

Appetizers

CAPRESE SALAD Slices of Fresh Buffalo Mozzarella, Tomatoes, and Homemade Basil Pesto Add Imported Prosciutto di Parma \$3.50	\$11.95
LUIGI'S MEATBALLS Homemade Meatballs with Marinara - Add Ricotta \$2.50	\$11.95
ITALIAN SAUSAGE WITH BROCCOLI RABE Sauteed in Garlic & Oil	\$13.95
ANTIPASTO ITALIANO (Serves 2 or More) Prosciutto di Parma, Genoa Salami, Mortadella, Spicy Salami Homemade Mozzarella, Sharp Provolone, Cerignola Olives, 24 Month Parmigiano Reggiano & Mixed Grilled Marinated Vegetables	\$20.95
CARPACCIO DI MANZO ARUGULA E PARMIGIANO Thinly Sliced Beef Tenderloin Over Arugula, Shaved Parmesan	\$18.95

Seafood Appetizers

CALAMARI FRITTI Fried Calamari with a Side of Spicy Tomato Sauce	\$10.95
CALAMARI FRADIAVOLO Sauteed Calamari in a White Wine & Spicy Cherry Tomato Sauce	\$12.95
SHRIMP BALLS Homemade Premium Shrimp, Grounded with Asparagus & Light Breadcrumbs over Spicy Tomato Sauce	\$11.95
CLAMS CASINO 6 Middleneck Clams, Stuffed with Breadcrumbs, Garlic, Red Bell Peppers, Topped with Applewood Smoked Bacon	\$10.95
SEAFOOD SALAD Recited Tableside by Your Server	\$16.95

Salads

HOUSE SALAD (Family Style) Diced Tomatoes, Red Onions, Peperoncini, Kalamata Olives, Hard Boiled Egg, Cucumber, House Balsamic Vinaigrette Add Gorgonzola Cheese \$3.75 Add Chicken \$6.95	Half \$9.95 / Full \$14.95
*HOMEMADE CAESAR SALAD (Family Style) Homemade Oven Roasted Croutons Add Chicken \$6.95	Half \$9.95 / Full \$14.95
RED BEET SALAD Roasted Red Beets, Arugula, Chopped Tomatoes Gorgonzola Cheese, Tossed in a Champagne Vinaigrette	\$14.95
GRILLED OCTOPUS SALAD Grilled Octopus over Arugula with Lemon and Balsamic Reduction Served with a White Bean Salad	\$15.95

*18% gratuity added to parties of 6 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

LUIGI'S TUSCAN GRILL

Dinner Menu

Pasta

*All of Our Pasta's are Made in House!
Gluten Free & Whole Wheat Pasta Available Upon Request (\$2)

SPAGHETTI OR CAPELLINI AL POMODORO E BASILICO	\$14.95
SPAGHETTI MEATBALL Add Ricotta \$2.50	\$18.95
WHOLE WHEAT SPAGHETTI PRIMAVERA Artichoke, Spinach, Mushroom, Sundried Tomato	\$21.95
RIGATONI BOLOGNESE True Bolognese, San Marzano Tomatoes with Beef, Celery, Carrots, & Onion	\$22.95
* BUCATINI AMATRICIANA Sauteed Onion, Guanciale, Applewood Smoked Bacon & Cherry Tomatoes	\$20.95
SPAGHETTI CARBONARA Sauteed Onion, Imported Pancetta, Applewood Smoked Bacon, Fresh Cracked Black Pepper, Fresh Grated Romano, Poached Organic Egg	\$19.95
SPAGHETTI PUTTANESCA Sauteed Garlic, Klamata Olives, Capers, Cherry Tomatoes & Fresh Basil, Anchovies	\$18.95
* PAGLIA E FIENO Spinach and Egg Fettucini (Green & White) with Sauteed Onion Imported Prosciutto di Parma, Green Peas with a Light Cream Sauce	\$21.95
* PAPPARDELLE FUNGHI PORCINI Porcini Mushroom & White Truffle Oil	\$24.95
* PAPPARDELLE E' SALSICCIA Sausage Ragu, Porcini Mushrooms, & a Touch of Cream	\$23.95
* FRIARIELLI Orecchiette Pasta with Garlic, EVOO, Broccoli Rabe & Spicy Italian Sausage	\$22.95
ORECCHIETTE AL SALMONE Fresh and Smoked Salmon, Sweet Peas, & Onions in a Pink Sauce	\$24.95

Seafood Pasta

SPAGHETTI ALLE VONGOLE Wild Little Neck Clams, Garlic, and EVOO	\$21.95
LINGUINI CON GAMBERONI Shrimp served Fradiavolo or in Scampi Sauce	\$26.95
LINGUINI MARE E MONTI Shrimp, Porcini Mushrooms, Arugula, Cherry Tomatoes, Garlic, EVOO	\$27.95

Baked Pasta

EGGPLANT PARMIGIANA Thinly Sliced and Layered Organic Eggplant, Mozzarella, San Marzano Tomato Sauce Served with Spaghetti	\$20.95
BAKED ZITI Pasta Baked with Marinara, Ricotta, & Mozzarella	\$17.95
MAC AND CHEESE Ziti Pasta Baked with Cheddar Cheese & Mozzarella Add Crispy Bacon \$3.50 Add Truffle Oil \$4.50	\$16.95
* MEAT LASAGNA	\$20.95
GNOCCHI Sorrentina or Vodka Sauce	\$17.95

Ravioli/Tortellini

TORTELLINI ALLA VODKA Fresh Homemade Tortellini filled with Ricotta Cheese	\$19.95
RICOTTA & PEAR RAVIOLI Fresh Homemade Ravioli filled with Poached Pear & Ricotta, Finished with Gorgonzola Cream Sauce, White Truffle Oil Topped with Shaved Parmesan & Baby Arugula	\$24.95
PUMPKIN RAVIOLI Brown Butter Sauce, Sage, Pine Nuts & Romano Cheese	\$22.95

Fish

CHILEAN SEA BASS LIVORNESE Black Olives, Capers, Light Cherry Tomato Sauce	\$31.95
GRILLED SALMON Scottish Farm Raised	\$29.95

Steak, Chicken & Veal

USDA PRIME CERTIFIED STEAK OF THE DAY	M.P.
FILET MIGNON 8oz M.P.	
VEAL CHOP MILANESE Breaded Veal Chop with Fresh Arugula, Tomato, Bruschetta, EVOO	\$27.95
VEAL CHOP PARMIGIANA Breaded Veal Topped with Fresh Melted Mozzarella Cheese Served over Pasta Marinara	\$28.95
CHICKEN MILANESE Breaded and Pan Sauteed with Fresh Arugula, Tomato Bruschetta, EVOO	\$21.95
VEAL SCALOPPINI Served with Spaghetti Choice of: Marsala, Piccata, Francese	\$22.95
CHICKEN SCALOPPINI Served with Spaghetti Choice of: Marsala, Piccata, Francese, or Parmigiana (Chicken Only)	\$21.95

Soups

PASTA FAGIOLI Pasta and Bean Soup with Applewood Smoked Bacon	\$9.95
LENTIL SOUP Lentils, Celery, Carrots, Garlic	\$9.95

LUIGI'S TUSCAN GRILL

Dinner Menu

Pizza

PIZZA MARINARA	\$10.95
Tomato Sauce, Garlic, Oregano, EVOO, Basil – Add Anchovies \$2.50	
MARGHERITA NAPOLETANA	\$12.95
Buffalo Mozzarella, Fresh Basil, EVOO, Sauce, Romano Cheese (No Substitutions, No Additions)	
TOMATO PIE Mozzarella Cheese and Sauce	\$11.95
PRIMAVERA	\$13.95
Fresh Sautéed Mushrooms, Sweet Peppers, Sautéed Spinach, Artichoke	
CAPRICCIOSA	\$15.95
Artichokes, Ham, Mushrooms, Kalamata Olives, Tomato Sauce, Mozzarella	
POP'S SPECIALTY	\$17.95
Applewood Smoked Bacon, Meatball, Pepperoni, Sausage	
EGGPLANT PARMIGIANA PIZZA	\$16.95
BRUSCHETTA	\$14.95
Fresh Made Bruschetta Tomatoes Mixed with Arugula Salad	

White Pizza

TRUFFLE PIZZA	\$20.95
Porcini Mushrooms, Mozzarella, Spinach, Goat Cheese, White Truffle Oil	
QUATTRO FORMAGGI	\$16.95
Ricotta, Mozzarella, Romano, & Parmigiano Cheese	
BROCCOLI RABE & SAUSAGE PIZZA	\$17.95
CALZONE	\$12.95
With Mozzarella & Ricotta, Choose up to 3 Toppings (\$2.75 Each)	

Regular Toppings

\$1.50 Each
Pepperoni
Ham
Sausage
Meatball
Hot Cherry Peppers
Sautéed Mushrooms
Spinach
Onion
Capers
Olives

Specialty Toppings

\$2.50 Each
Prosciutto di Parma
Applewood Smoked Bacon
Anchovies
Arugula
Buffalo Mozzarella
Goat Cheese

Side Dishes

BROCCOLI RABE	\$12.95
SAUTEED MUSHROOMS	\$9.95
SAUTEED SPINACH	\$10.95

Kid's Menu \$9.95

ZITI WITH MARINARA SAUCE
FETTUCCHINI ALFREDO
ZITI WITH BUTTER
CHICKEN MILANESE
MAC & CHEESE

Panini

MEATBALL PROVOLONE CHEESE & MARINARA	\$11.95
SAUSAGE, PEPPERS, ONIONS, & PROVOLONE CHEESE	\$11.95
BROCCOLI RABE, SAUSAGE, & PROVOLONE CHEESE	\$13.95
PROSCIUTTO, MOZZARELLA, ARUGULA, & SPICY MAYO	\$14.95

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