Litre 11.95 Litre 17.95

Birra ~ Beer Selections

Domestic 3.95

Coors ~ Coors Light ~ Michelob ~ Michelob Ultra ~ Budweiser ~ Bud Light ~ Miller High Life ~ Miller Lite ~ MGD ~ Blue Moon ~ Shock Top

Imports 4.95

Fosters ~ Peroni ~ Moretti ~ Moretti Dark ~ Corona ~ Molson ~ Hoegaarden ~ Heineken ~ Amstel Light ~ Imperial ~ Newcastle ~ Oro Di Milano ~ Stella Artois

Non Alcoholics Beers

O’Doul’s ~ Sharp 3.95 Becks Non Alcoholic 4.95

Bevande ~ Beverages

Coke ~ Diet Coke ~ Root Beer ~ Sprite
Lemonade ~ Iced Tea ~ Raspberry Ice Tea ~
Fanta Orange 2.25 With Refill

Mineral & Sparkling Water
Italian Natural Spring Water 2.95

Fresh brewed Coffee & Hot Tea 2.25
With Refill

Hot Chocolate 2.95
Café Latte ~ Café Mocha ~ Cappuccino 2.95
Espresso 2.95

Dolce ~ Desserts

Tiramisu
Homemade Cake layered with Mascarpone Cream Filling, soaked in Espresso and Coffee Liqueurs (Homemade) 4.95

Ice Cream Tartufos
White Chocolate, Cappuccino, Chocolate Raspberry Crunch & Spumoni, Cookies, Cream, Amaretto. 3.95

Rum Cake
Homemade Cake layered with sweetened Ricotta and Chocolate soaked in Rum, topped with Whipped Cream. 3.95

Cannoli
Homemade rolled Italian Pastry stuffed with Sweetened Ricotta and dipped in Petite Chocolate Chips. 4.95

Spumoni
Flavored Ice Cream with Vanilla, Strawberry, Chocolate & Pistachio. 3.95

Luigi and Staff
Thank You for your Visit
Luigi’s Wine Selections

**White Wine**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles Krug, Sauvignon Blanc</td>
<td>Charles Krug</td>
<td>Napa Valley</td>
<td>28.00</td>
<td>31.00</td>
</tr>
<tr>
<td>Charles Krug, Chardonnay</td>
<td></td>
<td>Carneros</td>
<td>9.00</td>
<td>31.00</td>
</tr>
</tbody>
</table>

**Sparkling & Sweet Wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beringer, White Zinfandel</td>
<td>Beringer</td>
<td>California</td>
<td>20.00</td>
<td></td>
</tr>
<tr>
<td>Chateau Ste. Michelle Riesling</td>
<td>Chateau Ste. Michelle</td>
<td>Riesling, Columbia Valley</td>
<td>23.00</td>
<td></td>
</tr>
<tr>
<td>Bartenura Moscato D’Asti</td>
<td>Bartenura Moscato D’Asti</td>
<td>Di Pavia, Italy</td>
<td>26.00</td>
<td></td>
</tr>
<tr>
<td>Pasorina Moscato, Paso Robles</td>
<td>Pasorina Moscato</td>
<td>Paso Robles</td>
<td>27.00</td>
<td></td>
</tr>
<tr>
<td>Domaine Ste. Michelle Brut</td>
<td>Domaine Ste. Michelle</td>
<td>Brut, Columbia Valley</td>
<td>26.00</td>
<td></td>
</tr>
</tbody>
</table>

**Italian White Wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Antinori Orvieto Classico</td>
<td>Antinori</td>
<td>Toscana</td>
<td>23.00</td>
<td></td>
</tr>
<tr>
<td>Tormaresca, Chardonnay</td>
<td>Tormaresca</td>
<td>Puglia</td>
<td>7.00</td>
<td>24.00</td>
</tr>
<tr>
<td>Santa Cristina, Pinot Grigio</td>
<td>Santa Cristina</td>
<td>Toscana</td>
<td>9.00</td>
<td>35.00</td>
</tr>
<tr>
<td>Col Reale, Bianco Del Veneto</td>
<td>Col Reale</td>
<td>Veneto</td>
<td>36.00</td>
<td></td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio</td>
<td>Santa Margherita</td>
<td>Trentino-Alto Adige</td>
<td>33.00</td>
<td></td>
</tr>
</tbody>
</table>

**Red Wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemont, Shiraz, “Diamond”</td>
<td>Rosemont</td>
<td>Australia</td>
<td>6.00</td>
<td>20.00</td>
</tr>
<tr>
<td>San Antonio, Lambrusco</td>
<td>San Antonio</td>
<td>California</td>
<td>6.00</td>
<td>23.00</td>
</tr>
<tr>
<td>Votre Sante, Pinot Noir</td>
<td>Votre Sante</td>
<td>California</td>
<td>25.00</td>
<td></td>
</tr>
<tr>
<td>Graffigna Malbec</td>
<td>Graffigna Malbec</td>
<td>San Juan, Argentina</td>
<td>27.00</td>
<td></td>
</tr>
<tr>
<td>Rodney Strong, Cabernet Sauvignon</td>
<td>Rodney Strong</td>
<td>Sonoma County</td>
<td>33.00</td>
<td></td>
</tr>
<tr>
<td>Coppola, Claret</td>
<td>Coppola</td>
<td>California</td>
<td>42.00</td>
<td></td>
</tr>
<tr>
<td>Rodney Strong, Merot</td>
<td>Rodney Strong</td>
<td>Sonoma County</td>
<td>35.00</td>
<td></td>
</tr>
<tr>
<td>Beringer Cabernet Sauvignon</td>
<td>Beringer</td>
<td>“Knights Valley”</td>
<td>55.00</td>
<td></td>
</tr>
</tbody>
</table>

**Italian Red Wines**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Glass Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Santa Cristina Sangiovese</td>
<td>Santa Cristina</td>
<td>Toscana</td>
<td>23.00</td>
<td></td>
</tr>
<tr>
<td>Ruffino, Chianti, DOCG</td>
<td>Ruffino</td>
<td>Toscana</td>
<td>7.00</td>
<td>24.00</td>
</tr>
<tr>
<td>Castello di Gabbiano, Chianti</td>
<td>Castello di Gabbiano</td>
<td>Chianti, DOCG</td>
<td>26.00</td>
<td></td>
</tr>
<tr>
<td>Castello di Gabbiano, Chianti, Classico</td>
<td>Castello di Gabbiano</td>
<td>Chianti, Classico, Toscana</td>
<td>28.00</td>
<td></td>
</tr>
<tr>
<td>Lume Sangiovese</td>
<td>Lume Sangiovese</td>
<td>Toscana</td>
<td>28.00</td>
<td></td>
</tr>
<tr>
<td>Casal Moro, Rosso Del Veneto</td>
<td>Casal Moro</td>
<td>Veneto</td>
<td>31.00</td>
<td></td>
</tr>
<tr>
<td>Villa Antinori</td>
<td>Villa Antinori</td>
<td>Toscana</td>
<td>33.00</td>
<td></td>
</tr>
<tr>
<td>Castello di Gabbiano Chianti Rivera “Black Label”</td>
<td>Castello di Gabbiano Chianti Rivera “Black Label”</td>
<td>Toscana</td>
<td>45.00</td>
<td></td>
</tr>
<tr>
<td>Ruffino Ducale Riserva</td>
<td>Ruffino Ducale Riserva</td>
<td>Toscana</td>
<td>55.00</td>
<td></td>
</tr>
</tbody>
</table>