

Appetizers

Fried Calamari

Fried calamari served with marinara sauce \$14

Portabella Mushroom

Portabella mushroom caps filled with roasted peppers and spinach finished with white wine butter sauce \$14

Asparagus Rollatini

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

Coconut Shrimp

Coconut shrimp with sweet chili sauce \$14

Beef Carpaccio

Prime fillet thinly sliced, topped with shaved parmigiana and capers in lemon juice, and extra virgin olive oil \$15

Mussels (Red or White)

Fresh mussels sautéed in garlic, served in a white wine or marinara sauce \$14

Bruschetta

Homemade grilled bread with fresh tomato basil garlic extra virgin olive oil **\$10**

Salads

Caesar Salad

Romaine lettuce with our homemade dressing \$10

Mixed Green Salad

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

Avocado Salad

Ripe avocado fruit, tomato and fresh mozzarella in an extra virgin olive oil, vinegar and basil dressing \$13

Luigi's salad

Arugula, goat cheese, strawberries, and walnut in our homemade dressing. \$13

Pasta

Gnocchi Romano

Homemade potato gnocchi with parmesan and Romana cheese in pink vodka sauce \$24

Eggplant Parmigiana

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

Lasagna Bolognese

Homemade meat lasagna with shaved parmesan \$26

Filet Mignon Ravioli

Homemade filet mignon ravioli with wild mushrooms in a brandy cream sauce \$30

Seafood Pasta

Linguini Clams

Sautéed clams in either a red or white clam sauce over linguini \$28

Lobster Ravioli

Sautéed lobster ravioli with shrimp and scallops in a pink vodka cream sauce \$34

Linguini Scampi

Jumbo shrimp sautéed over pasta in a white wine garlic sauce \$28

Linguini Frutti de Mare

Linguini pasta sautéed with shrimp, scallops, mussels and clams in our homemade Fra Diavolo sauce \$34

Polo

Chicken Parmigiana

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

Chicken Amaretto

Chicken Breast with mushrooms in amaretto cream sauce. \$26

Chicken Luigi

Sautéed chicken with asparagus, shrimp in a champagne cream sauce \$30

Chicken Verra

Chicken breast with sausage, mushrooms, and peppers in a garlic white wine sauce. \$28

Meat

Veal Calabraise

veal with mushrooms, asparagus, plum tomatoes in garlic white wine sauce. \$28

Veal Palermo

veal with mushrooms caps stuffed with crabmeat in brandy cream sauce. \$28

Veal Parmesan

veal parmesan over linguine
In marinara sauce \$28

Salmon Specials

Wild salmon with sea scallops in plum tomatoes, capers, in white wine sauce. \$34

Pasta Luigi's specials

Bowtie pasta with jumbo shrimp and scallops in our homemade vodka cream. Sauce\$34.