

LONG ISLAND RESTAURANT WEEK

2-COURSE LUNCH \$24

(tax & gratuity not included)

•• Complimentary ••
SALAD

or
ZUPPA FATTA IN CASA
butternut squash or lobster bisque

Luigi's
New Hyde Park



•• 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

ORECCHIETTE

house-made sausage, broccoli rabe sugo

RICOTTA RAVIOLI

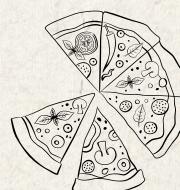
blistered tomatoes, sage, white wine-sausage sugo

PAPPARDELLE EGGPLANT ALLA NORMA

slow roasted eggplant, tomato, basil, fresh mozzarella

GRILLED BRANZINO

charred broccolini & crushed potatoes



•• Dolci ••

Coffee, tea, cappuccino, espresso included

OLIVE OIL CAKE

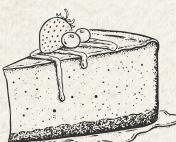
served with pistachio chantilly

TIRAMISU

espresso soaked lady fingers, mascarpone

NEW YORK STYLE CHEESECAKE

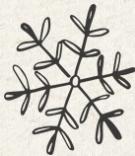
fresh whipped cream, caramel sauce



LONG ISLAND RESTAURANT WEEK

3-COURSE DINNER \$39

(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

BAKED CLAMS

MARINATED BEET

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

• Secondy •

Timeless tastes passed down through many generations

HOUSEMADE RICCOTTA RAVIOLI

fresh plum tomato sauce

ORECCHIETTE

house-made sausage, broccoli rabe sugo

STEAK TAGLIATA (+\$6)

certified angus hanger steak, port wine reduction

CHICKEN ROLLATINI

spinach fontina stuffing, cremini mushrooms, marsala wine 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 PEPPERONATA

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

• Dolci •

Coffee, tea, cappuccino, espresso included

OLIVE OIL CAKE

served with pistachio chantilly

TIRAMISU

espresso soaked lady fingers, mascarpone

NEW YORK STYLE CHEESECAKE

fresh whipped cream, caramel sauce

