SINCE 1992

Luigi's

OPEN DAILY

Long Island Restaurant Week

2–COURSE LUNCH PRIX FIXE $25

PRIMI *first course*

BAKED CLAMS

LENTIL SOUP
housemade, micro parmigiano

EGGPLANT POLPETTE
cast iron fritters, san marzano tomatoes, fresh mozzarella

LITTLE GEM CAESAR
romaine, creamy caesar dressing

PROSCIUTTO, CANTALOUPE, & ITALIAN BURRATA

SECONDI *second course*

GRILLED CHICKEN PANINI
baby greens, plum tomato, red onion, goat cheese salad, wood fired thin crust focaccia, balsamic vinaigrette

MISO GLAZED SALMON
jasmine coconut rice, avocado, pickled ginger, marinated cucumber, pickled red onions, toasted slivered almonds, spicy cashew dressing

WOOD-FIRED MEDITERRANEAN PIZZA
spinach pesto, roasted eggplant, mozzarella, goat cheese, oven-dried tomatoes

CHICKEN CAPRESE
grilled chicken, burrata, baby greens salad, balsamic

VEGGIE TOSCANA
wild mushrooms, sun-dried tomatoes, spinach, roasted garlic and oil ***+chicken 2***

RICOTTA RAVIOLI
blistered tomatoes, sage, white wine-sausage sugo

GRILLED BRANZINO
charred broccolini & crushed potatoes

CRISPY CHICKEN WALDORF
kale, spinach, crispy bacon, shredded fontina, apples, grapes, hard-boiled eggs, candied walnuts, creamy waldorf dressing

FETTUCCINE GAMBERETTI
house-made fettuccine, shrimp, julienned zucchini, pignoli nuts, feta cheese, roast garlic olive oil sauce

DOLCI

Complimentary cappuccino, espresso, or tea service.

NEW YORK STYLE CHEESECAKE
fresh whipped cream, caramel sauce

TIRAMISU
espresso soaked ladyfingers, mascarpone

OLIVE OIL CAKE

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Long Island Restaurant Week

3–COURSE DINNER PRIX FIXE $40

PRIMI *first course*

BAKED CLAMS

LENTIL SOUP
housemade, micro parmigiano

EGGPLANT POLPETTE
cast iron fritters, san marzano tomatoes, fresh mozzarella

PROSCIUTTO, CANTALOUPE, & ITALIAN BURRATA

LITTLE GEM CAESAR
romaine, creamy caesar dressing

CHICKEN SCARPIELLO WINGS
tossed with italian sausage, sweet & hot peppers

SECONDI *second course*

HOUSE-MADE RICOTTA RAVIOLI
fresh plum tomato sauce

PAPPARDELLE SHORT RIB RAGU
braised beef short rib, stewed tomatoes, whipped ricotta

CHICKEN CAMPAGNA
crispy chicken breast, fresh mozzarella, spinach, shallot champagne sauce, red mashed potatoes

PAPPARDELLE EGGPLANT ALLA NORMA
slow-roasted eggplant, tomato, basil, burrata

LAMB OSSOBUCCO MILANESE +8
braised lamb shank, saffron parmesan risotto

BRANZINO SCAMPI
mediterranean bass prepared shrimp scampi style, grilled asparagus creamy polenta

GRILLED SALMON PEPERONATA
marinated bell peppers, cipollini onions, lemon, olive oil, oregano pan sauce, creamy polenta

LOBSTER & SHRIMP RISOTTO +6
market vegetables, blistered tomatoes

STEAK TAGLIATA +6
pat la frieda prime hanger steak, port wine reduction

DOLCI *third course*

Complimentary cappuccino, espresso, or tea service

NEW YORK STYLE CHEESECAKE
fresh whipped cream, caramel sauce

TIRAMISU

WARM CHOCOLATE CAKE
vanilla ice cream