



Established 1982



Benvenuto!!!

Welcome to Luigi's, a family owned and operated establishment. Our goal is to provide every guest a memorable dining experience with exceptional food and outstanding service in a unique and friendly atmosphere. So, sit back, relax, and enjoy!

Thank you for your patronage
The Parrous and Kotsopoulos Families

528 N. McPherson Church Road
Fayetteville, N.C. 28303
(910) 864-1810

Antipasti

(Appetizers)

Shrimp Santorini

Shrimp sauteed in olive oil, garlic, Feta cheese, tomatoes, and marinara sauce. \$9.5

Mozzarella Caprese

Fresh mozzarella cheese, vine ripe tomatoes, basil leaves, marinated red roasted pepper, a dash of homemade pesto and extra-virgin olive oil. \$9

Spinach And Artichoke Dip

Homemade spinach, artichoke and feta cheese dip served with Romano cheese toast. \$9

Crab Dip

Homemade crab dip baked in the oven and served with an olive oil and Romano cheese toast. \$9

Bruschetta

Italian bread topped with tomatoes, garlic, Mozzarella and Romano cheeses, baked and served with our marinara sauce for dipping. \$8

Mozzarella Sticks

Real Mozzarella cheese, lightly breaded and fried, served with marinara sauce. \$8

Zucchini Fritti

Fresh zucchini sliced, lightly breaded, fried and served with our homemade Ranch dressing. \$8

Fried Calamari

Lightly breaded and fried, served with marinara sauce. \$9

Zuppe e Insalate

(Soups and Salads)

Soup of the Day

Cup \$3.5 Bowl \$4.5

Luigi's She Crab Soup

Cup \$3.5 Bowl \$4.5

Add the following grilled items to any salad: Chicken \$3, Tuna \$4, Salmon \$4, Grilled Shrimp \$5

Greek Salad

We're famous for it! Crisp greens, onions, olives, Feta cheese, tomatoes, Saloni peppers, cucumbers, with Italian dressing \$8.5

Antipasto Salad

Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, tomatoes, onions, and a roasted red pepper on a bed of lettuce topped with Italian dressing \$10

Caesar Salad

Crisp romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies) \$8.5

Grilled Chicken Salad

Mixed greens, assorted peppers, onions, olives, tomatoes, mozzarella cheese topped with marinated grilled chicken and your choice of homemade dressing \$11

All of our salad dressings are homemade:

Creamy Italian, Blue Cheese, Honey Dijon, Ranch, Lowfat Vinaigrette, Thousand Island

Pasta

Entree includes House salad or cup of soup

Substitute a Half Caesar or Half Greek Salad for \$2.

Ravioli Pomodoro

Cheese stuffed Ravioli, tossed in a tomato basil cream sauce \$13

Homemade Lasagne

Layered noodles with our special seasoned beef and Ricotta cheese, topped with meat sauce and melted mozzarella \$13

Baked Cheese Ravioli

Ravioli stuffed with seasoned Ricotta Cheese, topped with meat sauce and melted mozzarella \$13

Fettuccine Alfredo

Made from scratch to order. \$13.5

Penne alla Vodka

Penne noodles tossed with a spicy tomato, cream, and Vodka sauce \$14.5

Baked Manicotti

Three pasta shells stuffed with Ricotta cheese, topped with meat sauce and melted mozzarella cheese \$13

Pasta Purses

Pasta purses stuffed with six cheeses and tossed with a pesto cream sauce, topped with shredded Romano cheese \$14.5

Baked Penne

Penne noodles topped with meat sauce and melted mozzarella \$13

Linguine Aglio Olio

Linguine noodles tossed with olive oil, garlic, roasted peppers, mushrooms, romano cheese, topped with fresh black pepper. \$13

Spaghetti with Meat Sauce or

Marinara \$11

Add any of the following to any pasta:

\$3 Sautéed Chicken Breast
\$5 Grilled or Sautéed Shrimp
\$1.5 Two Large Meatballs
\$1 Grilled Pepperoni

Italian Sausage \$2.5
Sautéed Onions \$1
Sautéed Mushrooms \$1
Melted Mozzarella or Provolone \$1.5

Carne

(Veal, Chops, Steaks)

Entree includes House salad or cup of soup, Substitute a Half Caesar or Half Greek Salad for \$2.

Side items: Spaghetti, Roasted Garlic Mashed Potatoes, Broccoli, French Fries or Baked potato.

Luigi's is proud to offer both Sterling Silver Brand Premium Beef and Buckhead Beef Brand. Both of these meat specialty companies are top echelon beef brands. Only the top 12% of all beef qualifies for their basic specifications. Our beef is aged a minimum of 28 days for added tenderness and flavor.

Veal Medallions Parmigiana

5 oz's of fresh milk fed veal medallions, lightly floured and sauteed, topped with marinara sauce and melted Provolone cheese \$18

Veal Marsala

Fresh milk fed veal medallions, lightly seasoned, floured and sauteed, topped with a sauce of imported Marsala wine, mushrooms and onions \$18

Veal Chop

16 oz Bone in Veal chop seasoned with Rosemary and Thyme, seared on the grill and finished in the oven, served in its own juices \$29

Rack of Lamb

14 oz rack of lamb seasoned and oven roasted, served au jus and finished with a bit of mint jelly \$28

Porterhouse Pork Chop

Bone-in 14 oz porterhouse pork chop grilled and cooked over an open flame. \$18.5



Filet Mignon

9 oz Black Angus tenderloin filet prepared to your liking, served au jus with sauteed mushrooms \$26

New York Strip Steak

12 oz hand cut Black Angus Strip loin seared and cooked over an open flame, served au jus and topped with sauteed mushrooms \$22

New York Strip Peppercorn

One of our NY Strips dipped in black peppercorns and broiled to your liking. We suggest a side of fettuccine Alfredo. The combination of spice and cream is outstanding \$23

Steak Formaggio

12 oz Black Angus Strip steak cooked over an open flame and then topped with melted blue cheese crumbles \$24

Ribeye Steak

12 oz hand cut Black Angus Ribeye seared and cooked over an open flame, served au jus and topped with sauteed mushrooms \$22

Ribeye Marsala

One of our Black Angus Ribeyes cooked over an open flame and then topped with a sauce of sauteed onions, fresh mushrooms and imported Marsala wine \$24

Pollo

(Chicken)

Entree includes House salad or cup of soup

Substitute a Half Caesar or Half Greek Salad for \$2.

Chicken Basilico

Chicken sautéed in Extra Virgin Olive Oil, garlic, fresh basil, sun-dried and fresh tomatoes, mushrooms, tossed with penne noodles and Romano cheese. \$16

Chicken Marsala

Chicken breast pounded thin, lightly floured and sauteed, topped with a sauce of imported Marsala wine, sauteed mushrooms, onions, served with a side of spaghetti \$16.5

Chicken with Artichokes

Chicken breast pounded thin, lightly floured and sauteed, topped with artichoke hearts, fresh mushrooms and a light lemon garlic sauce served with a side of spaghetti \$16

Chicken Alfredo

Strips of tender chicken breasts sauteed in our creamy Alfredo sauce served over fettuccine noodles \$15

Antonio's Chicken

Chicken breast seasoned and grilled over an open flame, topped with grilled mushrooms, onions and Mozzarella cheese, served with side of spaghetti or potato \$16

Chicken St. Martin

Tender chicken breast sauteed with sun dried and fresh tomatoes, mushrooms, garlic, basil, marinara sauce, Mozzarella and Romano cheeses served over linguine \$15

Chicken Parmigiana

Thinly pounded Breast of chicken grilled with Italian Seasoning and topped with our Marinara sauce and melted Provolone cheese, served with side of spaghetti \$15

Penne Pollo

Chunks of chicken breast sauteed with roasted red peppers, red onions, and a light garlic cream sauce tossed with penne noodles and topped with prosciutto ham \$15

Frutti di Mare

(Seafood)

Entree includes House salad or cup of soup

Substitute a Half Caesar or Half Greek Salad for \$2.

Atlantic Salmon Filet

8 oz of fresh salmon filet prepared in any of the following ways: Grilled, Peppercorn seared, or Blackened and served with a garnish of sugar snap peas and side of spaghetti or potato \$19

Sesame Seared Tuna

8 oz of Sashimi Grade Tuna dipped in sesame seeds and seared on the grill, served over a bed of fettuccine noodles topped with a garlic peppercorn cream sauce \$20

Crabcakes

Three homemade crabmeat cakes are oven baked and topped with a light lemon dill sauce, served with a side of spaghetti or choice of potato \$19

Shrimp Rotini

Shrimp sauteed in Extra virgin olive oil, garlic, sun-dried tomatoes, mushrooms, peppers, a bit of Marinara sauce and Parmesan cheese then tossed with rotini pasta \$16

Shrimp or Calamari Fra Diavolo

One of our most popular dishes! Shrimp or Calamari sauteed with garlic, mushrooms, in a spicy Marinara sauce served over linguine noodles \$16

Grilled Shrimp Parmigiana

Eight large shrimp seasoned and grilled, topped with marinara sauce and melted Mozzarella and Romano cheeses, served with a side of spaghetti or potato \$17

Gratuity of 18% may be added to parties of six or more

Addizione

(Some other great Items!)

Entree includes House salad or cup of soup

Substitute a Half Caesar or Half Greek Salad for \$2.

Il Festa (the Feast!!)

A sampling platter of Manicotti, Chicken Parmigiana, a large meatball, served with a side of spaghetti with Meat Sauce \$15

Eggplant Parmigiana

Fresh eggplant lightly fried and topped with Marinara sauce and melted Romano and Provolone cheeses, served with a side of spaghetti with Marinara sauce \$14

Zucchini Parmigiana

Fresh Zucchini lightly fried and topped with Marinara sauce, melted Romano and Provolone cheeses, served with a side of spaghetti with Marinara \$14

Italian Sausage and Peppers

Italian Sausage, white onion, and sweet peppers sauteed with marinara sauce, topped with melted mozzarella cheese, served with a side of spaghetti \$15

Panino

(Sandwiches)

Add a House Salad or a cup of soup for \$2

Add a Half Caesar or Half Greek Salad for \$3

Luigi's Special Sub

Smoked turkey breast, hard salami, Prosciutto ham, pepperoni, Provolone cheese, tomatoes, onions, lettuce and Luigi's Italian dressing on an 8" hoagie roll \$9

All sandwiches come with French Fries.

You may substitute Roasted Garlic Mashed Potatoes or side of spaghetti for an additional \$2.

Meatball Sub

Two large homemade meatballs and meat sauce, topped with melted Provolone cheese \$9

Chicken Sandwich

8 oz chicken breast grilled and topped with Provolone cheese, onions, tomatoes, lettuce and mayo on an 8" hoagie roll \$9

Steak Sub

Thinly sliced steak grilled with onions and sweet pepper strips, in a fresh hoagie bun with melted Provolone cheese \$9

Bevanda e Caffè

(Beverages and Coffee)

Soft Drinks \$2.2

Coke, Diet Coke, Sprite, Mellow Yellow

Tea or Milk \$2.2

Coffee \$2.2

S. Pellegrino 500ml \$2.7 1 ltr \$4.

Naturally Carbonated Spring Water from Italy

We feature 100% French Roast ground in house for the freshest and boldest flavor available.

Espresso \$3

Cappuccino \$4.

Smoothies \$4.5

Fresh fruit blended into a creamy 16 oz frozen fruit drink. Several flavors available. Great for Kids!

Cappuccino Grande \$5.

Add a shot of non-alcoholic flavored syrup to any espresso or cappuccino for \$.50

Bambini

(Kids 10 and under ONLY Please)

Supplementare

(Extras)

Spaghetti with Meat Sauce \$4.5

Spaghetti with Meat Ball \$5.

Kids Baked Penne \$5.5

Topped with meat sauce and melted cheese

Fettuccine Alfredo \$5.5

Fettuccine Alfredo with Chicken \$6.5

Chicken Tenders Served with French Fries \$5.

Kids Baked Ravioli \$5.5

Topped with meat sauce and melted cheese

2 Large Meatballs \$2.5

Grilled Pepperoni \$2.5

Grilled Italian Sausage \$3

Sauteed Mushrooms \$2.5

Baked Potato or french Fries \$2.5

Steamed Broccoli with Dill Butter \$3.5

Sugar Snap Peas \$3.5

Roasted Garlic Mashed Potatoes \$3.5

Extra Cheese \$1.5



OPERATION
HEALTHY HEART

Luigi's is proud to be a part of the Operation Healthy Heart Program. Some of our menu items are consistent with the Operation Healthy Heart Dining Program of the Friends of the Heart Center of Cape Fear Valley Health Foundation, as well as the American Heart Association Guidelines.

Preparation of these items may be modified to meet the criteria- Ask your server for a Operation Healthy Heart Menu which explains the modifications as well as provides nutritional information for each item