

Luigi's

Italian Restaurant and Bar
Steaks ♦ Chops ♦ Seafood ♦ Pasta

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. \$10

Luigi's Shrimp Cocktail

Eight freshly boiled and chilled Tiger Shrimp served with homemade cocktail sauce in a Martini glass \$11

Spinach And Artichoke Dip

Homemade spinach, artichoke and feta cheese dip served with Romano cheese toast. \$9.5

3 Cheese Pizza

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 \$9
Add chopped Pepperoni or Italian Sausage \$1

Fried Calamari

Lightly breaded and fried, served with marinara sauce \$9.5

Risotto of the Day

Ask your server

Bruschetta

Italian bread topped with tomatoes, garlic, Mozzarella and Romano cheeses, baked and served with our marinara sauce for dipping. \$8.5

Mozzarella Sticks

Real Mozzarella cheese, lightly breaded and fried, served with marinara sauce. \$8.5

Zucchini Fritti

Fresh zucchini sliced, lightly breaded, fried and served with our homemade Ranch dressing. \$8.5

Mozzarella Caprese

Fresh mozzarella cheese, vine ripe tomatoes, basil leaves, marinated red roasted pepper, a dash of homemade pesto and extra-virgin olive oil. \$9.5

Crab Dip

Homemade crab dip baked in the oven and served with an olive oil and Romano cheese toast. \$9.5

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, Salonika peppers, cucumbers, with Italian dressing \$9

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 \$12

Caesar Salad

Crisp romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies) \$9

Grilled Chicken Salad

Mixed greens, assorted peppers, onions, olives, tomatoes, mozzarella cheese topped with marinated grilled chicken and your choice of homemade dressing \$12

All of our salad dressings are homemade:

Creamy Italian, Blue Cheese, French, Honey Dijon,

Ranch, Lowfat Vinaigrette, Thousand Island

Italiano Favorita

(Italian Favorites)

Entree includes House salad or cup of soup

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

Veal Medallions Parmigiana

5 oz's of fresh milk fed veal medallions, lightly floured and sauteed, topped with marinara sauce and melted Provolone cheese \$19

Veal Marsala

Fresh milk fed veal medallions, lightly seasoned, floured and sauteed, topped with a sauce of imported Marsala wine, mushrooms and onions \$19

Veal Piccata

A traditional Milanese favorite. Fresh milk fed veal medallions, lightly seasoned, floured and sauteed, prepared in a sauce of lemon, capers and garlic \$19

Il Festa (the Feast!!)

A sampling platter of Manicotti, Chicken Parmigiana, a large meatball, served with a side of spaghetti with Meat Sauce \$16

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 \$15

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 \$17

Chicken Alfredo

Strips of tender chicken breasts sauteed in our creamy Alfredo sauce served over fettuccine noodles \$16

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 \$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 \$18

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 \$16

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

Carne

(Chops & Steaks)

Entree includes House salad or cup of Soup and choice of Side item
Substitute a Half Caesar or Half Greek Salad for an additional \$2.

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

Available for an Additional Charge:

Sundried Tomato and Mushroom Risotto \$3

Creamed Broccoli \$3

Creamed Spinach \$3

Tuscan Style Grilled Vegetables \$3

Fettuccine Alfredo \$2

Penne Pomodoro \$2

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. Additionally, our beef is aged a minimum of 28 days for added tenderness and flavor.

Rack of Lamb

14 oz rack of lamb seasoned and oven roasted, served au jus and finished with mint jelly \$29

Double Bone Rack of Pork

Double Bone-in Frenched rack of pork is split, then seasoned and chargrilled over an open flame \$22

Try Parmesan Crusted for an additional \$2

Filet Mignon

9 oz Black Angus tenderloin filet prepared to your liking, served au jus with sauteed mushrooms \$28

Ribeye Steak 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 \$25



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 \$23

New York Strip Peppercorn

One of our NY Strips dipped in black peppercorns and broiled to your liking. \$24

New York Strip Formaggio

12 oz Black Angus Strip steak cooked over an open flame and then topped with melted blue cheese crumbles \$25

Ribeye Steak

12 oz hand cut Black Angus Ribeye seared and cooked over an open flame, served au jus and topped with sauteed mushrooms \$23

Veal Chop

16 oz Bone in Veal rib chop seasoned with Rosemary and Thyme, seared on the grill and finished in the oven, served in its own juices \$31

Pollo

(Chicken)

Entree includes House salad or cup of soup

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

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 \$17

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 \$17

Chicken Florentine

Thinly pounded and seasoned chicken breast over a bed of fresh grilled baby spinach and caramelized onions, topped with cream sauce and melted mozzarella, served with side of spaghetti or potato \$17.5

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. \$17

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 \$16

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 \$16

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 Atlantic Salmon filet lightly seasoned and grilled over an open flame, served with a garnish of sugar snap peas and side of spaghetti or potato \$20

Have it Blackened for an additional \$1

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 \$21

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 \$20

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 \$17

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 \$17

Crab Stuffed Tilapia

Fresh Tilapia filet topped with our homemade crabmeat, oven baked and topped with a light lemon cream sauce, served with a garnish of sugar snap peas and baked potato or side of spaghetti \$21

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

Pasta

(Some other great Items!)

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 \$14

Homemade Lasagne

Layered noodles with our special seasoned beef and Ricotta cheese, topped with meat sauce and melted mozzarella \$14

Baked Cheese Ravioli

Ravioli stuffed with seasoned Ricotta Cheese, topped with meat sauce and melted mozzarella \$14

Fettuccine Alfredo

Made from scratch to order. \$14.5

Penne alla Vodka

Penne noodles tossed with a spicy tomato, cream, and Vodka sauce \$15

Baked Manicotti

Three pasta shells stuffed with Ricotta cheese, topped with meat sauce and melted mozzarella cheese \$14

Pasta Purses

Pasta purses stuffed with six cheeses and tossed with a pesto cream sauce, topped with shredded Romano cheese \$15

Baked Penne

Penne noodles topped with meat sauce and melted mozzarella \$14

Linguine Aglio Olio

Linguine noodles tossed with olive oil, garlic, roasted peppers, mushrooms, romano cheese, topped with fresh black pepper. \$14

Spaghetti with Meat Sauce or

Marinara \$12

Add any of the following to any pasta:

\$3 Sautéed Chicken Breast

\$5 Grilled or Sautéed Shrimp

\$2.5 Italian Sausage

\$1.5 Two Large Meatballs

\$1 Grilled Pepperoni

Melted Mozzarella or Provolone \$1.5

Sautéed Mushrooms \$1

Sautéed Onions \$1

Bevanda e Caffè

(Beverages and Coffee)

Soft Drinks \$2.5

Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper

S. Pellegrino 500ml \$3 1 ltr \$4.5

Naturally Carbonated Spring Water from Italy

Smoothies \$4.5

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

Tea or Milk \$2.5

Coffee \$2.5

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

Espresso \$3

Cappuccino \$4

Cappuccino Grande \$5

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

Dolce

(Dessert)

Tiramisu \$6

N.Y. Style Cheesecake \$6

Fudge Brownie Dream \$5.5

Creme Brulee \$5.5

Spumoni Ice Cream \$4

Cannoli \$4

Vanilla Ice Cream \$4

Topped with Chocolate and Caramel syrup

Rice Pudding \$4

There will be a \$1 per person service and plating charge for any cake brought into the restaurant.

Bambini

(Kids 10 and under ONLY Please)

Spaghetti with Meat Sauce \$5

Spaghetti with Meat Ball \$5.5

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

Supplementare

(Extras)

2 Large Meatballs \$2.5

Grilled Pepperoni \$2.5

Grilled Italian Sausage \$3

Sautéed 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