



Luigi's  
New Hyde Park

# LONG ISLAND RESTAURANT WEEK

*Two Course Lunch \$24.00*

*{ tax & gratuity not included }*



## ❖ *Secondi* ❖

*"Timeless tastes passed down through many generations"*

### GRILLED SALMON CAPRESE

baby greens, cherry tomatoes, fresh mozzarella, avocado, balsamic vinaigrette

### CRISPY CHICKEN WALDORF

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

### GRILLED CHICKEN PANINI

baby greens, plum tomato, red onion, goat cheese salad, balsamic vinaigrette

### MEATBALL PARM HERO

crispy garlic bread

### WOOD FIRED MEDITERRANEAN PIZZA

spinach pesto, roasted eggplant, oven dried tomatoes, mozzarella & goat cheese

### ORECHIETTE

house-made sausage, broccoli rabe sugo

### RICOTTA RAVIOLI

blistered tomatoes, sage, white wine-sausage sugo

### PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

### GRILLED BRANZINO

charred broccolini & crushed potatoes

### LOBSTER & SHRIMP RISOTTO

market vegetables, blistered tomatoes

*{ add'l \$4 }*

## ❖ *Dolci* ❖

*"A meal isn't complete without a sweet treat"*

### TIRAMISU

espresso soaked lady fingers, mascarpone

### SIGNATURE NAPOLEON

puff pastries, strawberries, bananas, whipped pastry cream

### NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

*Coffee, tea, cappuccino, espresso included*







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# LONG ISLAND RESTAURANT WEEK

Three Course Dinner \$39.00

{ tax & gratuity not included }



## Primi

"The start of every delicious Italian meal"

### FRIED CALAMARI

roasted pepper aioli, tomato sauce

### EGGPLANT POLPETTE

cast iron fritters, san marzano tomatoes, mozzarella

### GRILLED OCTOPUS

fregola pilaf, roasted peppers, zucchini, balsamic

### MARINATED BEET

baby arugula, whipped herb, chèvre goat cheese, pistachio citrus vinaigrette

## Secondi

"Timeless tastes passed down through many generations"

### HOUSEMADE RICCOTA RAVIOLI

blistered tomatoes, sage, white wine-sausage sugo

### ORECHIETTE

house-made sausage, broccoli rabe sugo

### STEAK TAGLIATA (+\$4)

certified angus hanger steak, port wine reduction

### CHICKEN CAMPAGNA

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

### MELANZANE AL FORNO

thin layers of eggplant, fresh mozzarella, parmesan tomato sauce

### PAPPARDELLE SHORT RIB RAGU

braised beef short rib, stewed tomatoes, whipped ricotta

### GRILLED SALMON PEPERONATA

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

## Dolci

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espresso soaked lady fingers, mascarpone

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