# **ANTIPASTI (STARTERS)**

#### Bruschetta \$11

Italian bread with tomatoes marinated with fresh basil, garlic and olive oil, topped with melted Mozzarella and Romano cheeses, served with Marinara sauce for dipping

### Shrimp Santorini \$15

Shrimp sautéed in olive oil, garlic, Feta cheese, tomatoes, and marinara sauce

### Luigi's Shrimp Cocktail \$15

Freshly boiled Tiger Shrimp served with homemade cocktail sauce

#### 3 Cheese Pizza \$12

Feta, Mozzarella and Parmigiano-Reggiano cheeses, Sundried and fresh tomato, Extra Virgin Olive Oil, fresh Garlic and seasonings all on a crispy Pita bread crust Add Pepperoni or Italian Sausage - \$1

## Crab Dip \$14

Homemade crab dip oven baked, served with an olive oil and Romano cheese toast

#### Mozzarella Sticks \$11

Mozzarella cheese, lightly breaded and fried, served with marinara sauce

#### **Zucchini Fritti \$11**

Fresh zucchini sliced, lightly breaded and fried, served with our homemade Ranch dressing

### **Grilled Italian Sausage \$12**

Luigi's Italian Sausage grilled over an open flame, served with steeped tomatoes with basil and garlic and toasted Italian bread

### Spinach And Artichoke Dip \$12

Homemade spinach, artichoke and feta cheese dip with Romano cheese toast

#### Fried Calamari \$14

Lightly breaded and fried, served with marinara sauce

#### Ahi Tuna \$16

Sashimi grade tuna dipped in sesame seeds and cracked peppercorns, seared rare, sliced thin, and served with vegetable Chutney and three sauces

# **ZUPPE E SALATE (SOUP & SALAD)**

Luigi's She Crab Soup or Soup of the Day

**Greek Salad \$12** (add half portion to any meal \$7)
Crisp greens with diced tomatoes, red onion,
cucumbers, and fresh red peppers tossed with Feta
cheese and our homemade dressing. Finished with
Kalamata olives, pepperoncini peppers, and homemade
croutons

Antipasto Salad \$17 (add half portion to any meal \$8) Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, cucumbers, tomatoes, onions, a roasted red pepper on a bed of lettuce topped with our creamy Italian dressing

**Cup \$6** 

Bowl \$8

**Caesar Salad** \$12 (add half portion to any meal \$7)

Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies)

**Chopped Salad** \$14 (add half portion to any meal \$8) Chopped Romaine and Iceberg lettuce, cucumbers, tomatoes, roasted red peppers, onions, tossed in a blue cheese balsamic dressing. Finished with crumbled blue cheese, crispy pepperoni and sliced roasted almonds

#### Mozzarella Caprese \$14

Fresh Mozzarella cheese, sliced tomatoes, fresh basil, roasted red pepper, homemade pesto, extra-virgin olive oil and a dash of Balsamic vinegar

Add Chicken \$6, Salmon or Tuna \$8, Shrimp or Flat Iron Steak 4 oz \$9, Imported white Anchovies \$3 All of our salad dressings are homemade: Creamy Italian, Blue Cheese, Ranch, Lowfat Balsamic, Thousand Island

# CARNE (MEAT)

* ]	Filet	Mig	non	8 oz	Center	Cut	\$44	,
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\* New York Strip Steak 12 oz.....\$36

\* Ribeye Steak 14oz.....\$39 \* Prime Flat Iron Steak 8 oz.....\$29

all of our steaks are topped with sauteed mushrooms

\* Prime Pork Rib Chop .....\$28

Add Parmesan Crust \$3

\* Rack of Lamb 16 oz.....\$42

\* Veal Chop 16 oz.....\$42

#### AWESOME STEAK ADD-ONS

Grilled Shrimp Skewer \$9 Single Crabcake \$9 Scratch Made Fried Onions \$4 Sauteed Onions \$2

# ♦ Steak Preparations \$4 ◆

Marsala

imported Marsala wine sauce with sauteed mushrooms and onions

### **Peppercorn**

dipped in cracked peppercorns and oven roasted, finished au jus

### Formaggio

topped with melted bleu cheese crumbles

**NOTE:** Rare – very red, cool center, Medium Rare – red, warm center, Medium - pink, hot center, Medium well – hint of pink, hot center, Well done - no pink, hot center

# POLLO (CHICKEN)

## \* Chicken with Artichokes \$22

Chicken breast pounded thin, floured and sautéed, with artichoke hearts, mushrooms, light lemon garlic sauce

### \* Chicken Florentine \$22

Thin seasoned chicken breast lightly floured and grilled over fresh baby spinach, caramelized onions, cream sauce and melted mozzarella

## \* Antonio's Chicken \$22

Chicken breast seasoned and grilled over an open flame topped with grilled mushrooms, onions and Mozzarella cheese

#### Penne Pollo \$22

Tender chicken breast sautéed with garlic, roasted red peppers, and red onions in a light garlic cream sauce, tossed with penne noodles and finished a Prosciutto ham

# All items with \* include one side item and a garnish of Green Beans:

Your choice of Baked Potato, Broccoli, French Fries, French Green Beans, Roasted Garlic Mashed Potatoes, Spaghetti with Meat Sauce or Marinara

**\$4 upcharge:** Sauteed Baby Spinach or Scratch Made Fried Onions

**\$5 upcharge:** Romano Cheese Risotto, Fettuccine Alfredo, Baked Ravioli, Ravioli Pomodoro, Baked Penne, Creamed Spinach, or Creamed Broccoli

# - FRUTTI DI MARE (SEAFOOD)

## \*Crab Stuffed Tilapia \$29

Fresh Tilapia filet topped with our homemade crabmeat, oven baked and topped with a light lemon cream sauce

### \*Atlantic Salmon Filet \$28

8 oz of fresh Atlantic Salmon filet lightly seasoned and grilled over an open flame Blackened for \$2

#### \*Crabcakes \$29

Three homemade crabmeat cakes are oven baked and topped with a light lemon dill sauce

## Fresh Fish of the Day.....Ask your Server **Shrimp Rotini** \$26

Shrimp sautéed in Extra virgin olive oil, garlic, sundried tomatoes, mushrooms, peppers, a bit of Marinara sauce and Parmesan cheese then tossed with rotini pasta

## Shrimp or Calamari Fra Diavolo \$26

One of our most popular dishes! Shrimp or Calamari sautéed with garlic, mushrooms, in a spicy Marinara sauce served over linguine noodles

# **CLASSICO ITALIANO**

#### \*Veal \$26

Luigi's uses only the best certified Dutch Veal top round. It is sliced, pounded thin, seasoned and lightly breaded in a Parmesan crust, and then prepared in your choice of one of our special preparation methods.

#### \*Chicken \$22

Luigi's uses hormone free chicken breasts. We slice the lobes open and pound them thin, then prepare them according to the preparation you choose

## ◆ Preparations for Veal or Chicken ◆ Marsala

imported Marsala wine sauce with sauteed mushrooms and onions

#### Parmigiana

our homemade Marinara Sauce topped with melted Provolone cheese

#### **Picatta**

sauteed garlic, lemon and capers

#### \*Eggplant Parmigiana \$22

Fresh eggplant lightly seasoned and fried, topped with Marinara sauce and melted Romano and Provolone Cheeses

## \*Italian Sausage and Peppers \$22

Italian Sausage sautéed with onion, sweet peppers, and marinara sauce, topped with mozzarella cheese and oven baked

### Linguine with Red Clam Sauce \$23

Littleneck clams sauteed with garlic and fresh tomatoes, Extra Virgin Olive Oil, and our homemade marinara sauce, tossed Linguine noodles

### Ravioli Pomodoro \$21

Cheese stuffed Ravioli in a freshly prepared sauce of tomato, basil, garlic and cream

## Homemade Lasagne \$21

Layered noodles, seasoned ground beef, Ricotta cheese, meat sauce, melted mozzarella

### Baked Cheese Ravioli \$21

Ravioli stuffed with seasoned Ricotta Cheese topped with meat sauce and melted mozzarella

#### Fettuccine Alfredo \$18

Heavy cream, butter, imported Romano cheese

## Linguine Aglio Olio \$20

Linguine, extra virgin olive oil, garlic, roasted peppers, mushrooms, Romano cheese

## Penne alla Vodka \$20

Penne noodles tossed with a tomato, cream, and Vodka sauce

## Pasta Purses \$20

Pasta purses stuffed with six cheeses with our homemade pesto cream sauce, shredded Romano cheese

### Baked Penne \$20

Penne noodles, meat sauce, melted mozzarella **Spaghetti with Meat Sauce or Marinara** \$17

# ADDIZIONE (ADD TO ANY PASTA)

**Grilled Pepperoni \$3** 

Sauteéd Onions \$2

Melted Mozzarella \$3

Sauteéd Mushrooms \$3

**Grilled Chicken \$6** 

Sauteéd Chicken \$4

Sauteéd or Grilled Shrimp \$9

# A LA CARTE

**Chicken Breast \$10** (when adding to entrée \$6)

**Grilled Shrimp \$14** (when adding to entrée \$9) Two Large Meatballs \$6 (when adding to entrée \$4)

Grilled Italian Sausage \$8

(when adding to entrée \$6) Luigi's House Salad \$7

(when adding to entrée \$4)

**Scratch Made Fried Onions \$6** (when adding to entrée \$4)

Romano Cheese Risotto \$10 (Other Risottos may be available)

Gluten Free Pasta May be Available for an additional \$3 - please ask your server about availability

Luigi's has been serving the Fayetteville community at this location since 1982. Our mission is to provide the very best dining experience available. We offer the finest quality meats and chops, the freshest seafood available and the finest selection of wines in the region for your enjoyment.

Our sauces, dressings, soups are all homemade daily with original recipes dating back to 1950.

Our passion for food, drink and fine service is what keeps Luigi's at the pinnacle of restaurants in the area.

We thank you for dining with us and we always look forward to serving you!