



Luigi's

RESTAURANT WEEK 2024

Two Course Lunch \$24.00

tax and gratuity are not included

ENTREES

GRILLED SALMON CAPRESE

baby greens, cherry tomatoes, fresh mozzarella, avocado, balsamic vinaigrette

CRISPY CHICKEN WALDORF

kale, spinach, crispy bacon, shredded fontina, apples, grapes, hard boiled eggs,
caramelized walnuts, creamy honey dijon

GRILLED CHICKEN PANINI

baby green - plum tomato - red onion - goat cheese salad, balsamic vinaigrette

MEATBALL PARM HERO

crispy garlic bread

WOOD FIRED MEDITERRANEAN PIZZA

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

ORECHIETTE

house-made sausage, broccoli rabe sugo

RICOTTA RAVIOLI

blistered tomatoes, sage, white wine-sausage sugo

PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

MEATBALL PARM HERO

crispy garlic bread

WOOD FIRED MEDITERRANEAN PIZZA

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

CHICKEN CAMPAGNA

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



DESSERT

TIRAMISU

NY STYLE CHEESECAKE

STRAWBERRY BANANA NAPOLEON

coffee, tea, cappuccino , & espresso included





Luigi's

RESTAURANT WEEK 2024

Three Course Dinner \$39.00

tax and gratuity are not included

APPETIZERS

FRIED CALAMARI

roasted pepper aioli, tomato sauce

EGGPLANT POLPETTE

cast iron fritters, san marzano tomatoes, mozzarella

GRILLED OCTOPUS

fregola pilaf, roasted peppers, zucchini, balsamic

MARINATED BEET

baby arugula, whipped herb, chevre goat cheese, pistacchio citrus vinaigrette

ENTREES

HOUSEMADE RICCOTA RAVIOLI

blistered tomatoes, sage, white wine-sausage sugo

ORECHIETTE

house-made sausage, broccoli rabe sugo

FARFALLE & SAUSAGE

roasted peppers, tomato & parmesan cream sauce

CHICKEN CAMPAGNA

panko crusted, fresh herb mozzarella, & spinach, shallot champagne sauce

MELANZANE AL FORNO

thin layers of eggplant, fresh mozzarella, parmesan tomato sauce

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

DESSERT

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

TIRAMISU

espresso soaked lady fingers, mascarpone

STRAWBERRY BANANA NAPOLEON

coffee, tea, espresso & cappuccino included

