

SINCE 1992

Luigi's

OPEN DAILY

NYC RESTAURANT WEEK

3-COURSE LUNCH PRIX FIXE \$30

PRIMI

BUTTERNUT SQUASH SOUP

ARANCINI

smoked mozzarella rice balls, tomato basil aioli

MARINATED BEET SALAD

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

MEATBALL

whipped ricotta, crostini

FRIED CALAMARI

roasted pepper aioli, tomato sauce

CANTALOUPE, PROSCIUTTO
& LOCAL BURRATA

SECONDI

VEGGIE PENNE TOSCANA

sun-dried tomatoes, cremini mushrooms, baby spinach, roasted garlic & olive oil
(+ *grilled chicken* 2)

ORECCHIETTE

house-made sausage, broccoli rabe sugo

CHICKEN CAMPAGNA

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

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

GRILLED BRANZINO

crushed potatoes

GRILLED CHICKEN PANINI

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

MEATBALL PARM HERO

melted mozzarella, sunday sauce, toasted hero

SALMON PEPERONATA

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

DOLCI

Complimentary cappuccino, espresso, or tea service

TIRAMISU

espresso soaked ladyfingers, mascarpone

SIGNATURE NAPOLEON

puff pastry, strawberries, bananas, whipped cream

SINCE 1992

Luigi's

OPEN DAILY

NYC RESTAURANT WEEK

3-COURSE DINNER PRIX FIXE \$45

PRIMI

BUTTERNUT SQUASH SOUP

ARANCINI

smoked mozzarella rice balls, tomato basil aioli

EGGPLANT POLPETTE

cast iron eggplant fritters, fresh mozzarella,
san marzano tomatoes,

BAKED CLAMS

FRIED CALAMARI

roasted pepper aioli, tomato sauce

MARINATED BEET SALAD

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

CANTALOUPE, PROSCIUTTO
& LOCAL BURRATA

SECONDI

ORECCHIETTE

house-made sausage, broccoli rabe sugo

CHICKEN CAMPAGNA

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

SALMON PEPERONATA

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

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

STEAK TAGLIATA +2

prime pat lafreida hanger steak, creamy polenta, sautéed spinach, port wine reduction

LOBSTER PAPPARDELLE +4

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

DOLCI

Complimentary cappuccino, espresso, or tea service

TIRAMISU

espresso soaked ladyfingers,
mascarpone

NEW YORK STYLE CHEESECAKE

whipped cream, caramel sauce

SIGNATURE NAPOLEON

puff pastry, strawberries, bananas,
whipped cream

OLIVE OIL CAKE

served with pistachio chantilly