

## Appetizers

**Bruschetta**..... \$10.5  
Italian bread with tomatoes, garlic, Mozzarella and Romano cheeses, baked, served with marinara sauce for dipping

**Shrimp Santorini** .....\$14  
Shrimp sautéed in olive oil, garlic, Feta cheese, tomatoes, and marinara sauce

**Luigi's Shrimp Cocktail**.....\$14  
Freshly boiled Tiger Shrimp served with homemade cocktail sauce

**3 Cheese Pizza**..... \$10.5  
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**

**Grilled Italian Sausage** ..... \$10.5  
Luigi's Italian Sausage grilled over an open flame, served with steeped tomatoes with basil and garlic and toasted Italian bread

**Mozzarella Sticks** ..... \$10.5  
Mozzarella cheese, lightly breaded and fried, served with marinara sauce

## Soup and Salad

**Soup of the Day** ..... Cup \$4 .....Bowl \$5.5

**Luigi's She Crab Soup** ... Cup \$4.5 ... Bowl \$6

**Caesar Salad** ..... \$10.5  
Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies)

**Calamari Caesar** .....\$16  
A large Caesar salad topped with fried Calamari

**Country Salad with Salmon** .....\$16  
Fresh Romaine lettuce tossed with onions, green and red peppers, Tomatoes, Cucumbers, Feta cheese, and our Italian dressing, topped with grilled marinated Salmon

**Greek Salad**..... \$10.5  
Crisp greens, onions, olives, Feta cheese, tomatoes, Salonika peppers, cucumbers, with Italian dressing

**Greek Salad with Grilled Shrimp** .....\$16  
Our Greek salad topped with grilled shrimp

**Chopped Salad** ..... \$13  
Chopped Romaine 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

**All of our salad dressings are homemade:**

Italian Vinagrette, French, Blue Cheese, Honey Dijon, Ranch, Lowfat Balsamic, Thousand Island

**Add To Any Salad**

Chicken \$5, Salmon or Tuna \$8, Shrimp \$8 or Flat Iron Steak 4 oz \$8

## Beverages & Coffee

**Soft Drinks**  
Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper ..... \$3

**S. Pellegrino**  
Naturally Carbonated Spring Water from Italy  
500ml .....\$4  
1 ltr.....\$6

**Smoothies**.....\$5  
Fresh fruit blended into a creamy 16 oz frozen fruit drink.

**Zucchini Fritti**..... \$10.5  
Fresh zucchini sliced, lightly breaded and fried, served with our homemade Ranch dressing

**Crab Dip** .....\$10.5  
Homemade crab dip oven baked, served with an olive oil and Romano cheese toast

**Spinach And Artichoke Dip**..... \$10.5  
Homemade spinach, artichoke and feta cheese dip with Romano cheese toast

**Fried Calamari** .....\$11  
Lightly breaded and fried, served with marinara sauce

**Ahi Tuna** .....\$14  
Sashimi grade tuna dipped in sesame seeds and cracked peppercorns, seared rare, sliced thin, and served with vegetable Chutney and three sauces

**Risotto of the Day**..... Ask your server

**Mozzarella Caprese**.....\$11  
Fresh mozzarella cheese, tomatoes, basil, roasted red pepper, a dash of homemade pesto and extra-virgin olive oil

**Half Greek Salad and Soup**.....\$11  
A half Greek Salad and a Bowl of one of our homemade soups- The Perfect Lunch!

**Pasta Salad**.....\$11  
Rotini noodles tossed with grilled vegetables, broccoli, red onions, prosciutto ham, basil, Romano cheese and Italian dressing

**Grilled Chicken Salad** .....\$16  
Mixed greens, assorted peppers, onions, olives, tomatoes, mozzarella cheese topped with marinated grilled chicken and your choice of homemade dressing

**Antipasto Salad**.....\$16  
Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, tomatoes, onions, a roasted red pepper on a bed of lettuce topped with Italian dressing

**Buffalo Chicken Salad**.....\$16  
Romaine, cucumbers, tomatoes, Roasted Red Pepper, Blue Cheese crumbles tossed with Ranch dressing, topped with Grilled Chicken in a spicy Buffalo sauce

## Lunch Entrees

**Penne Gamberetto**.....\$14  
Shrimp sautéed with extra virgin olive oil, garlic, oregano, roasted vegetables, Feta and Romano cheeses, then tossed with penne noodles and topped off with a little fresh cracked pepper

**Pasta La Strada** .....\$13  
Straight from Café La Strada in Florence, Italy-Linguine noodles tossed with a Salmon, garlic and a light cream sauce

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

**Homemade Lasagne**.....\$13  
Topped with meat sauce and melted mozzarella

**Ravioli Pomodoro** .....\$13  
Cheese stuffed Ravioli, tossed in a tomato basil cream sauce topped with shredded Romano cheese

**Fettuccine Alfredo** .....\$13

**Spaghetti with Meat Sauce**.....\$10

**Spaghetti with Marinara**.....\$10

**Chicken Fettuccine Marinara** .....\$13  
Chunks of chicken sautéed with garlic and sweet peppers in a mild marinara sauce, tossed with fettuccine noodles

## Sandwiches

**Pesto Chicken**.....\$12  
Marinated grilled chicken breast, roasted vegetables, Provolone cheese on a grilled hoagie with our homemade pesto spread

**Chicken Feta Sandwich** .....\$12  
Back by popular demand, grilled chicken breast, feta cheese, tomatoes, onions, lettuce and Italian dressing

**Steak Sub** .....\$12  
Thinly sliced steak grilled with onions and sweet pepper strips, in a fresh hoagie bun with melted Provolone cheese

**Luigi's Special Sub** .....\$12  
Smoked turkey breast, hard salami, Prosciutto ham, pepperoni, Provolone cheese, tomatoes, onions, lettuce and Luigi's Italian dressing on an 8" hoagie roll

**Rotini with Italian Sausage**.....\$13  
Italian Sausage sautéed with sweet red and green peppers, garlic and marinara sauce, tossed with rotini noodles

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

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

**Pasta Purses** .....\$13  
Pasta purses stuffed with six cheeses and tossed with a pesto cream sauce, topped with shredded Romano cheese

**Baked Cheese Ravioli** .....\$13  
Topped with meat sauce and melted mozzarella

**Chicken Parmigiana** .....\$13  
A 7oz Chicken Breast pounded thin and grilled with Italian Seasonings and served with a side of spaghetti

**Add To Any Entree**  
Sautéed Chicken Breast .....\$5  
Grilled or Sautéed Shrimp .....\$8  
Two Large Meatballs .....\$4  
Grilled Pepperoni .....\$3  
Italian Sausage .....\$5  
Sautéed Onions .....\$2  
Sautéed Fresh Mushrooms.....\$2  
Melted Mozzarella .....\$3

**Meatball Sub** .....\$12  
Two large homemade meatballs and meat sauce, topped with melted Provolone cheese

**Roasted Turkey**.....\$12  
Roasted turkey, roasted red pepper, tomatoes, lettuce, on an Italian hoagie with our homemade honey dijon dressing

**Buffalo Chicken**.....\$12  
Fried Chicken Breast tossed in Buffalo sauce topped with Blue Cheese crumbles and dressing, Romaine, lettuce, onions and tomatoes on a hoagie roll (Chicken can be prepared grilled)

**Chicken Parmigiana** .....\$12  
Chicken Parmigiana on a grilled hoagie roll

Come join us in our lounge!

Free Wine Tasting

Thursday 5:00 pm- 9:00 pm

Free Live Music

Friday & Saturday 7:30 pm - 11:30 pm

# Take-Out Menu



528 North McPherson Church Road  
Fayetteville, NC 28303

[www.luigisnc.com](http://www.luigisnc.com)

910-864-1810

HOURS OF OPERATION

Monday-Wednesday – 11:30 am - 2:30 pm • 5:00 pm - 9:30 pm

Thursday-Friday – 11:30 am - 2:30 pm • 5:00 pm - 10:00 pm

Saturday – 12:00 pm - 10:00 pm

Sunday – 12:00 pm - 9:00 pm

# Appetizers

**Bruschetta..... \$10.5**  
Italian bread with tomatoes, garlic, Mozzarella and Romano cheeses, baked, served with marinara sauce for dipping

**Shrimp Santorini .....\$14**  
Shrimp sautéed in olive oil, garlic, Feta cheese, tomatoes, and marinara sauce

**Luigi’s Shrimp Cocktail .....\$14**  
Freshly boiled Tiger Shrimp served with homemade cocktail sauce

**3 Cheese Pizza..... \$10.5**  
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**

**Grilled Italian Sausage ..... \$10.5**  
Luigi’s Italian Sausage grilled over an open flame, served with steeped tomatoes with basil and garlic and toasted Italian bread

**Mozzarella Sticks ..... \$10.5**  
Mozzarella cheese, lightly breaded and fried, served with marinara sauce

# Soup and Salad

**Soup of the Day.....** Cup **\$4.....**Bowl **\$5.5**

**Luigi’s She Crab Soup ...** Cup **\$4.5 ...** Bowl **\$6**

**Mozzarella Caprese .....\$11**  
Fresh mozzarella cheese, tomatoes, basil red roasted pepper, a dash of homemade pesto, extra-virgin olive oil and Balsamic vinegar

**Greek Salad..... \$10.5**  
Crisp greens, onions, olives, Feta cheese, tomatoes, Salonika peppers, cucumbers, with Italian dressing

**Chopped Salad .....\$13**  
Chopped Romaine 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

**All of our salad dressings are homemade:**  
Italian Vinagerette, French, Blue Cheese, Honey Dijon, Ranch, Lowfat Balsamic, Thousand Island  
Add Chicken **\$5**, Salmon or Tuna **\$8**, Shrimp **\$8** or Flat Iron Steak 4 oz **\$8**

# Steaks and Chops

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.

**\* Filet Mignon 8 oz.....\$39**  
Center cut Angus tenderloin filet prepared to your liking, served au jus with sautéed mushrooms and with your choice of one Luigi’s side item

**\* New York Strip Steak 12 oz..... \$32**  
Hand cut Black Angus Strip loin seared and cooked over an open flame, served au jus with sautéed mushrooms and with your choice of one Luigi’s side item

**\* New York Strip Peppercorn 12 oz \$34**  
NY Strip dipped in black peppercorns and broiled to your liking, served with your choice of one Luigi’s side item

**\* New York Strip Formaggio 12 oz...\$34**  
Black Angus Strip steak cooked over an open flame and then finished with melted blue cheese crumbles, served with your choice of one Luigi’s side item

**\* Ribeye Steak 12oz..... \$32**  
Hand cut Black Angus Ribeye seared and cooked over an open flame, served au jus with sautéed mushrooms and with your choice of one Luigi’s side item

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition**

**Add a house salad or cup of soup with any entree for \$3.5  
Greek or Caesar salad for \$5, Luigi’s chopped salad for \$6**

**Zucchini Fritti..... \$10.5**  
Fresh zucchini sliced, lightly breaded and fried, served with our homemade Ranch dressing

**Crab Dip ..... \$10.5**  
Homemade crab dip oven baked, served with an olive oil and Romano cheese toast

**Spinach And Artichoke Dip..... \$10.5**  
Homemade spinach, artichoke and feta cheese dip with Romano cheese toast

**Fried Calamari .....\$11**  
Lightly breaded and fried, served with marinara sauce

**Ahi Tuna .....\$14**  
Sashimi grade tuna dipped in sesame seeds and cracked peppercorns, seared rare, sliced thin, and served with vegetable Chutney and three sauces

**Risotto of the Day.....** Ask your server

**Caesar Salad ..... \$10.5**  
Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies)

**Grilled Chicken Salad .....\$16**  
Mixed greens, assorted peppers, onions, olives, tomatoes, mozzarella cheese topped with marinated grilled chicken and your choice of homemade dressing

**Antipasto Salad.....\$16**  
Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, tomatoes, onions, a roasted red pepper on a bed of lettuce topped with Italian dressing

**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

**\* Awesome steak add-ons**  
Grilled Shrimp Skewer:  
5 tiger shrimp skewered, seasoned, grilled.....**\$8**  
Scratch Made Fried Onions.....**\$8**

# Signature Chops

**\* Double Bone Rack of Pork .....\$28**  
Double Bone-in Frenched rack of pork, seasoned and char-grilled, oven finished, served au jus and with your choice of one Luigi’s side item  
Have it Parm Crusted - Rack is split and seared with a parmesan cheese crust, oven finished.....**\$3**

# Chicken

**\* Chicken with Artichokes .....\$19**  
Chicken breast pounded thin, floured and sautéed, with artichoke hearts, mushrooms, light lemon garlic sauce, served with your choice of one Luigi’s side item

**\* Chicken Florentine ..... \$19.5**  
Thin seasoned chicken breast lightly floured and grilled over fresh baby spinach, caramelized onions, cream sauce and melted mozzarella, served with your choice of one Luigi’s side item

**\* Chicken Marsala.....\$19**  
Thin Chicken breast floured, sautéed with imported Marsala wine sauce, sautéed mushrooms, onions, served with your choice of one Luigi’s side item

**\* Antonio’s Chicken .....\$19**  
Chicken breast seasoned and grilled topped with grilled mushrooms, onions and Mozzarella cheese, served your choice of one Luigi’s side item

# Italian Classics

**\* Veal Medallions Parmigiana.....\$24**  
Fresh milk fed veal medallions, lightly floured and sautéed, topped with marinara sauce and melted Provolone cheese, served with your choice of one Luigi’s side item

**\* Veal Marsala .....\$24**  
Fresh milk fed veal medallions, lightly seasoned, floured and sautéed, topped with a sauce of imported Marsala wine, mushrooms and onions, served with your choice of one Luigi’s side item

**\* Veal Piccata .....\$24**  
A traditional Milanese favorite. Fresh milk fed veal medallions, lightly seasoned, floured and sautéed, prepared in a sauce of lemon, capers and garlic, served with your choice of one Luigi’s side item

**Ravioli Pomodoro.....\$18**  
Cheese stuffed Ravioli, in a tomato basil cream sauce

**Homemade Lasagne.....\$18**  
Layered noodles, seasoned ground beef, Ricotta cheese, meat sauce, melted mozzarella

**Baked Cheese Ravioli .....\$18**  
Ravioli stuffed with seasoned Ricotta Cheese topped with meat sauce and melted mozzarella

**Fettuccine Alfredo .....\$18**  
Heavy cream, butter, imported Romano cheese

# A la Carte

**Grilled Chicken Breast ..... \$10**  
(when adding to entrée \$5)

**Grilled Shrimp ..... \$14**  
(when adding to entrée \$8)

**Two Large Meatballs .....\$8**  
(when adding to entrée \$4)

# Add to any entrée

**Grilled Pepperoni.....\$3**  
**Sauteéd Onions .....\$2**

**\* Rack of Lamb 16 oz .....\$37**  
16 oz rack of lamb seasoned and oven roasted to your desired temperature, served au jus, finished with mint jelly

**\* Veal Chop 16 oz..... \$37**  
Bone-in grain-fed Veal rib chop seasoned, seared on the grill and finished in the oven, served with your choice of one Luigi’s side item

**\* Chicken Parmigiana .....\$19**  
Chicken breast pounded thin and grilled with Italian seasonings, Marinara sauce and melted Provolone cheese, served with your choice of one Luigi’s side item

**Chicken Alfredo.....\$19**  
Strips of tender chicken breasts sautéed with creamy Alfredo sauce and fettuccine noodles

**Penne Pollo .....\$19**  
Strips of chicken breast, roasted red peppers, onions, light garlic cream sauce, penne noodles and prosciutto ham

**Chicken St Martin.....\$19**  
Chicken breast sautéed with sun-dried and fresh tomatoes, mushrooms, garlic, basil, Marinara sauce, mozzarella and Romano cheeses served over linguine

**Linguine Aglio Olio .....\$18**  
Linguine, extra virgin olive oil, garlic, roasted peppers, mushrooms, Romano cheese

**Spaghetti with Meat Sauce or Marinara .....\$15**

**Penne alla Vodka.....\$19**  
Penne noodles tossed with a spicy tomato, cream, and Vodka sauce

**\* Italian Sausage and Peppers .....\$19**  
Italian Sausage, onion, sweet peppers, marinara sauce, melted mozzarella cheese, and served with your choice of one Luigi’s side item

**Baked Manicotti .....\$18**  
Three pasta shells stuffed with Ricotta cheese, topped with meat sauce and melted mozzarella cheese

**Pasta Purses .....\$19**  
Pasta purses stuffed with six cheeses with pesto cream sauce, shredded Romano cheese

**Baked Penne.....\$18**  
Penne noodles, meat sauce, melted mozzarella

**\* Eggplant Parmigiana .....\$19**  
Eggplant fried, Marinara sauce, melted Romano and Provolone cheeses, a side of spaghetti with Marinara sauce

**Linguine with Pesto.....\$18**  
Linguine noodles tossed with our signature homemade pesto (fresh basil, Romano cheese, pinenuts, extra virgin olive oil and garlic)

**Gluten Free Pasta Available for an additional \$3**

**Grilled Italian Sausage ..... \$10**  
(when adding to entrée \$5)

**Scratch Made Fried Onions .....\$8**  
(when adding to entrée \$4)

**Luigi’s House Salad .....\$7**  
**Romano Cheese Risotto ..... \$10**

**Melted Mozzarella Cheese .....\$3**  
**Sauteéd Mushrooms .....\$3**

# Seafood

**Fresh Fish of the Day**

**\* Ahi Tuna.....\$28**  
Sashimi grade crushed peppercorn and Sesame rare tuna, served with zucchini, red pepper chutney, wasabi, horseradish and soy sauce, served with your choice of one Luigi’s side item

**\* Crab Stuffed Tilapia .....\$24**  
Fresh Tilapia filet topped with our homemade crabmeat, oven baked and topped with a light lemon cream sauce, served with a garnish of french green beans, served with your choice of one Luigi’s side item

**\* Atlantic Salmon Filet.....\$24**  
8 oz of fresh Atlantic Salmon filet lightly seasoned and grilled over an open flame, served with a garnish of french green beans, served with your choice of one Luigi’s side item  
**Blackened for an additional \$1.50**

**\* Crabcakes .....\$24**  
Three homemade crabmeat cakes are oven baked and topped with a light lemon dill sauce, served with your choice of one Luigi’s side item

# Catering To Go Menu

Orders over **\$125.00** may be eligible for delivery. Delivery is available to most business locations (within a 5 mile radius) during lunch hours only based on availability (min. 24 hours for delivery). Please call us to see if your business is eligible. Basic delivery charge is **\$40.00** (may be higher on orders over **\$500.00** or outside 5 mile radius.)

**Tray serves approximately 6-8 guests.**

Salate Tray includes one pint dressing					
	Single	Tray		Single	Tray
House Salad	\$6	\$20	Chicken Salad	\$16	\$40
Greek Salad	\$10.5	\$30	Antipasto Salad	\$16	\$40
Cesar Salad	\$10.5	\$30	Pasta Salad	\$11	\$30
	Single	Tray (3) 6 oz breasts			
Grilled Marinated Chicken to any Salad	\$5	\$15			

Pastas Tray includes one loaf of bread						
	Single	Tray		Single	Tray	
Spaghetti Meat Sauce	\$10	\$30	Penne Alla Vodka	\$13	\$45	
Spaghetti Marinara	\$10	\$30	Baked Cheese Ravioli	\$13	\$50	
Homemade Lasagne	\$13	\$50	Baked Manicotti	\$13	\$45	
Pasta Purses	\$13	\$50	Fettuccine Alfredo	\$13	\$45	
Ravioli Pomodoro	\$13	\$50	Add to any pasta:			
	Single	Half		Single	Half	
Grilled Marinated Chicken	\$5	\$15	Sauteed Mushrooms	\$2	\$5	
Two Large Meatballs	\$4	\$14	Italian Sausage	\$5	\$16	
Grilled Pepperoni	\$3	\$6	Mozzarella Cheese	\$3	\$6	

**Meats and Seafood Tray includes one loaf of bread**

	Tray		Tray
Chicken Parmigiana	\$55	Italian Sausage and Peppers with Rotini noodles	\$55
Chicken Marsala	\$55	Seafood Pomodoro (Shrimp, Scallops and Fresh Fish)	\$65
Chicken Alfredo	\$55		
Shrimp or Calamari Fradiavolo with Penne noodles	\$65		

Sauces, Soups and Dressings				
	Pint	Quart	Pint	Quart
Meat or Marinara	\$5	\$9	Vodka or Marsala	\$7
Fradiavolo, Alfredo	\$7	\$12	Soups	\$5
Pomodoro or Pesto	\$7	\$12	Salad Dressings	\$5

Desserts					
Tiramisu	\$7	Creme Brulee	\$6	Cannoli	\$5
NY Style Cheesecake	\$7	Lemoncello Cake	\$6	Vanilla Ice Cream	\$4
Fudge Brownie Dream	\$6	Spumoni Ice Cream	\$4		
Whole Tiramisu (12 to 20 pieces) - \$50 • Whole Cheesecake (14 slices) - \$60					

**Bread and Dipping Sauce**  
Loaf of Italian Bread - \$6 • Dipping Sauce (2oz) - \$2.5; (8oz) - \$10; Pint - \$16