



Happy
MOTHER'S DAY



Appetizers

Luigi's Fried Calamari

Tossed with sliced banana peppers in garlic butter. 14.99

Meatballs & Ricotta

Our zesty meatballs served with fresh ricotta and our garden-fresh marinara sauce. \$10.99

Polenta Fries

House-made polenta sticks fried crispy on the outside and creamy on the inside. Served with Marinara Sauce and Calabrian Chile Aioli for dipping. 10.99

House Made Fried Mozzarella

Our own house-made fresh mozzarella breaded with seasoned panko served with marinara sauce. 11.99

Seafood Stuffed Portabella

Hearty roasted portabella mushroom stuffed with a blended seafood cake of shrimp, crab, and scallops topped with buttered Ritz and more shrimp. Finished with a zesty chile-lime aioli. \$12.99

Braised Short Rib Arancini

Creamy, cheesy risotto surrounding a pocket of braised short rib with peas fried golden brown served with marinara. 11.99

Fig & Prosciutto Flatbread

Grilled flat bread pizza with our house made fig jam, gorgonzola cheese topped with arugula tossed in our Meyer lemon vinaigrette and finished with prosciutto and shaved Pecorino. \$12.99

Available on a Gluten Free Crust \$5.00 additional

Gluten Free Healthy Living Menu

Salmon Picatta

Fresh salmon baked in EVOO , lemon, basil, oregano and garlic served in a lemon caper sauce served with an arugula, orange and tomato salad 410 calories, 25g fat, 0g trans fat, 5g carbs and 43g protein. 29.99

Amalfi Coast Roasted Scrod

White, flakey cod lightly brushed with EVOO, seasoned and pan roasted served on a bed of fresh spinach and topped with Plum tomato, roasted pepper, capers, basil and lemon vinaigrette. 302 calories, 9g fat, 0g trans fat, 11g carbs, 43g protein. 25.99

Grilled Chicken Caprese

Two pieces of grilled chicken breast topped with roasted plum tomato and fresh mozzarella cheese served with a light lemon-pesto sauce with capers. \$24.99

492 calories, 9g fat, 0g trans fat, 16g carbs and 43g protein.

Gluten Free Chicken Parm

Chicken cutlet breaded in GF panko pan fried, topped with mozzarella served with our marinara & GF penne marinara. 26.99

Includes a choice of soup or salad.

Sub Caesar for 2.49

Pasta

Pappardelle Bolognese

Wide ribbons of our chef's handmade fresh pasta tossed in a rich tomato ragu with ground beef & sweet Italian sausage Finished with a dollop of fresh ricotta . 19.99

Penne alla Vodka with Shrimp, Chicken & Prosciutto

Penne pasta in our Pink Vodka Sauce with sautéed baby shrimp and chicken with crispy prosciutto . 26.99

Luigi's Shrimp Scampi

Four Jumbo Shrimp sautéed in our garlic butter sauce with roasted plum tomato, roasted red peppers and arugula tossed with linguine. 28.99

*Includes a choice of soup or salad.
Sub Caesar for 2.49*

Beef

Braised Short Rib

Slow braised boneless short rib with carrots & onions in a rich beef demi glaze over a bed of truffle mashed potato crowned with frizzled onions. 34.99

Luigi's Petite Sirloin

Shoulder tenderloin pan seared, served with a mushroom demi glaze, topped with frizzled onions. 32.99

Slow Roasted Prime Rib

USDA Prime Rib Eye over night roasted to perfection. Melt in your mouth, juicy and full of flavor served au jus.
12 oz Queen Cut 33.99 add Two Stuffed Shrimp 38.99
16 oz King Cut 39.99 add Two Stuffed Shrimp 46.99

Honey Glazed Pork Chop with Pineapple Salsa

A double-thick, brined pork chop pan-seared seasoned with jerk spice and glazed with honey accompanied by crispy polenta. \$23.99

Includes a choice of soup or salad or potato & vegetable or pasta.

Pasta Choices: Penne, Linguine, Fettucine, Cappellini. House made Gnocchi add 3.99. GF Pasta add 3.99

Italian Classics

The Parmigianas

Chicken Parmigiana 23.99

Veal Parmigiana 26.99

Baked Eggplant Parmigiana 23.99

Fried Eggplant Parmigiana 23.99

Gluten Free Chicken Parmigiana \$26.99

Chicken Francaise

Boneless medallions of chicken pan fried in a light egg batter and finished with a white wine, lemon butter sauce. 24.99

Chicken Marsala

Boneless chicken breast sautéed in our rich Marsala wine sauce with mushrooms. 24.99

Chicken or Veal Luigi

Sautéed in our garden fresh marinara sauce layered with prosciutto and melted provolone cheese.

Chicken 26.99 Veal 29.99

Chicken or Veal Saltimbocca

Sautéed in our rich Marsala wine sauce with mushrooms layered with prosciutto and melted provolone cheese.

Chicken 26.99 Veal 29.99

Seafood

Stuffed Scrod Florentine

Scrod topped with sautéed spinach and our shrimp and scallop crab cake. Baked in white wine and topped with a potato crumb crust finished with a lemon-Romano sauce. \$25.99

Baked Stuffed Shrimp

Five shrimp filled with our buttery Ritz cracker seafood stuffing served with melted butter. 29.99

Parmesan & Potato Encrusted Salmon

Fresh Salmon Filet with a Dijon rub topped with a crispy Parmesan & Potato Chip crust accompanied by our creamy horseradish sauce. \$28.99

Baked Scrod

Fresh scrod baked with sherry, butter and topped with seasoned cracker crumbs. 25.99

Desserts

Cannoli

Your choice of an original shell tipped with ground chocolate or chocolate covered shell tipped with pistachio. \$4.99

Luigi's All American Chocolate Cake

Three layers of moist chocolate cake and fudgy icing. \$6.99

Tiramisu

Layers of mascarpone mousse espresso and chocolate. \$6.99

Limoncello Cream Cake

Layers of delicate lemon sponge, lemon curd and Chantilly cream. \$7.99

Strawberry Cream Cake

Light cake, layers of cream and strawberry; enough said! \$7.99

Tri Mousse Tower

Dark chocolate mousse, white chocolate mousse and milk chocolate mousse layered on a chocolate cake base topped with ganache, whipped cream \$7.99

Reese's Peanut Butter Mousse Cake

Peanut butter mousse in between two layers of chocolate cake with chocolate fudge icing topped with Reese's candy. \$7.99

*Check out our pastry case
for our full offering!*

Cocktail Specials

Pink Slipper

Rose Margarita with Cala Furia Rose, Lalo tequila, grapefruit & lime.
\$13.00

Lavender Gimlet

Lighthouse Gin, lavender & lime.
\$13.00

Tiramisu

Espresso Martini

Vodka, atomic coffee liqueur, amaretto and Bailey's
\$13.00

End of Bin Wine Specials

Bertani Valpolicella

\$32.00

Hess Cabernet Sauvignon

\$28.00

Zuccardi Malbec \$32.00

Iripuria Aliano \$34.00

Brancara Tre - Toscana

\$40.00

Hess Select Chardonnay

\$28.00

Bruce Jack Sauvignon Blanc

\$32.00

AIA dei Colombi Falanghina

\$26.00