



STEAKS AND CHOPS

Luigi's Beef Program is proud to include some of the top echelon beef brands in the country. These brands include Certified Angus Beef (CAB), Buckhead Beef, Sterling Silver Premium and Linz. 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** \$33
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** \$35
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** \$35
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** \$33
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
- * **Ribeye Steak Marsala 12oz** \$35
One of our Black Angus Ribeyes cooked over an open flame and then topped with a sauce of sautéed onions, fresh mushrooms and imported Marsala wine, served with your choice of one Luigi's side item
- * **Flat Iron Steak 8 oz** \$27
Black angus flat iron steak seasoned, seared, and grilled over an open flame, sliced and served au jus with sautéed mushrooms (not recommended for temps over medium) and with your choice of one Luigi's side item

Awesome steak add-ons

- Grilled Shrimp Skewer:** 5 tiger shrimp skewered, seasoned, grilled.....\$9
- Scratch Made Fried Onions**.....\$4

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

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

LUIGI'S SIGNATURE CHOPS

- * **Prime Pork Rib Chop** \$24
Bone-in Prime Rib Chop is seasoned and chargrilled over an open flame, oven finished and served au jus over roasted garlic mashed potatoes
- * **Rack of Lamb 16 oz** \$38
16oz New Zealand Rack of Lamb seasoned and oven roasted to your desired temperature, served au jus, finished with mint jelly with your choice of one Luigi's side item
- * **Veal Chop 16 oz** \$38
Bone-in, grain-fed Veal rib chop is seasoned, seared on the grill and finished in the oven, served in its' own juices and with your choice of one Luigi's side item

APPETIZERS

- Bruschetta** \$10.5
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** \$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** \$11
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** \$11
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
- 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

SOUP AND SALAD

- Soup of the Day** Cup \$4.5 Bowl \$6
- Luigi's She Crab Soup** Cup \$5 Bowl \$7
- Mozzarella Caprese** \$11
Fresh Mozzarella cheese, sliced tomatoes, fresh basil, roasted red pepper, our homemade pesto, extra-virgin olive oil and a dash of Balsamic vinegar
- Greek Salad** \$11
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** \$16.5
Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, cucumbers, tomatoes, onions, a roasted red pepper on a bed of lettuce topped with Italian dressing
- Caesar Salad** \$11
Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies)
- Grilled Chicken Salad** \$16.5
Mixed greens, assorted peppers, onions, olives, tomatoes, cucumbers and mozzarella cheese topped with marinated grilled chicken and your choice of homemade 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 Vinaigrette, French, Blue Cheese, Honey Dijon, Ranch, Lowfat Balsamic, Thousand Island

Add Chicken \$5, Salmon or Tuna \$8, Shrimp \$9 or Flat Iron Steak 4 oz \$8

*** You may choose one side item:**

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, baked penne, creamed spinach, or creamed broccoli

GRATUITY OF 18% MAY BE ADDED TO PARTIES OF 6 OR MORE.

CHICKEN

- * **Chicken with Artichokes** \$20
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** \$20
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** \$20
Chicken breast pounded thin, lightly floured and sauteed with imported Marsala wine sauce, sautéed mushrooms, onions, served with your choice of one Luigi's side item
- * **Antonio's Chicken** \$20
Chicken breast seasoned and grilled over an open flame topped with grilled mushrooms, onions and Mozzarella cheese, served with your choice of one Luigi's side item
- Penne Pollo** \$20
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
- Chicken Alfredo** \$20
Strips of tender chicken breasts sautéed with creamy Alfredo sauce and fettuccine noodles
- * **Chicken Parmigiana** \$20
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 St Martin** \$20
Chicken breast sautéed with sun-dried and fresh tomatoes, mushrooms, garlic, basil, Marinara sauce, mozzarella and Romano cheeses served over linguine

Add a house salad or cup of soup with any entree for \$4 Greek or Caesar salad for \$6, Luigi's chopped salad for \$7

ITALIAN CLASSICS

- * **Veal Medallions Parmigiana** \$25
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** \$25
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** \$25
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** \$19
Cheese stuffed Ravioli in a freshly prepared sauce of tomato, basil, garlic and cream
- Homemade Lasagne** \$19
Layered noodles, seasoned ground beef, Ricotta cheese, meat sauce, melted mozzarella
- Baked Cheese Ravioli** \$19
Ravioli stuffed with seasoned Ricotta Cheese topped with meat sauce and melted mozzarella
- Fettuccine Alfredo** \$19
Heavy cream, butter, imported Romano cheese
- Spaghetti with Meat Sauce or Marinara** \$16
- Linguine Aglio Olio** \$19
Linguine, extra virgin olive oil, garlic, roasted peppers, mushrooms, Romano cheese
- Penne alla Vodka** \$19
Penne noodles tossed with a tomato, cream, and Vodka sauce
- * **Italian Sausage and Peppers** \$20
Italian Sausage sautéed with onion, sweet peppers, and marinara sauce, topped with mozzarella cheese and oven baked, served with your choice of one Luigi's side item
- Baked Manicotti** \$19
Three pasta shells stuffed with Ricotta cheese topped with meat sauce and melted mozzarella
- Pasta Purses** \$19
Pasta purses stuffed with six cheeses with pesto cream sauce, shredded Romano cheese
- Baked Penne** \$19
Penne noodles, meat sauce, melted mozzarella
- * **Eggplant Parmigiana** \$20
Fresh eggplant lightly seasoned and fried, topped with Marinara sauce and melted Romano and Provolone Cheeses, served with your choice of one Luigi's side item
- Linguine with Pesto** \$19
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

*Add a house salad or cup of soup with any entree for \$4
Greek or Caesar salad for \$6, Luigi's chopped salad for \$7*

BEVERAGES AND COFFEE

- Soft Drinks** Coke, Diet Coke, Sprite, Mellow Yellow, Dr. Pepper \$3
- S. Pellegrino Naturally Carbonated Spring Water from Italy**
- 500ml \$5
- 1 ltr \$7
- Smoothies** \$5
Fresh fruit blended into a creamy 16 oz frozen fruit drink.
Several flavors available. Great for Kids!
- Tea or Milk** \$3
- Coffee** \$3
We feature 100% French Roast ground in house for the freshest, boldest flavor available
- Espresso** \$4 **Cappuccino** \$5 **Grande** \$6

SEAFOOD

- Fresh Fish of the Day**
- * **Ahi Tuna** \$29
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** \$25
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** \$25
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** \$25
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
- Shrimp Rotini** \$24
Shrimp sautéed in Extra virgin olive oil, garlic, sun-dried tomatoes, mushrooms, peppers, a bit of Marinara sauce and Parmesan cheese then tossed with rotini pasta
- Shrimp or Calamari Fra Diavolo** \$24
One of our most popular dishes! Shrimp or Calamari sautéed with garlic, mushrooms, in a spicy Marinara sauce served over linguine noodles
- Shrimp Alfredo** \$24
Sautéed shrimp tossed in our creamy Alfredo sauce with fettuccine noodles
- Shrimp Pomodoro** \$24
Shrimp sautéed in a tomato basil cream sauce with a hint of garlic tossed with linguine

*Add a house salad or cup of soup with any entree for \$4
Greek or Caesar salad for \$6, Luigi's chopped salad for \$7*

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A LA CARTE

- Grilled Chicken Breast** \$10
(when adding to entrée \$5)
- 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)
- Scratch Made Fried Onions** \$8
(when adding to entrée \$4)
- Luigi's House Salad** \$7
- Romano Cheese Risotto** \$10

ADD TO ANY ENTRÉE

- Grilled Pepperoni** \$3
- Sauteéd Onions** \$2
- Melted Mozzarella Cheese** \$3
- Sauteéd Mushrooms** \$3

** You may choose one side item:*

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, baked penne, creamed spinach, or creamed broccoli

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Luigi's has been serving the Fayetteville community since 1982. Our mission is to serve the very best food with the finest products, create a warm, family environment and provide exceptional service.

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

We offer the finest quality of meats and chops, as well as fresh seafood for you to enjoy.

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 look forward to serving you.