

# 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

# Soup and Salad

- Soup of the Day ..... Cup \$4.5 .....Bowl \$6**

- Luigi's She Crab Soup ... Cup \$5 .....Bowl \$7**

- Caesar Salad ..... \$11**  
Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing (made with anchovies)

- Calamari Caesar ..... \$17**  
A large Caesar salad topped with fried Calamari

- Country Salad with Salmon ..... \$17**  
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 ..... \$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

- Greek Salad with Grilled Shrimp ..... \$17**  
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 Vinaigrette, French, Blue Cheese, Honey Dijon, Ranch, Lowfat Balsamic, Thousand Island  
**Add To Any Salad**  
Chicken \$5, Salmon or Tuna \$8, Shrimp \$9 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 ..... \$5  
1 ltr..... \$7
- Smoothies**..... \$5  
Fresh fruit blended into a creamy 16 oz frozen fruit drink.

# Antipasti

- 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, sliced tomatoes, fresh basil, roasted red pepper, our homemade pesto, extra-virgin olive oil and a dash of Balsamic vinegar

- House Salad and Soup ..... \$11**  
A half Luigi's house salad and a Bowl of one of our homemade soups- The Perfect Lunch!  
**Substitute a half Greek or half Caesar for \$1**  
**Made it a Half Chopped for \$2**

- Pasta Salad ..... \$12**  
Rotini noodles tossed with grilled vegetables, broccoli, red onions, prosciutto ham, basil, Romano cheese and Italian dressing

- 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

- 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

- Buffalo Chicken Salad..... \$16.5**  
Romaine, cucumbers, tomatoes, Roasted Red Pepper, Blue Cheese crumbles tossed with Ranch dressing, topped with Grilled Chicken in a spicy Buffalo sauce

# Beverages

- 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**

# Lunch Entrees

- Penne Gamberetto..... \$14.50**  
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 ..... \$14**  
Straight from Café La Strada in Florence, Italy- Linguine noodles tossed with a Salmon, garlic and a light cream sauce

- Baked Penne..... \$13.5**  
Penne noodles topped with meat sauce and melted mozzarella

- Homemade Lasagne..... \$14**  
Topped with meat sauce and melted mozzarella

- Ravioli Pomodoro ..... \$14**  
Cheese stuffed Ravioli in a freshly prepared sauce of tomato, basil, garlic and cream

- Fettuccine Alfredo ..... \$14**

- Spaghetti with Meat Sauce..... \$11**

- Spaghetti with Marinara..... \$11**

- Chicken Fettuccine Marinara ..... \$14**  
Chunks of chicken sautéed with garlic and sweet peppers in a mild marinara sauce, tossed with fettuccine noodles

# Sandwiches

- Pesto Chicken..... \$12.5**  
Marinated grilled chicken breast, roasted vegetables, Provolone cheese on a grilled hoagie with our homemade pesto spread

- Chicken Feta Sandwich ..... \$12.5**  
Back by popular demand, grilled chicken breast, feta cheese, tomatoes, onions, lettuce and Italian dressing

- Steak Sub ..... \$12.5**  
Thinly sliced steak grilled with onions and sweet pepper strips, in a fresh hoagie bun with melted Provolone cheese

- Luigi's Special Sub ..... \$12.5**  
Smoked turkey breast, hard salami, Prosciutto ham, pepperoni, Provolone cheese, tomatoes, onions, lettuce and Luigi's Italian dressing on an 8" hoagie roll

# Entrees

- Rotini with Italian Sausage..... \$14**  
Italian Sausage sautéed with sweet red and green peppers, garlic and marinara sauce, tossed with rotini noodles

- Baked Manicotti ..... \$14**  
Three pasta shells stuffed with Ricotta cheese, topped with meat sauce and melted mozzarella cheese

- Linguine Aglio Olio ..... \$13.5**  
Linguine noodles tossed with olive oil, garlic, roasted peppers, mushrooms , romano cheese , topped with fresh black pepper

- Pasta Purses ..... \$14**  
Pasta purses stuffed with six cheeses and tossed with a pesto cream sauce, topped with shredded Romano cheese

- Baked Cheese Ravioli ..... \$14**  
Topped with meat sauce and melted mozzarella

- Chicken Parmigiana ..... \$14**  
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..... \$9  
Two Large Meatballs..... \$4  
Grilled Pepperoni..... \$3  
Italian Sausage ..... \$6  
Sautéed Onions ..... \$2  
Sautéed Fresh Mushrooms..... \$2  
Melted Mozzarella ..... \$3

- Meatball Sub ..... \$12.5**  
Two large homemade meatballs and meat sauce, topped with melted Provolone cheese

- Roasted Turkey..... \$12.5**  
Roasted turkey, provolone cheese, roasted red pepper, tomatoes, lettuce, on an Italian hoagie with our homemade honey dijon dressing

- Buffalo Chicken..... \$12.5**  
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 ..... \$12.5**  
Chicken Parmigiana on a grilled hoagie roll

# 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

Come join us in our lounge!

Free Wine Tasting  
*Thursday 5:00 pm- 8:30 pm*  
Free Live Music  
*Friday & Saturday 7:00 pm - 10:30 pm*

# 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

# 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

**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**

# 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

**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 \$4  
Greek or Caesar salad for \$6, Luigi’s chopped salad for \$7**

**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 .....\$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

**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

**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

**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

**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**

# Meat & Poultry

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.

**\* 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

**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.....**\$9**  
Scratch Made Fried Onions.....**\$4**

**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 \$4  
Greek or Caesar salad for \$6, Luigi’s chopped salad for \$7**

# Signature Chops

**\* Double Bone Rack of Pork .....\$29**  
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 .....\$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

# 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**

# 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)

# Add to any entrée

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

**\* 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

**\* 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 Alfredo .....\$20**  
Strips of tender chicken breasts sautéed with creamy Alfredo sauce and fettuccine noodles

**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 St Martin.....\$20**  
Chicken breast sautéed with sun-dried and fresh tomatoes, mushrooms, garlic, basil, Marinara sauce, mozzarella and Romano cheeses served over linguine

# Italian Classics

**Linguine Aglio Olio .....\$19**  
Linguine, extra virgin olive oil, garlic, roasted peppers, mushrooms, Romano cheese

**Penne alla Vodka.....\$19**  
Penne noodles tossed with a spicy 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 cheese

**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**

# Supplementare

**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**

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

# 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

**\* 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.**

# 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		Tray	
House Salad	\$22	Grilled Chicken Salad	\$40
Greek Salad	\$32	Antipasto Salad	\$40
Cesar Salad	\$32	Pasta Salad	\$32
Chopped Salad	\$40		

Pastas Tray includes one loaf of bread		Tray	
Spaghetti Meat Sauce	\$32	Penne Alla Vodka	\$50
Spaghetti Marinara	\$32	Baked Cheese Ravioli	\$55
Homemade Lasagne	\$55	Baked Manicotti	\$50
Pasta Purses	\$55	Fettuccine Alfredo	\$50
Ravioli Pomodoro	\$55		

Add to any pasta:		Tray	
Grilled Marinated Chicken	\$15	Sauteed Mushrooms	\$5
Meatballs	\$16	Italian Sausage	\$20
Grilled Pepperoni	\$10	Mozzarella Cheese	\$6

Pastas with Meat/Seafood Tray includes one loaf of bread		Tray	
Italian Sausage and Peppers with Rotini noodles			\$55
Chicken Alfredo with Fettuccini noodles			\$55
Shrimp Fradiavolo with Penne noodles			\$65
Seafood Pomodoro (Shrimp, Scallops and Fresh Fish) with Linguine noodles			\$65

Pastas with Meat/Seafood Tray includes one side and one loaf of bread		Choose one side	
Chicken Parmigiana	\$55	Spaghetti with Meat Sauce, Broccoli,	
Chicken Marsala	\$55	Garlic Mashed Potatoes, Green Beans, French Fries	
Chicken Florentine	\$55		

Sauces, Soups and Dressings				
	Pint	Quart	Pint	Quart
Meat or Marinara	\$6	\$10	Vodka or Marsala	\$8
Fradiavolo, Alfredo	\$8	\$12	Soups	\$6
Pomodoro or Pesto	\$8	\$12	Salad Dressings	\$6

Desserts					
Tiramisu	\$7	Creme Brulee	\$6	Cannoli	\$5
NY Style Cheesecake	\$7	Limoncello Cake	\$6		
Whole Tiramisu (12 to 20 pieces) - \$50 • Whole Limoncello Cake (14 slices) - \$55 Whole Cheesecake (14 slices) - \$60					

Bread and Dipping Sauce	
Loaf of Italian Bread - \$7 • Dipping Sauce (2oz) - \$3; (8oz) - \$10; Pint - \$16	