

Luigi's Lunch Features

In addition to our regular menu, we have these special selected items available for Take-out Monday through Friday from 11:30am to 2:30pm and Dine-in on Saturdays from 12-3

Chicken Parmigiana \$15

5oz Chicken Breast pounded thin and grilled with Italian Seasonings and served with a side of spaghetti

Penne Gamberetto \$15

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.

Country Salad with Salmon \$17

Fresh Romaine lettuce tossed with onions, red peppers, tomatoes, cucumbers, Feta cheese, and our Italian dressing, topped with grilled marinated Salmon

Blackened Chicken Pasta Salad \$17

Rotini noodles tossed with grilled vegetables, broccoli, red onions, prosciutto ham, basil, Romano cheese and Italian dressing and finished off with 6oz of diced blackened chicken breast

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, half Caesar, or half Chopped for an additional \$3-

Panini

pa'ni'ni (noun)

- a sandwich made with Italian bread, usually toasted. -

Our Panini are served open faced on grilled Italian bread (best eaten with knife and fork!)

All Panini come with your choice of side item:

French Fries, Pasta salad, Broccoli, Beans or House salad

-Substitute a Spaghetti with Meat Sauce, Fried Zucchini or Mashed Potatoes for \$2-

-Substitute a half Greek, half Caesar, or half Chopped salad for \$3-

Pesto Chicken \$14

Sliced marinated grilled chicken breast with roasted vegetables, homemade pesto spread, topped with melted Provolone cheese

Steak and Cheese \$14

Thinly sliced steak grilled with onions and sweet pepper strips, topped with melted Provolone cheese

Meatball \$14

Two large homemade meatballs are sliced and topped with Luigi's famous meat sauce and melted Provolone cheese

Italian Sausage \$14

Grilled Italian Sausage topped with our amazing olive oil and basil marinated tomatoes and finished with fresh sliced mozzarella cheese