

Appetizers

Fried Calamari

Fried calamari served with marinara sauce \$14

Coconut Shrimp

Lightly fried shrimp crusted with coconut \$14

Asparagus Rollatini

Asparagus spears wrapped with spinach, prosciutto, fresh mozzarella cheese \$14

Bruschetta Homemade grilled bread with fresh tomato basil garlic extra virgin olive oil \$9

Eggplant Rollatini

Grilled eggplant with ricotta cheese baked in oven finished with marinara sauce \$14

Beef Carpaccio

Prime filet thinly sliced, topped with shaved parmesan cheese and capers in lemon sauce and extra virgin olive oil \$14

Clams Casino

Whole clams topped with an array of bacon, onions, and spices \$14

Soup

Lobster Bisque \$10

Italian Wedding Soup \$10

Salad

Caesar Salad

Romaine lettuce with our homemade dressing \$10

Mixed Green Salad

Mixed greens and tomatoes served in our balsamic vinaigrette \$10

Avocado Salad

Ripped avocado fruit, roasted pepper, fresh mozzarella in an extra virgin olive oil, vinegar and basil dressing \$13

Luigi's Salad

Baby arugula, goat cheese, walnuts and strawberries in our vinaigrette dressing \$13

Entrée

Pollo

Chicken Luigi

Sautéed chicken with asparagus, jumbo lump crab meat in a champagne cream sauce \$28

Chicken Parmesan

Lightly fried and breaded chicken topped with tomato sauce and mozzarella cheese \$26

Chicken Amaretto

Sautéed chicken with mushroom in our amaretto cream sauce \$28

Chicken Calabrese

Sautéed chicken with asparagus, mushroom, and fresh tomato in a garlic white wine sauce \$28

Pasta

Gnocchi Romana

Homemade Gnocchi with parmesan and romana pink vodka sauce \$24

Lasagna Bolognaise

Homemade meat lasagna with shaved Parmesan and ricotta heese \$26

Seafood Pasta Luigi

Bowtie pasta topped with crab meat, shrimp and scallops in a pink cream vodka sauce \$34

Lobster Ravioli

Sautéed lobster ravioli with shrimp and scallops In our creamy pink vodka sauce \$34

Filet Mignon Ravioli

Ravioli pasta stuffed with filet mignon and wild mushrooms and jumbo lump crab in a brandy sauce \$30

Eggplant Parmigiana

Thinly sliced eggplant layered with mozzarella Basil and tomato sauce \$26

Frutti di mare

Striped Bass Special

Stuffed fillet of seabass with jumbo lump crab meat, Asparagus, artichoke in capers white wine sauce finished \$34

Salmon with Scallops

Wild salmon with sea scallops, Capers, and tomatoes bruschetta in a white wine sauce \$34

Carne

Veal Palermo

Veal topped with mushroom stuffed with crabmeat in a brandy cream sauce \$28

Veal Calabraise

Sautéed veal with asparagus. Mushrooms, and tomatoes In white wine sauce. \$28

Filet Mignon or Veal chop

Filet Mignon with exotic wild mushroom in homemade demiglaze sauce. \$34

