

Happy New Year and Welcome to Luigi's

Appetizers

Luigi's Fried Calamari (Since 1976)

Tossed with sliced hot peppers in our garlic butter. \$9.99

Calamari Raffi

Chef Ralph Battista's creation of squid rings tossed with roasted grape tomato, fresh basil, hot cherry peppers in a sweet balsamic reduction and sprinkled with Romano cheese. \$9.99

Clams Casino

Six baked little necks with Ritz cracker, bacon, caramelized onion and red peppers. \$9.99

Stuffed Mushroom Caps

Ritz cracker with ham, sausage, roasted pepper, onion, olive and a touch of balsamic vinegar. \$8.99

Oysters Rockefeller

Six oysters on the half shell baked with a spinach and cracker crumb stuffing laced with crispy pancetta and Sambucca and topped with melted pepper jack cheese. \$10.99

Snail Salad

Thinly sliced, marinated snails with crispy vegetables in a zesty vinaigrette, served on a bed of romaine \$9.99

Zesty Chicken Strips

Boneless Buffalo Wings reinvented! Thinly sliced strips of chicken breast marinated in a blend of Buffalo and jalapeño with a light panko coating. Served with honey-Buffero and gorgonzola dipping sauces. \$8.99

Combo # 1

Half an order of calamari and four stuffed mushrooms caps. \$9.99

House Made Fried Mozzarella

Our own house made mozzarella triangles with marinara sauce. \$7.99

White Truffle Fries

French Fries made even more irresistible? YES! Tossed with decadent, imported Italian white truffle oil, sea salt and a dusting of Pecorino Romano. Served with a Parmesan Peppercorn dipping sauce. \$7.99

Pasta

Rigatoni Tuscania

Sweet Italian sausage and caramelized onions simmered in a Pinot Noir infused Marinara sauce tossed with Rigatoni pasta and baked to perfection with Mozzarella cheese. \$16.99

Giant Ravioli & Chicken Florentine Stack

Three gigantic ravioli filled with ricotta, gorgonzola and spinach served stacked with grilled chicken breast and topped with a pink vodka sauce with sautéed wild mushrooms sun dried tomato and spinach. \$19.99

Fettuccine of the Angels

Baby Manilla clams, shrimp and scallops sautéed in a delicate sherry cream sauce with fresh, roasted plum tomato laced with Pecorino Romano and served over fettuccine. \$18.99

Butternut Squash Ravioli

Butternut filled jumbo ravioli served with a brandied, pancetta cream sauce and topped with a prosciutto, sage and sharp provolone chicken rollatini. \$19.99

Entrées

Roast Prime Rib of Beef

Tender prime rib of beef slow roasted and served au jus.
18.99 12 oz cut. \$22.99 16 oz cut.

Tuscany - Grilled Prime Rib

Slow roasted, tender Prime Rib rubbed with our special blend of seasonings and then grilled to your liking. Served topped with balsamic roasted mushrooms and onion au jus. \$23.99

Veal Marsala

Tender veal stew sautéed with mushrooms in a rich Marsala wine sauce. \$18.99

White Truffle, Portabella & Scaloppine of Beef Tenderloin Napoleon

Filet mignon sliced and pounded thin pan seared with Prosciutto and topped with melted provolone and Gorgonzola cheese in an unbelievably decadent white truffle and veal stock reduction. The dish is presented layered with slices of roasted portabella mushroom and Panko crusted eggplant. \$22.99

Chicken Marsala

Tender pieces of chicken sautéed in Marsala wine sauce with mushrooms. \$17.99

Chicken Saltimbocca

Boneless breast of chicken layered with prosciutto and provolone in a rich Marsala wine sauce with mushrooms. \$17.99

Baked Stuffed Shrimp

Four jumbo shrimp with Ritz cracker stuffing loaded with scallops and crabmeat. \$22.99

Baked Scrod Alexandra

Scrod baked with broccoli, artichokes & black olives. Topped with cracker crumbs and served with Franciases sauce. \$19.99

Maple Glazed Salmon with Pecan Crust

Fresh salmon filet marinated in a Maple-Bourbon glaze and baked with a crunchy, buttery pecan crust. Served with a light Maple Bourbon sauce and dried cranberries. \$18.99

Healthy Choices

Amalfi Coast Roasted Scrod

White, flakey cod lightly brushed with e.v.o.o., seasoned and pan roasted served on a bed of fresh spinach and topped with Roma tomato, roasted pepper, capers, basil and lemon vinaigrette. 302 calories, 9g fat, 0g trans fat, 11g carbs, 43g protein \$17.99

Pan Seared Sea Scallops with Balsamic Glaze

Jumbo sea scallops pan seared and served over a bed of deceptively creamy cauliflower puree with assorted raisins and cauliflower florets in a triple sec reduction finished with a balsamic glaze drizzle. 382 calories, 9g fat, 0g trans fat, 29g carbs, 48g protein \$21.99

Prime Rib and Baked Stuffed Shrimp

Our delicious Prime Rib accompanied by two Baked Stuffed Shrimp. \$26.99 12 oz cut \$30.99 16 oz cut

Filet Mignon alla Mama

A ten ounce filet grilled to your liking and served with melted garlic butter and mushroom cap. \$24.99

Veal Cutlet Parmigiana

Tender, breaded veal cutlet with tomato sauce and melted provolone cheese. \$17.99

Veal Luigi

Tender medallions of veal sautéed in our zesty marinara sauce and layered with prosciutto and provolone cheese \$20.99

Veal Raffaello

Tender veal sautéed in a Marsala wine sauce with mushrooms and layered with eggplant and melted provolone cheese. \$21.99

Chicken Parmigiana

Breaded chicken cutlets with tomato sauce and melted mozzarella cheese. \$16.99

Chicken Raffaello

Chicken sautéed in a rich Marsala wine sauce with mushrooms and layered with eggplant and melted provolone cheese. \$18.99

Chicken Capri

Boneless breast of chicken sautéed in a garlic butter sauce with artichoke hearts, roasted peppers and mushrooms. \$18.99

Baked Scrod

Fresh scrod baked with sherry, butter and topped with seasoned cracker crumbs. \$16.99

New Year's Cheer

Maritni & Rossi Asti Spumante Split

\$17.99

Sangria!

Red or White

\$8.00 glass \$20.00 pitcher

Children's Menu

Cheese Ravioli

\$6.99

Chicken Fingers and French Fries

\$7.99

Pasta with Butter and Cheese

\$5.99

Pasta with Tomato Sauce

\$5.99

Pasta with Meatball

\$8.99

Child's Chicken Parm with Pasta

\$9.99

Please inform us of any food allergies.

Raw meat and shellfish can increase your chance of illness. Consumers who are vulnerable to food-borne illness should eat only thoroughly cooked seafood, meat and poultry.

There is a 5.00 sharing charge for any shared entrées.

Please note that an 18% gratuity will be added to parties of ten or more.



New Year's Menu

