



Luigi's

RESTAURANT WEEK 2022

Two Course Lunch \$20.00

beverage and tax and gratuities are not included

APPETIZERS

CAST IRON MEATBALL

tomato ragu, whipped ricotta

ARRANCHINI

tomato and smoked mozzarella rice balls, basil aioli

CANTELOUPE PROCUITTO AND LOCAL BURRATA

ROASTED BUTTERNUT SQUASH SOUP

ENTREES

PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

HANDCUT GNOCCHI BOLOGNESE

parmesan, three meat ragu

CHOPPED CHICKEN WALDORF



roasted chicken, kale, spinach, crispy bacon, shredded fontina,
apples, grapes, hard boiled eggs, caramelized walnuts, creamy honey dijon

GRILLED CHICKEN PANINI

baby green - plum tomato - red onion - goat cheese salad, balsamic vinaigrette

GRILLED BRANZINO

charred broccolini & crushed potatoes





Luigi's

RESTAURNT WEEK 2022

Three Course Dinner \$42.00

three courses include one appetzier, one entree, and one dessert
beverage and tax and gratuities are not included

APPETIZERS

CAST IRON MEATBALLS

tomato ragu, whipped ricotta

ARRANCHINI

tomato and smoked mozzarella rice balls, basil aioli

CANTELOUPE PROCUITTO AND LOCAL BURRATA

FRIED CALAMARI

roasted pepper aioli, tomato sauce

ENTREES

HOUSEMADE RICCOTA RAVIOLI

fresh plum tomato sauce

PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

GRILLED BRANZINO

fresh herbs, e.v.o.o., charred broccolini, crushed potaotes

CHICKEN CAMPGANA

panko crusted, fresh herb mozzarella, & spinach, shallot champagne sauce

MELANZANE AL FORNO

thin layers of eggplant, fresh mozzarella, parmesan tomato sauce

DESSERT

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce,

TIRMISU

espresso soaked lady fingers, mascarpone

WARM CHOCOLATE LAVA CAKE

vanilla icecream

