

Luigi's

ITALIAN
RESTAURANT

Saturday until 7pm

November 2nd-9th

Long Island Restaurant Week

2 course lunch \$24

(excludes tax + gratuity)



Complimentary

ZUPPA FATTA IN CASA

choice of: butternut squash or lobster bisque



Secondi

MISO GLAZED SALMON BOWL

miso glazed salmon, nori sesame seasoning, jasmine coconut rice, avocado, marinated cucumber, pickled red onion, pickled ginger, toasted slivered almond, spicy cashew dressing

CRISPY CHICKEN WALDORF

kale, spinach, crispy bacon, shredded fontina, apples, grapes, hard boiled eggs, candied walnuts, creamy waldorf dressing

GRILLED CHICKEN PANINI

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

CHICKEN CAMPAGNA

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

WOOD-FIRED MEDITERRANEAN PIZZA

spinach pesto, roasted eggplant, oven dried tomatoes, mozzarella & goat cheese

ORECCHIETTE

house-made sausage, broccoli rabe sugo

HOUSE-MADE RICOTTA RAVIOLI

fresh plum tomato

PAPPARDELLE EGGPLANT ALLA NORMA

slow-roasted eggplant, tomato, basil, fresh mozzarella

GRILLED BRANZINO

charred broccolini & crushed potatoes

LOBSTER & SHRIMP RISOTTO (+\$4)

market vegetables, blistered tomatoes



Dolci

Coffee, tea, cappuccino, espresso included

TIRAMISU

espresso soaked lady fingers, mascarpone

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

OLIVE OIL CAKE

served with chantilly pistachio cream



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3 course dinner \$39

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Primi

BAKED CLAMS

MEATBALL

whipped ricotta, crostini

FRIED CALAMARI

roasted pepper aioli, tomato sauce

EGGPLANT POLPETTE

cast iron fritters, san marzano tomatoes, mozzarella

ARANCINI

smoked mozzarella rice balls, tomato, basil aioli

MARINATED BEET

baby arugula, whipped herb, chèvre goat cheese, pistachio citrus vinaigrette



Secondi

CHICKEN PARM

served with spaghetti

ORECCHIETTE

house-made sausage, broccoli rabe sugo

HOUSE-MADE RICOTTA RAVIOLI

fresh plum tomato sauce

STEAK TAGLIATA (+\$6)

certified angus hanger steak, port wine reduction

CHICKEN CAMPAGNA

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

MELANZANE AL FORNO

thin layers of eggplant, fresh mozzarella, parmesan tomato sauce

PAPPARDELLE NORMA

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

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

GRILLED SALMON PEPERONATA

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



Dolci

Coffee, tea, cappuccino, espresso included

TIRAMISU

espresso soaked lady fingers, mascarpone

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

OLIVE OIL CAKE

served with chantilly pistachio cream

