

LUIGI'S SALADS AND STARTERS

HOUSE SALAD

Romaine, Garbanzo Beans, Red Onions, Boiled Egg, Olives, Peperoncini, Cucumber, Diced Tomato, with Luigi's Homemade Vinaigrette
Half \$13.95 / Full \$17.95

Add Gorgonzola Cheese \$4.75 Add Chicken \$7.95 Add Shrimp \$9.95

HOMEMADE CAESAR SALAD*

Romaine Lettuce, Fresh Parmesan, Oven Roasted Croutons, Caesar Dressing
Half \$13.95 / Full \$17.95 / Add Roasted Chicken \$7.95 Add Shrimp \$9.95

AVOCADO SALAD

Romaine Lettuce, Avocado Crema, Tomato, Red Onion, Red Peppers, Served in a Balsamic Vinaigrette Dressing \$13.95

CRISPY CHICKEN SLAW SALAD

Crispy Chicken, Cabbage Slaw, Luigis Caesar Dressing \$15.95

ANTIPASTO ITALIANO

Prosciutto Di Parma, Genoa Salami, Ham, Mortadella, Parmesan, Mozzarella, Kalamata and Castelvetrano Olives, Tomato \$20.95

GARLIC BREAD

Homemade Focaccia with Garlic, Parmesan & Italian Seasonings \$7.95

CAPRESE SALAD

Fresh Homemade Mozzarella Cheese, Sliced Tomato and Extra Virgin Olive Oil, Homemade Pesto \$14.95 / Add Prosciutto Di Parma \$5.75

FRIED CALAMARI

Fresh Fried Squid served with Luigi's spicy tomato sauce \$13.95

GRILLED OCTOPUS SALAD

Served over Arugula with Balsamic Glaze \$18.95

FRIED BUFFALO MOZZARELLA

Served with Tomatoes and Luigi's Marinara Sauce \$15.95

LUIGI'S CALAMARI

Sautéed Calamari, White Wine, Capers, Kalamata Olives, And Cherry Tomatoes \$15.95

APPETIZERS

LUIGI'S HOMEMADE MEATBALLS (2) \$13.95
(Add Ricotta \$4.75)

ITALIAN SAUSAGE, PEPPERS AND ONIONS \$15.95

ITALIAN SAUSAGE WITH BROCCOLI RABE \$16.95

BROCCOLI RABE WITH GARLIC AND OIL \$14.95

SAUTÉED VEGETABLES \$11.95

LUIGI'S CHIPS (Homemade Potato Chips) \$7.95

LUIGI'S TRUFFLE CHIPS (with Romano Cheese) \$9.95

FRENCH FRIES \$8.95

TRUFFLE FRIES \$10.95

FRIES WITH SHAVED PRIME RIBEYE & MOZZARELLA \$16.95
(Add Truffle Oil \$5.50)

LUIGI'S COAL OVEN PIZZA

8" PIZZA AVAILABLE FROM 11:30AM - 5:00PM (ASK YOUR SERVER)
GLUTEN-FREE DOUGH WHILE AVAILABLE (12" PIZZAS ONLY. ADD \$4.00)
WE NOW HAVE VEGAN CHEESE!

LUIGI'S COAL OVEN PIZZA

	12"	16"
MARGHERITA NAPOLETANA (THE ORIGINAL OF NAPOLI) \$15.95 \$18.95 <i>Tomato Sauce, Fresh Organic Basil, Fresh Homemade Mozzarella and Extra Virgin Olive Oil (No Substitutions, No Additions)</i>		
PIZZA MARINARA \$14.95 \$17.95 <i>Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil (Add Anchovies \$1.75 Small \$2.75 Large)</i>		
POP'S PIZZA \$19.95 \$22.95 <i>Tomato Sauce, Mozzarella Cheese, Pepperoni, Sausage, Meatball, Bacon</i>		
CAPRICCIOSA \$18.95 \$21.95 <i>Tomato Sauce, Mozzarella, Mushroom, Salami, Olives</i>		
FOUR CHEESE PIZZA \$17.95 \$20.95 <i>Fresh Goat Cheese, Mozzarella, Ricotta and Romano (No Tomato Sauce)</i>		
BRUSCHETTA \$16.95 \$19.95 <i>Fresh Chopped Tomatoes, Fresh Basil, Oregano, Garlic and Extra Virgin Olive Oil, Shaved Parmigiano Reggiano, Topped with Arugula</i>		
TOMATO PIE <i>Tomato Sauce and Mozzarella Cheese (New York Style)</i> \$14.95 \$17.95		
VEGETARIANA <i>Tomato Sauce, Mozzarella Cheese, Mushrooms, Olives, Artichoke, Sweet Peppers</i> \$18.95 \$21.95		

LUIGI'S SPECIALTY COAL OVEN PIZZA

	12"	16"
FRADIAVOLO <i>Mozzarella, Goat Cheese, Fresh Sautéed Mushrooms, Spicy Salami</i> \$19.95 \$22.95		
EGGPLANT PARMIGIANA PIZZA <i>Tomato Sauce, Mozzarella Cheese, Ricotta, Eggplant, Basil</i> \$21.95 \$24.95		
TRUFFLE PIZZA <i>Mozzarella, Romano, Fresh Goat Cheese, Spinach, Fresh Sauteed Mushrooms, and "Drizzled with White Truffle Oil"</i> \$22.95 \$28.95		
PIZZA CONTADINA <i>Tomato Sauce, Mozzarella Cheese, Italian Sausage, Peppers, Spinach, Mushroom.</i> \$20.95 \$23.95		
JAIME'S PIZZA <i>Shaved Prime Ribeye, Gorgonzola, Mozzarella, Caramelized Onions (No Sauce)</i> \$22.95 \$28.95		
MARE E MONTI PIZZA <i>Mozzarella Cheese, Pesto, Shrimp, & Applewood Smoked Bacon</i> \$23.95 \$29.95		
TOMMY'S VEGAN PIZZA VEGAN <i>Mozzarella, Mushrooms, Spinach, Olives, Topped with Pesto Sauce</i> \$19.95 \$22.95		

Add toppings on small Pizza \$2 and Large \$3 on each

Anchovies, Artichoke Slices, Caramelized Onions, Extra Hot Finger Peppers, Fresh Organic Basil, Fresh Tomatoes, Garlic, Genoa Salami, Goat Cheese, Italian Sausage, Kalamata Olives, Luigi's Meatballs, Mortadella, Fresh Sauteed Mushrooms, Peperoncini Peppers, Pepperoni, Pesto, Red Onions, Ricotta Cheese, Mozzarella, Spinach, Sweet Peppers, Sun Dried Tomatoes

Special topping Small Pizza \$4 and Large \$5

Fresh Homemade Mozzarella Cheese, Prosciutto di Parma, Broccoli Rabe, Chicken, Applewood Smoked Bacon, Arugula, Eggplant, Shrimp \$7.95/\$9.95

LUIGI'S COAL OVEN CALZONE

LUIGI'S ORIGINAL CALZONE *Ricotta and Mozzarella* \$14.95
Choose up to 3 items from Pizza Toppings \$4.00 each

WINGS

SMALL 10 PC *With Caramelized Onions and Focaccia Bread.* \$14.95
LARGE 20 PC *With Caramelized Onions and Focaccia Bread.* \$22.95
JUMBO 50 PC *With Caramelized Onions and Focaccia Bread.* \$50.95

PANINI

CHEESESTEAK NAPOLETANA *Shaved Prime Ribeye, American Cheese, Onions, Roasted Peppers, Sautéed Mushrooms, Lettuce and Tomato* . . \$17.95
SAUSAGE PEPPERS AND ONIONS *With Imported Provolone Cheese (Festival Style)* \$15.95
ITALIANO *Prosciutto, Salami, Ham, Mortadella, Romaine, Tomatoes and Provolone Cheese* \$15.95
CAPRESE PANINI *Fresh Mozzarella, roasted Sweet Peppers, Tomatoes, Pesto and Arugula* \$15.95
MEATBALL PANINI *Meatballs and Mozzarella Cheese.* \$15.95
CHICKEN BREAST* *(Choice of Grilled or Milanese) Lettuce, Tomato, Caramelized Onion, Provolone Cheese with Caesar Dressing* \$15.95
FISH SANDWICH *Fish of Day, Lettuce, Tomato, Onion, Tartar sauce.* \$16.95

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUIGI'S PASTA

SPAGHETTI POMODORO <i>Fresh Tomatoes and Basil.</i> \$17.95
SPAGHETTI MEATBALLS \$20.95 (Add Ricotta \$4.75)
SPAGHETTI WITH ROASTED CHICKEN <i>Sundried Tomatoes in our Pesto Sauce</i> \$20.95
PENNE BOLOGNESE <i>Ground Beef, Celery, Carrots & Onions in our Tomato Sauce</i> \$21.95
CHEESE FILLED TORTELLINI <i>Ala Vodka with Sweet Peas.</i> \$20.95
PEAR RAVIOLI <i>Homemade Ravioli filled with Poached Pear & Ricotta, finished with Gorgonzola Cream Sauce, White Truffle Oil, Topped with Shaved Parmesan & Baby Arugula.</i> \$26.95
SEAFOOD PASTA <i>Spagheti with Calamari, Shrimp, Fresh Fish, and Clams.</i> \$29.95
LASAGNA \$22.95
BAKED ZITI <i>Penne Pasta, Mozzarella & Ricotta Cheese, Marinara</i> \$20.95

Gluten Free Penne Pasta Available Upon Request

ENTRÉES

EGGPLANT PARMIGIANA <i>Served with Spaghetti</i> \$22.95
CHICKEN PARMIGIANA <i>Served with Spaghetti</i> \$22.95
CHICKEN MILANESE <i>Served with Arugula and Shaved Parmesan</i> \$23.95
CHICKEN PICCATA <i>Lemon, Butter & Capers, Served with Spaghetti</i> \$22.95
FRESH FISH OF THE DAY Market Price

SOUPS

PASTA FAGIOLI \$10.95 <i>Pasta and Bean Soup with Applewood Smoked Bacon</i>
LENTIL SOUP \$10.95

KIDS MENU

<i>Penne Tomato Sauce</i> \$10.95
<i>Penne Alfredo</i> \$10.95
<i>Penne with Butter Sauce</i> \$10.95
<i>Chicken Milanese served with French Fries</i> \$12.95

Sparkling

	glass	bottle
Prosecco, La Marca, Veneto, ITsplit 11	
Prosecco, Syltbar, Veneto, IT	14	53
Prosecco Rose, Prosecco Zero, Friuli, IT	15	57
Blanc de Blancs, Schramsberg, CA (Half Bottle)		41

Bianco

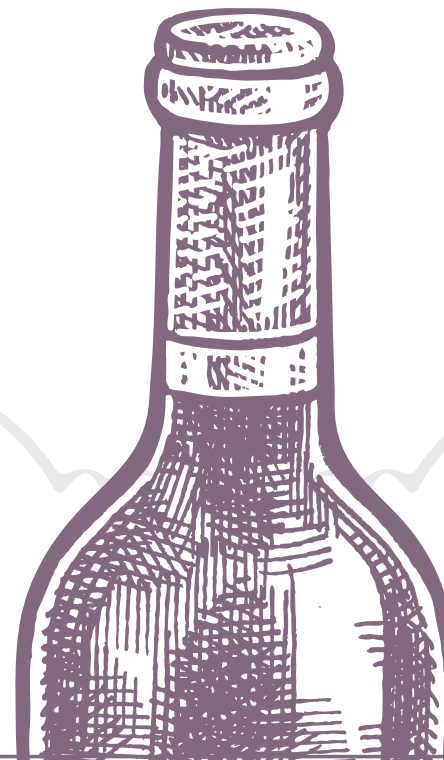
	glass	bottle
Pinot Grigio, Ecco Domani, Venezie, IT	10	36
Pinot Grigio, Maso Canali, Trentino, IT	13	49
Vermentino, San Felice, Tuscany, IT	13	49
Verdicchio, Andrea Felici, Marche, IT	15	57
Sauvignon Blanc, Frenzy, New Zealand	11	41
Sauvignon Blanc, Whitehaven, Marlborough, NZ	13	49
Sauvignon Blanc, Honig, Napa, CA (Half Bottle)		26
Sancerre, Delaporte, Loire, FR		71
Chardonnay, Raeburn, Russian River, CA	13	49
Chardonnay, Sonoma Cutrer, Russian River, CA	15	57
Chardonnay, William Hill, Napa, CA (Half Bottle)		26
Riesling, Bex, Nahe, GE.	10	37
Moscato, La Perlina, Veneto, IT	9	33

Rosa

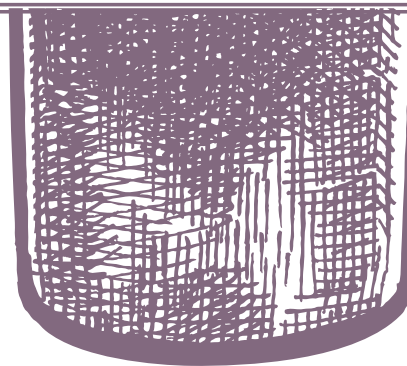
	glass	bottle
Rosé, Daou, Paso Robles, CA	13	52

Rosso

	glass	bottle
Montepulciano, Masciarelli, Abruzzo, IT	11	41
Tempranillo, Finca Torremilanos Tinto Montecastrillo, Bugos, SP.	10	37
Pinot Noir, Mark West, CA	10	37
Pinot Noir, La Crema, Monterey, CA	14	53
Pinot Noir, Juggernaut, Hillside, CA	14	53
Rosso di Montalcino, Caparzo, Tuscany, IT		53
Brunello di Montalcino, Caparzo, Tuscany, IT		89
Chianti Classico Riserva, Gabbiano, Tuscany, IT	13	49
Merlot, Broadside, Paso Robles, CA	11	41
Malbec, La Posta "Pizzella", Mendoza, AR	12	45
Ripasso, Palazzo delle Torre, Allegrini, Veneto, IT	14	53
Super Tuscan, Brancaia Tre, Tuscany, IT	15	57
Super Tuscan, Luce Lucente, IT		71
Cabernet Sauvignon, Broadside, Paso Robles, CA	11	41
Cabernet Sauvignon, Juggernaut, Hillside, CA	14	53
Cabernet Sauvignon, Honig, Napa, CA (Half Bottle)		46
Cabernet Sauvignon, Penfolds Max, Barossa Valley, AUS		61
Barolo, Massolino, Piedmont, IT		121
Red Blend, Pessimist by Daou, Paso Robles, CA	13	52
Red Blend, 8 Years In The Desert, Orin Swift, Napa Valley, CA		95



Wine LUIGI'S GOAL OVEN PIZZA List



Please Drink Responsibly