

ANTIPASTI (STARTERS)

Bruschetta \$14

Italian bread with tomatoes marinated with fresh basil, garlic and olive oil, topped with melted Mozzarella and Romano cheeses, finished with a Balsamic glaze

Shrimp Santorini \$15

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

Luigi's Shrimp Cocktail \$16

Freshly boiled Tiger Shrimp served with homemade cocktail sauce

3 Cheese Pizza \$14

Feta, Mozzarella and Parmigiano-Reggiano cheeses, Sundried and fresh tomato, Extra Virgin Olive Oil, fresh Garlic, red pepper flakes and other seasonings all on a crispy Pita bread crust

Add Pepperoni or Italian Sausage - \$1

Crab Dip \$15

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

Mozzarella Sticks \$12

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

Zucchini Fritti \$13

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

Grilled Italian Sausage \$14

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 \$14

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

Fried Calamari \$15

Lightly breaded and fried, served with marinara sauce

Ahi Tuna \$17

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 Cup \$7 Bowl \$9

Rich and deliciously creamy soup made with Atlantic Blue Crab Claw meat, Old Bay, Cream and Sherrie.

Greek Salad \$13 (half portion with any meal \$7)

Crisp greens with diced tomatoes, red onion, cucumbers, and fresh red peppers tossed with Feta cheese and our homemade Italian dressing. Finished with Kalamata olives, pepperoncini peppers, and homemade croutons

Chopped Salad \$14 (half portion with any meal \$8)

Chopped Romaine and Iceberg lettuce, cucumbers, tomatoes, roasted red and pepperoncini peppers, red onions, tossed in a blue cheese crumble balsamic dressing. Finished with crispy pepperoni and sliced roasted almonds

Luigi's Soup of the Day Cup \$7 Bowl \$9

We rotate soups weekly- Cream of Broccoli, Minestrone, and Roasted Pepper and Tomato

Caesar Salad \$13 (half portion with any meal \$7)

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

Antipasto Salad \$17 (half portion with 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

Mozzarella Caprese \$15

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

Add Chicken \$7, Salmon \$9, Tuna \$9, Grilled Shrimp \$9, Filet Tips 6oz \$10, White Anchovies \$3

All of our salad dressings are homemade: Creamy Italian, Blue Cheese, Ranch, Balsamic Vinaigrette, Thousand Island

CARNE (MEAT)

- * **Bone-in Cowboy Ribeye 22oz**\$59
- * **Ribeye Steak 14oz**\$42
- * **Filet Mignon 8 oz Center Cut**.....\$45
- * **New York Strip Steak 12 oz**\$39
- * **Peppercorn NY Strip Steak 12 oz**\$42
- Served Au Jus without mushrooms unless requested*
- * **Prime Flat Iron Steak 8 oz**\$29

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All of our steaks are USDA Upper 2/3 Choice or better. We wet age for a minimum of 28 days. All steaks served topped with sauteed mushrooms.

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- * **Prime Pork Rib Chop 14 oz**\$35
- Add Parmesan Crust \$3*
- * **Rack of Lamb 16 oz**\$46
- * **Veal Chop 16 oz**\$46

◆ **Preparations \$5** ◆

- Marsala** - imported Marsala wine sauce with sauteed mushrooms and onions poured over your steak
- Kentucky Bourbon Sauce** - served on the side to pour over your choice of steak
- Formaggio** - topped with melted blue cheese crumbles

◆ **AWESOME STEAK or CHOP ADD-ONS** ◆

- Grilled Shrimp Skewer \$9**
- NC Diver Scallop Skewer \$15**
- Scratch Made Fried Onions \$4**
- Sauteed Onions \$3**

NOTE: Please cut through the **CENTER** of your steak

- 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 \$26**

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

* **Chicken Florentine \$26**

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

* **Antonio's Chicken \$26**

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

* **Penne Pollo \$26**

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

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FRUTTI DI MARE (SEAFOOD)

***Pan Seared Chilean Sea Bass \$49**

7oz fresh filet seasoned and lightly floured, pan seared and served over a bed of sautéed baby spinach, topped with sweet caramelized onions

***Seared NC Diver Scallops \$36**

Fresh U10-U15 Diver Scallops from Wanchese NC, pan seared and served in a dill infused butter- LIMITED AVAILABILITY- please ask your server

***Atlantic Salmon Filet \$29**

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

***Crabcakes \$33**

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

Shrimp Rotini \$27

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

Calamari Fra Diavolo \$27

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

CLASSICO ITALIANO

***Veal \$29**

Certified Dutch Veal top round 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 \$26**

Hormone free chicken breast sliced open and pounded thin, lightly floured and pan cooked

◆ Preparations for Veal or Chicken ◆

Marsala

Marsala wine sauce with sauteed mushrooms and onions

Parmigiana

Marinara Sauce topped with melted Provolone cheese

Picatta

sauteed garlic, lemon and capers

***Eggplant Parmigiana \$23**

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

Italian Sausage and Peppers \$25

Italian Sausage sautéed with onion, sweet peppers, and marinara sauce, topped with mozzarella cheese and oven baked and served with a side of spaghetti with meat sauce

Linguine in Red Clam Sauce \$28

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

Ravioli Pomodoro \$23

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

Baked Penne \$22

Penne noodles, meat sauce, melted mozzarella

Baked Cheese Ravioli \$22

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

Fettuccine Alfredo \$21

Heavy cream, butter, imported Romano cheese

Linguine Aglio Olio \$21

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

Penne alla Vodka \$23

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

Pasta Purses \$25

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

Homemade Lasagne \$24

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

Spaghetti with Meat Sauce or Marinara \$18

***Beef Medallions Marsala \$33**

6oz of sliced Filet mignon hand pounded, seasoned and pan sautéed with our homemade Marsala wine sauce- LIMITED AVAILABILITY- PLEASE ASK

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

ADDIZIONE (ADD TO ANY PASTA)

Peperoni \$4

Sauteéd Onions \$3

Melted Mozzarella \$4

Sauteéd Mushrooms \$4

Sauteéd or Grilled Shrimp \$9

Grilled Chicken \$7

Sauteéd Chicken \$5

Diver Scallop Skewer \$15

A LA CARTE

Chicken Breast \$10
(when adding to entrée \$7)

Grilled Shrimp \$14
(when adding to entrée \$9)

Two Large Meatballs \$7
(when adding to entrée \$4)

Grilled Italian Sausage \$9
(when adding to entrée \$7)

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

Luigi's House Salad \$8
(when adding to entrée \$5)

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, Scratch Made Fried Onions

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

GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

Luigi's has been serving the Fayetteville community at this location since 1982. Our mission is to provide the very best dining experience available. Our sauces, dressings, and soups are all homemade daily with original recipes dating back to 1950. We offer the finest quality meats and chops, the freshest seafood available and the finest selection of wines and spirits in the region for your enjoyment.

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