

LUIGI'S TUSCAN GRILL

Dinner Menu

Pasta

Gluten Free & Whole Wheat Pasta Available Upon Request (\$2)

V SPAGHETTI AGLIO E OLIO	\$19.95
V SPAGHETTI OR CAPELLINI AL POMODORO E BASILICO	\$20.95
SPAGHETTI MEATBALL Add Ricotta \$4.50	\$23.95
PENNE ARRABIATTA	\$22.95
Fresh Pomodoro, Peperoncino, Long Hot Finger Pepper	
RIGATONI BOLOGNESE	\$28.95
True Bolognese, San Marzano Tomatoes with Beef, Celery, Carrots & Onion	
SPAGHETTI CARBONARA	\$24.95
Sautéed Onion, Apple Wood Smoked Bacon, Fresh Cracked Black Pepper, Fresh Grated Romano, Poached Organic Egg	
RIGATONI NONNA CARMELA	\$23.95
Roasted Cauliflower, Garlic and Oil, Romano Cheese	
FUSILLI TUSCANA	\$27.95
Fusilli Pasta, Applewood Smoked Bacon, Green Peas, Onions, Touch of Cream	
PAPPARDELLE SALSICCIA	\$27.95
Sausage Ragu, Porcini Mushrooms, & a Touch of Cream	
FRIARIELLI	\$27.95
Fusilli Pasta with Garlic, EVOO, Broccoli Rabe & Ground Italian Sausage	

Seafood Pasta

SPAGHETTI ALLE VONGOLE	\$25.95
Wild little neck clams, garlic and EVOO	
FUSILLI CON GENOVESE DI POLIPO	\$30.95
Fusilli Pasta, Tossed with Half Day Slowly Cooked Onions with European Octopus	
LINGUINI CON GAMBERONI AL LIMONE	\$29.95
Shrimp Served with Garlic and Oil, Slice of Lemon	

Baked Pasta

MEAT LASAGNA	\$24.95
GNOCCHI SORRENTINA	\$21.95
Fresh Tomato Sauce, Melted Mozzarella Cheese	
EGGPLANT PARMIGIANA	\$24.95
Thinly Sliced and Layered Organic Eggplant, Mozzarella, San Marzano Tomato Sauce Served with Spaghetti	
BAKED ZITI Pasta Baked with Marinara, Ricotta, & Mozzarella	\$21.95
MAC AND CHEESE	\$20.95
Ziti Pasta Baked with Cheddar Cheese & Mozzarella	

Risotti

V FUNGHI MISTI AL TARTUFO	\$27.95
Wild and Porcini Mushrooms, White Truffle Oil	
RED BEETS E GORGONZOLA	\$25.95

Ravioli/ Tortellini

TORTELLINI ALLA VODKA	\$23.95
Fresh Homemade Tortellini filled with Ricotta Cheese	
RICOTTA & PEAR RAVIOLI	\$27.95
Fresh Homemade Ravioli filled with Poached Pear & Ricotta, finished with Gorgonzola Cream Sauce, White Truffle Oil Topped with Shaved Parmesan & Baby Arugula	
SHORT RIB RAVIOLI	\$26.95
Fresh Homeade Ravioli filled with Short Ribs, Creamy Porcini Sauce	

Steak, Chicken & Veal

USDA PRIME CERTIFIED STEAK OF THE DAY	M.P.
FILET MIGNON 8OZ	M.P.
VEAL CHOP MILANESE	\$32.95
Breaded Veal Chop with Fresh Arugula, Tomato Bruschetta, EVOO	
VEAL CHOP PARMIGIANA	\$34.95
Breaded Veal Chop Topped with Fresh Melted Mozzarella Cheese, Served Over Pasta Marinara.	
VEAL SCALOPPINI	\$26.95
Served with Spaghetti Choice of: Marsala, Piccata, Francese	
CHICKEN MILANESE	\$25.95
Breaded and Pan Sautéed with Fresh Arugula, Tomato Bruschetta, EVOO	
CHICKEN SCALOPPINI	\$25.95
Served with Spaghetti Choice of: Marsala, Piccata, Francese, or Parmigiana	

Soups

PASTA FAGIOLI	CUP \$8.95	BOWL \$10.95
Pasta and Bean Soup with Applewood Smoked Bacon		
LENTIL SOUP	CUP \$8.95	BOWL \$10.95
Lentils, Celery, Carrots, Garlic, Onion		

V = VEGAN

\*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.

Appetizers

CAPRESE SALAD	\$17.95
Slices of Fresh Buffalo Mozzarella, Tomatoes, and Homemade Basil Pesto Add Imported Prociutto di Parma \$3.50	
LUIGI'S MEATBALLS	\$14.95
Homemade Meatballs with Marinara	
ITALIAN CHIVALINI SAUSAGE WITH BROCCOLI RABE	\$22.95
Sauteed in Garlic & Oil	
ANTIPASTO ITALIANO (Serves 2 or More)	\$25.95
Prosciutto di Parma, Genoa Salami, Mortadella, Spicy Salami, Homemade Mozzarella, Sharp Provolone Cerignola Olives, 24 Month Parmigiano Reggiano & Mixed Grilled Marinated Vegetables	
** TRUFFLE CARPACCIO DI MANZO ARUGULA E PARMIGIANO	\$23.95
Thinly Sliced Beef Tenderloin Over Arugula, Shaved Parmesan, Drizzled Truffle Oil	

Seafood Appetizer

EGGPLANT CROQUETTE	\$18.95
Roasted Eggplant, Stuffed with Smoked Mozzarella and Italian Herbs.	
CALAMARI FRITTI	\$16.95
Fried Calamari with a Side of Spicy Tomato Sauce	
CALAMARI E VONGOLE	\$17.95
Sautéed Calamari and Clams with Spicy Cherry Tomato Sauce	
GRILLED OCTOPUS SALAD	\$21.95
Grilled Octopus over Arugula with Lemon and Balsamic Reduction. Served with a White Bean Salad.	

Salads

HOUSE SALAD (Family Style)	Half \$14.95 / Full	\$18.95
Diced Tomatoes, Red Onion, Peperoncini, Kalamata Olives, Hard Boiled Egg, Cucumber, House Balsamic Vinaigrette		
ADD GORGONZOLA CHEESE \$4.75 ADD CHICKEN	\$7.95	
**HOMEMADE CAESAR SALAD	Half \$14.95 / Full	\$18.95
Homemade Oven Roasted Croutons ADD CHICKEN	\$7.95	
RED BEET SALAD		\$18.95
Roasted Red Beets, Arugula, Chopped Tomatoes, Gorgonzola Cheese, Tossed in a Champagne Vinaigrette		
V CHEF LUIGI'S SEASONAL SALAD		MKT

# LUIGI'S TUSCAN GRILL

## Dinner Menu

### Pizza

ALL BAKED IN A OVEN | GLUTEN -FREE AVAILABLE WHILE SUPPLIES LAST

ALL PIZZA 12"

PIZZA MARINARA	\$14.95
Tomato Sauce, Garlic, Oregano, EVOO, Basil (ADD ANCHOVIES \$3.50)	
MARGHERITA NAPOLETANA	\$16.95
Buffalo Mozzarella, Fresh Basil, EVOO, Tomato Sauce, Romano Cheese (No Substitutions, No Additions.)	
TOMATO PIE	\$14.95
Mozzarella Cheese and Sauce	
PEPPERONI	\$17.95
Mozzarella, Tomato Sauce, and Pepperoni	
CAPRICCIOSA	\$20.95
Artichokes, Ham, Mushrooms, Kalamata Olives, Tomato Sauce, Mozzarella	
POP'S SPECIALTY	\$21.95
Applewood Smoked Bacon, Meatball, Pepperoni, Sausage	

### White Pizza

TRUFFLE PIZZA	\$23.95
Porcini Mushrooms, Mozzarella, Spinach, Goat Cheese, White Truffle Oil	
QUATTRO FORMAGGI	\$20.95
Ricotta, Mozzarella, Romano, & Parmigiano Cheese	

### Side Dishes

BROCCOLI RABE	\$15.95
SAUTÉED MUSHROOMS	\$12.95
SAUTÉED SPINACH	\$13.95

### Kid's Menu \$13.95

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

### Vegan Corner

TOMMY'S VEGAN PIZZA	\$18.95
Vegan Mozzarella, Mushrooms, Spinach, Olives, Topped with Cashew Chipotle Sauce	
PASTA VEGANA	
Whole Wheat Pasta, Plant -based Shrimp, Pesto Sauce, Nutritional Yeast	\$22.95
Red Beets Pesto Sauce over Penne Pasta and Tofu	\$22.95
ZUPPA VEGANA CUP	\$8.95
Tofu and Lentil Soup	BOWL \$10.95

V = VEGAN

\*Vegan dishes are made in the same oven as non - vegan items

\*18% gratuity added to parties of 6 or more