

PIZZA PIES

order by the slice available | price and selection varies

NEAPOLITAN & SPECIALTY PIES 20 IN

neapolitan	21.50	eggplant parm	27.75
margherita	27.75	broccoli rabe & sausage	27.75
chicken parm	27.75	meatball	27.75
mediterranean	27.75	white pie	27.75
vegetarian spinach pesto, roasted eggplant, oven dried tomatoes, goat cheese, mozzarella		ricotta, mozzarella, parmesan, garlic, olive oil	
m.v.p	29.00	veggie	27.75
marinara, vodka, pesto sausage, peppers, & onion	27.75	mozzarella, tomato sauce, spinach, roasted eggplant, roasted peppers, mushrooms, caramelized onions	

SPECIALTY SQUARES 18 IN

grandma	25.00	sicilian	25.00
buffalo chicken	28.75	salumi	29.00
chicken bacon ranch	28.75	sicilian crust white pie, mozzarella, fontina, sweet soppresata, prosciutto di parma, grana padano, e.v.o.o	
marinara	25.00	diavola sicilian	30.00
nonna's slow roasted peppers	28.75	pepperoni, tomato, pecorino, mozzarella, mike's hot honey	

WOOD-FIRED BRICK OVEN 10 IN.

neapolitan mozzarella, tomato sauce, parmesan	14.95
margherita mozzarella, san marzano tomato sauce, fresh basil, e.v.o.o.	14.95
mediterranean spinach pesto, roasted eggplant, tomatoes, goat cheese, mozzarella	14.95
diavola pepperoni, tomato, pecorino, mozzarella, mike's hot honey	14.95
la fiamma crispy panko buffalo chicken, house made diavola, ranch sauce, mozzarella, hot honey drizzle,	14.95
roasted portobello bel paese, red onions, ricotta & truffle + chicken 3	14.95
robiola roasted chicken, bel paese, red onion, ricotta & truffle	17.95

SPECIALTY ROLLS & BREADS

garlic knots (3 per order) served with tomato dipping sauce	2.50
specialty rolls choice of: chicken parm chicken & broccoli spinach, ricotta, mozzarella served with tomato dipping sauce	8.85
stuffed cheesy bread pull apart pizza crust stuffed with mozzarella brushed with garlic infused oil and parmesan dusted choice of dipping sauce: marinara, vodka, basil oil, creamy ranch	14.00

SANDWICHES

all sandwiches come with a side salad
+ zucchini chips 2.25 + french fries 2.25

FRESH BAKED FOCACCIA 15.95

our house baked focaccia made fresh daily

chicken margherita crispy chicken, mozzarella, oven dried tomatoes, basil oil-balsamic drizzle
crispy eggplant mozzarella, arugula, roasted peppers, roasted red pepper aioli
chicken & avocado grilled chicken, baby arugula, avocado, mozzarella, oven dried tomatoes, basil aioli

WOOD-FIRED PIADINA 15.95

grilled chicken panini baby greens, red onion, plum tomato, goat cheese, balsamic, thin focaccia
tunacado piadina luigi's tuna salad, housemade avocado spread, oven dried tomato, baby arugula, basil oil, wood fired piadina
love sandwich prosciutto, ham, soppressata, stracciatella, roasted peppers, organic baby arugula, e.v.o.o., modena balsamic, wood fired piadina
verdura roasted eggplant, roasted zucchini, roasted peppers, caramelized onions, fresh mozzarella, basil aioli, fresh baked focaccia

CLASSIC WRAPS 15.95

chicken caesar romaine, creamy caesar dressing, parmesan choice of grilled or crispy
buffalo chicken breaded buffalo chicken, shredded mozzarella, chopped romaine, housemade ranch
throwback chicken grilled chicken, baby greens, chopped bacon, shredded cheddar, red onion, tomato salsa, creamy caesar dressing, sun dried tomato wrap

ITALIAN HEROES 15.95

classic italian ham, prosciutto, capicola, soppressata, fresh mozzarella, lettuce, tomato, red onion, danny boy italian vinaigrette, italian hero
roast beef americano house roasted beef, american cheese, sliced tomato, shredded lettuce, red onion, mayo, italian hero
crispy chicken caesar italian seasoned chicken cutlet, chopped romaine, creamy caesar dressing, toasted garlic bread hero
the patsy italian seasoned chicken cutlet, prosciutto, calabro ricotta, romaine, roasted red pepper pesto, italian hero

THE PARMS

chicken parm	13.95	sausage, peppers, & onions	13.95
chicken alla vodka	14.95	veal parm	17.95
meatball parm	13.95	shrimp parm	16.95
eggplant parm	13.95		

*staff
favorite*

spicy chicken parm vodka 15.95
italian seasoned chicken cutlet, crispy ezzo pepperoni, mozzarella,
spicy vodka sauce, mike's hot honey drizzle, seeded semolina hero

ITALIAN CLASSICS
EST. *Luigi's* 1992
IT NEVER GETS OLD

DINNER MENU TAKEOUT

SOUPS • SALADS • APPS • PIZZA
PASTA • HEROES • SEAFOOD
ITALIAN SPECIALTIES

718-347-7136

265-21 UNION TPKE,
QUEENS, NY 11040



SCAN TO ORDER

HOURS:

MON - THURS: 3PM-10PM

FRI, SAT: 3PM-11PM

SUNDAY DINNER ALL DAY

BEAT THE RUSH!

OUR TAKEOUT TEAM IS IN AT 9:30 AM. CALL EARLY TO PLACE
YOUR LUNCH ORDER. FIRST DELIVERY GOES OUT AT 11 AM.

NO DELIVERY FEE
IN HOUSE DRIVERS YOU CAN TRUST

FRESH SALADS

choice of regular or chopped

caesar hearts of romaine, house baked croutons, creamy parmesan dressing + chicken 1 + shrimp 4	13.95
greek romaine, feta, cucumber, red onion, tomatoes, kalamata olives, citrus-herb vinaigrette + chicken 1 + shrimp 4	14.95
beet salad baby arugula, marinated beets, chopped pistachios, crumbled goat cheese, citrus herb vinaigrette	14.95
harvest crispy chicken mixed greens, shredded mozzarella, red cabbage, carrots, tomatoes, candied walnuts, housemade ranch	17.95
falafel romaine, israeli salad, feta, tahini vinaigrette	17.95
farmer's grilled chicken salad mesclun greens, honeycrisp apples, candied walnuts, wild mushrooms, beets, goat cheese, balsamic vinaigrette	17.95
crispy chicken waldorf kale, spinach, crumbled bacon, fontina, honeycrisp apples, hard boiled eggs, red grapes, candied walnuts, creamy waldorf	17.95
grilled shrimp luigi's lettuce blend, feta, avocado, orange, citrus-herb vinaigrette	19.95
salmon caprese mixed greens, tomatoes, fresh mozzarella, avocado, balsamic vinaigrette	23.95
tex mex buffalo chicken romaine, avocado, black beans, white cheddar, roasted corn, crispy onions, chipotle ranch + sub buffalo shrimp 4	17.95

protein upgrades:

+ falafel 3 + grilled shrimp 6 + grilled chicken 3 + crispy chicken 3
+ grilled salmon 11 + crab cake 12 + hanger steak 13

BUILD YOUR OWN

scan qr code in front to order online

step 1:

chopped or regular

step 2: choose lettuce

spinach, baby arugula, luigis blend (spinach, kale, purple cabbage), romaine, kale, mixed greens
+ farro & fregola 1 + quinoa 1

step 3: choose protein

chicken (grilled, buffalo, pesto, fried, roasted), falafel, eggplant fritters,
+ grilled shrimp 4 + salmon 13 + crabcake 12 + hanger steak 13

step 4: choose toppings

veggies

bacon, beets, black beans, broccoli, caramelized onions, carrots, charred corn, cherry tomatoes, cucumbers, fried onions, kalamata olives, mushrooms, oven-dried tomatoes, plum tomatoes, red onion, roasted peppers, roasted zucchini

cheese

cheddar, crumbled feta, fontina, fresh mozzarella, gorgonzola, goat cheese, parmesan, shredded mozzarella

nuts & fruit

apples, candied walnuts, chopped pistachio, dried cranberries, grapes, orange, strawberries, sunflower seeds

step 5: choose dressing

balsamic vinaigrette • california avocado goddess • olive oil & balsamic vinegar • honey dijon • very bery vinaigrette • creamy caesar • citrus herb • tahini vinaigrette • sweet & smoky chipotle • ranch • waldorf chipotle • spicy cashew • chunky tzatziki • danny boy vinaigrette

SOUPS

(ask about our rotating soup selection)

chicken noodle | broccoli cheddar | italian wedding
chicken minestrone | hearty vegetable minestrone

ANTIPASTI

zucchini chips	12.95	cantaloupe, prosciutto	17.95
rice balls (3)	14.95	& local burrata	
eggplant polpette	14.95	shrimp tempura	17.95
classic meatballs (3)	14.95	tossed in a sweet chili aioli	
chicken fingers & fries	14.95	jumbo shrimp cocktail (3)	21.95
baked clams	15.95	fritto misto	21.95
fried calamari	17.95	fried calamari, shrimp, zucchini chips, fried mozzarella, roasted pepper aioli	
zuppa di mussels	17.95	salumi antipasto (for two)	19.95
choice of: fra diavolo or shallot white		whipped ricotta, prosciutto di parma, soppressata, dried italian sausage, orange marmellata	
colossal meatball	19.95		
with whipped ricotta			

ENTREES

choose your style:

parmigiana

breaded, topped with mozzarella & tomato sauce, served with spaghetti
choice of: chicken (21.95), chicken parm vodka 27.95 shrimp (26.95), veal (29.95)

francese

lightly battered in a lemon-white wine sauce, served with vegetable risotto
choice of: chicken (21.95), shrimp (26.95), veal (29.95)

grilled

simply grilled with rosemary and lemon, choice of side
choice of: chicken (20.95), salmon (26.95)

marsala

simply grilled with rosemary and lemon, choice of side
choice of: chicken (22.95), veal (29.95)

salmon peperonata marinated bell peppers, cipollini onions, fresh lemon, e.v.o.o., creamy polenta, oregano pan sauce	26.95
eggplant parm al forno thin eggplant layers, fresh mozzarella, spinach, parmesan & tomato sauce	21.95
brick chicken picatta white wine-caper- lemon pan sauce, charred broccolini	26.95
lobster & shrimp risotto vegetable risotto, blistered tomatoes	28.95
chicken emiglia crispy panko chicken, baked parmesan, parma prosciutto, truffle cream, served over sautéed spinach	24.95
chicken margherita crispy panko chicken, roasted potatoes, veggies	21.95
chicken campagna crispy chicken breast, spinach, fresh mozzarella, shallot-champagne sauce, red mashed potatoes	22.95
hanger steak tagliata prime angus hanger steak, sautéed spinach, creamy polenta, port wine reduction	27.95

SIDES

broccoli	6.50	mashed potatoes	7.50
roasted potatoes	6.50	french fries	6.50
veggie risotto	8.50	grilled chicken (1)	6.50
broccoli rabe	7.50	grilled shrimp (5)	10.50
creamy polenta	7.50		

FRESH PASTA

penne vodka	18.95	spaghetti & nonna's meatballs	19.95
housemade tomato cream sauce + chicken 2 + shrimp 4		rigatoni primavera	19.95
veggie penne toscano	19.95	tomato sauce, roasted eggplant, spinach, roasted garlic & oil + chicken 2 + shrimp 4	
baked ziti	18.95	orecchiette	21.95
ricotta, mozzarella, tomato sauce + eggplant 2 + sausage 2		local butcher sausage, broccoli rabe sugo	
farfalle & sausage	21.95	rigatoni bolognese	21.95
crumbled sausage, roasted peppers, parmesan, tomato cream sauce		housemade three meat ragu (lamb, pork, veal)	

FATTA IN CASA

fresh pasta made in house

fettuccine & meatballs	22.95
fettuccine alfredo parmesan cream sauce + chicken 2 + shrimp 4	20.95
mezza luna ravioli plum tomato fresh plum tomato sauce	18.95
mezza luna ravioli bolognese housemade three meat ragu	22.95
mezzaluna ravioli sausage sugo blistered tomatoes, sage, white wine - sausage sugo	20.95
pappardelle eggplant alla norma roasted eggplant, tomato, basil, mozzarella	20.95
pappardelle gamberetti shrimp, julienne zucchini, crumbled feta, pignoli nuts, roasted garlic & oil	23.95
pappardelle short rib ragu five hours braised beef short rib, stewed tomato, whipped ricotta	27.95
pappardelle modo nostro fresh mozzarella, house made tomato cream sauce	19.95
lobster pappardelle basilico house-made wide pasta ribbons, fresh 1/2 lobster tail, shrimp, spinach, artichoke hearts, sun dried tomatoes, fresh basil white wine sauce	33.95
frutti di mare spaghetti, calamari, shrimp, mussels, manila clams, tomato lobster sauce	28.95
hand-cut gnocchi bolognese tomato, parmesan, three meat ragu	24.95
spaghetti vongole shrimp, julienne zucchini, crumbled feta, pignoli nuts, roasted garlic & oil	23.95

DESSERTS

bombolini	3.00	n.y cheesecake	9.00
by the piece		tiramisu	9.00
napoleon	10.00	olive oil cake	10.00
strawberry & banana		served with pistachio chantilly	
chocolate cake	9.00		

DRINKS

iced coffee (16oz)	3.00	homemade lemonade	4.25
cappuccino (8oz)	4.50	flavored lemonade	5.00
iced cappuccino (16oz)	4.50	watermelon, blueberry	
shaken iced caramel espresso	5.99	half & half tea	4.50
italian soda	3.50	half iced tea, half lemonade	
sicilian lemon, sicilian orange, pomegranate, blood orange		matcha lemonade	5.00
		lemonade, ceremonial matcha	

ask about our spring specials!