

SINCE 1992

Luigi's

OPEN DAILY

Long Island Restaurant Week

2-COURSE LUNCH PRIX FIXE \$24

COMPLIMENTARY

first course

SHRIMP COCKTAIL

ZUPPA FATTA IN CASA
butternut squash

SECONDI

second course

MEATBALL PARM HERO
crispy garlic bread

ORECCHIETTE
house-made sausage, broccoli rabe sugo

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

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

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

GRILLED BRANZINO
charred broccolini & crushed potatoes

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

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

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

HANGER STEAK +6
prime pat lafreida hanger steak, creamy polenta,
sautéed spinach, port wine reduction

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

LOBSTER PAPPARDELLE +12
house-made wide pasta ribbons, 1/2 lobster tail,
shrimp, artichoke hearts, sun-dried tomatoes,
spinach, fresh basil white sauce

DOLCI

third course

Complimentary cappuccino, espresso, or tea service.

NEW YORK STYLE CHEESECAKE
fresh whipped cream, caramel sauce

NAPOLEAN
puff pastry, strawberries, bananas,
whipped pastry cream

TIRAMISU
espresso soaked ladyfingers, mascarpone

SINCE 1992

Luigi's

OPEN DAILY

Long Island Restaurant Week

3-COURSE DINNER PRIX FIXE \$39

PRIMI

first course

BAKED CLAMS

PROSCIUTTO, CANTALOUPE, & LOCAL BURRATA

ARANCINI

smoked mozzarella rice balls, tomato basil aioli

FRIED CALAMARI

roasted pepper aioli, tomato sauce

EGGPLANT POLPETTE

cast iron fritters, san marzano tomatoes, fresh mozzarella

MARINATED BEET

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

SECONDI

second course

HOUSE-MADE RICOTTA RAVIOLI

fresh plum tomato sauce

ORECCHIETTE

house-made sausage, broccoli rabe sugo

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

CHICKEN CAMPAGNA

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

LOBSTER & SHRIMP RISOTTO +6

market vegetables, blistered tomatoes, mascarpone

PAPPARDELLE EGGPLANT ALLA NORMA

slow-roasted eggplant, tomato, basil, burrata

STEAK TAGLIATA +6

certified angus hanger steak, port wine reduction

DOLCI

third course

Complimentary cappuccino, espresso, or tea service

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

NAPOLEAN

puff pastry, strawberries, bananas, whipped pastry cream

TIRAMISU

espresso soaked ladyfingers, mascarpone