

Luigi's
ITALIAN
RESTAURANT

Signature Cocktails

\$15

LUIGI'S PALOMA

{Our House Paloma With A Kick}
el tesoro tequila, dos hombres mezcal, red grapefruit,
lime, calabrian chili, club soda

SMOKE & MIRRORS

{Smoky Pineapple Margarita}
cordigo mezcal joven, pineapple, hot honey, cordial, lime

BENNY & THE JETS

{Spicy Margarita With A Floral Touch}
el tesoro blanco, calabrian honey, lime, italian bergamot

BLUSH CRUSH

{Fruity & Floral Watermelon Collins}
roku gin, watermelon, jasmine, strawberry, soda water

KING'S CUP

{Lemon Drop Arnold Palmer Style}
haku vodka, black tea, lucano limoncello, grand marnier

BANANA REPUBLIC

appleton estate rum, captain morgan rum, banane du brésil,
lime, banana syrup

DON CICCIO

basil hayden bourbon, mandarinetto, amaro montenegro,
aperol, orange blossom, lemon

APPLE-ROL SPRTIZ

aperol, apple cider, ginger, cinzano prosecco, club splash

RED RABBIT

patron, campari, red grapefruit, housemade sweet & sour,
mint

CHAMOMILE CROWN

casamigos reposado, pierre ferrand dry curaçao,
white peach puree, chamomile, lime

House Classics

SOPHIA LOREN

belvedere, white peach puree, st. germain, fresh lemon, prosecco

START ME UP

elijah craig bourbon, owney rum, strega, organic honey, ginger,
lime

VERRY BERRY SANGRIA

organic berry purée, white wine, brandy, macerated fresh fruit



All of our cocktails are
made with premium liquors,
fresh squeezed juice,
organic housemade syrups



The Martini Experience

\$15

{Served bone dry, wet, or dirty}

Your choice of spirit:
vodka or gin

Served ice cold with our
signature garnish trio



The Timeless Classic,
Our Way

Stirred Classics \$15

MANHATTAN

knob creek 9yr bourbon,
vermouth di torino 1757, cinzano, angostura
bitters, amarena cherries

OLD FASHIONED

maker's 46 bourbon, golden falernum,
cane sugar, angostura bitters,
orange oil

NEGRONI

sipsmith gin, vermouth di torino 1757,
campari