



NYC RESTAURANT WEEK EXTENDED

Savor September with our extended Restaurant Week menu,
featuring timeless flavors that
"Never Get Old".



LUNCH
PRIX FIXE \$30



❧ *Primi* ❧

"The start of every delicious Italian meal"

MEATBALL

whipped ricotta, crostini

FRIED CALAMARI

roasted pepper aioli, tomato sauce

HOUSE-MADE FRESH MOZZARELLA

marinated tomatoes, roasted peppers, e.v.o.o.,
aged balsamic, torn

CAESAR SALAD

hearts of romaine, crispy croutons,
creamy parmesan dressing



❧ *Secondi* ❧

"Timeless tastes passed down through many generations"

VEGGIE PENNE TOSCANA

sun-dried tomatoes, cremini mushrooms,
baby spinach, roasted garlic & olive oil

+ grilled chicken \$2

MEATBALL PARM HERO

melted mozzarella, sundry sauce, toasted hero

ORECCHIETTE

house-made sausage, broccoli rabe sugo

GRILLED CHICKEN PANINI

baby greens, plum tomato, red onion, goat cheese,
balsamic vinaigrette

CHICKEN CAMPAGNA

crispy chicken breast, fresh mozzarella, spinach,
shallot champagne sauce, red mashed potatoes

EGGPLANT PARM AL FORNO

thin layers of eggplant, fresh mozzarella,
parmesan & tomato sauce, sautéed spinach

SALMON PEPERONATA

marinated bell peppers, cipollini onions,
fresh lemon, olive oil, oregano pan sauce

❧ *Dolci* ❧

"A meal isn't complete without a sweet treat"

TIRAMISU

espresso soaked ladyfingers, mascarpone

SIGNATURE NAPOLEON

puff pastries, strawberries, bananas, whipped cream

Luigi's
ITALIAN
RESTAURANT

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DINNER
PRIX FIXE \$45

Primi

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BURRATA CAPRESE

italian mozzarella, campari tomatoes,
basil, e.v.o.o., modena balsamic,
roasted red pesto crostini



BLACK MISSION FIG

french feta, baby arugula, e.v.o.o.,
modena balsamic, sun-dried tomato
pesto crostini

FRIED CALAMARI

roasted pepper aioli, tomato sauce

MEATBALL

whipped ricotta, crostini

WOOD-FIRED BURRATA PIZZA (FOR TWO)

burrata, mozzarella, parma prosciutto,
plum tomatoes, baby arugula, aged balsamic



Secondi

"Timeless tastes passed down through many generations"

ORECCHIETTE

house-made sausage, broccoli rabe sugo

FETTUCCHINE FATTA IN CASA

house-made fettuccine, roasted corn, shrimp,
zucchini, basil, roasted garlic, olive oil

PAPPARDELLE NORMA

house-made fettuccine, slow-roasted eggplant,
tomato, basil, fresh mozzarella

SALMON PEPERONATA

marinated bell peppers, cipollini onions,
fresh lemon, olive oil, oregano pan sauce,
creamy polenta

CHICKEN CAMPAGNA

panko crusted chicken breast, fresh mozzarella,
spinach, shallot champagne sauce,
red mashed potatoes

STEAK TAGLIATA

prime pat lafreida hanger steak, creamy polenta,
sautéed spinach, port wine reduction
+ additional \$5

LOBSTER PAPPARDELLE

home-made wide pasta ribbons, 1/2 lobster tail,
shrimp, artichoke hearts, sun-dried tomatoes,
spinach, fresh basil white sauce
+ additional \$5



GRILLED BRANZINO

fresh herbs, charred broccoli & crushed potatoes

Dolci

"A meal isn't complete without a sweet treat"

TIRAMISU

espresso soaked ladyfingers, mascarpone



NEW YORK STYLE CHEESECAKE

whipped cream, caramel sauce

OLIVE OIL CAKE

served with chantilly pistachio cream

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