

Luigi
CUCINA ITALIANA
DAL 1950

antipasti

BRUSCHETTA CHERRY TOMATO, BASIL, OLIVE OIL & OREGANO	\$10.00
CROSTINI AI FUNGHI SLICED BREAD WITH MOZZARELLA & SAUTÉED FRESH MUSHROOMS	\$15.50
TRIFOLATI 3 KINDS OF FRESH MUSHROOM, GARLIC & PARSLEY	\$18.00
VERDURE GRILiate GRILLED VEGETABLES	\$20.50
PROSCIUTTO E BUFALA PARMA HAM & IMPORTED MOZZARELLA DI BUFALA	\$25.00
PROSCIUTTO SAN DANIELE PARMA HAM SAN DANIELE	\$26.00
BRESAOLA IMPORTED ITALIAN BRESAOLA, ROCCA, PARMESAN & LEMON OLIVE OIL	\$22.50
CALAMARI ALLA PLANCIA GRILLED CALAMARI WITH ROCCA & LEMON ZEST	\$28.50
MELANZANE ALLA PARMIGIANA TOMATO SAUCE, EGGPLANT, MOZZARELLA & PARMESAN	\$13.50
PATATE ALLA PARMIGIANA BAKED POTATO GRATIN, CREAMY TRUFFLED SAUCE & PARMESAN	\$18.00
SALMONE AFFUMICATO SMOKED SALMON, ECHALOTTE, ANETH, CAPER & LEMON	\$27.00

carpacci

CARPACCIO DI ZUCCHINE FRESH RAW ZUCCHINI SLICES, LEMON OLIVE OIL & PARMESAN	\$15.50
CARPACCIO DI MANZO RAW MEAT SLICES, ROCCA, PARMESAN & LEMON OLIVE OIL	\$22.50
CARPACCIO DI PESCE (SPADA) RAW SWORDFISH SLICES, CAPER, PARSLEY & LEMON OLIVE OIL	\$24.50
CARPACCIO DI SALMONE RAW SALMON SLICES, ROCCA, CAPER, ANETH & LEMON OLIVE OIL	\$24.50
CARPACCIO DI TONNO RAW TUNA SLICES, CAPER, PESTO SAUCE & LEMON OLIVE OIL	\$26.50

zuppe

MINISTRONE FRESH VEGETABLES LIKE NONNA USE TO DO	\$12.00
STRACCIATELLA BROTH WITH EGG, PARSLEY & PARMESAN	\$12.00
ZUPPA DI ASPARAGI SOUP WITH ASPARAGUS & FRESH CREAM	\$12.00
ZUPPA DI CIPOLLA ONION SOUP	\$13.50
CREMA DI ZUCCHINE COURGETTE & FRESH CREAM	\$12.00

insalate

INSALATA MISTA	LOLA, FEUILLE DE CHENE, LETTUCE, CORN, CHERRY TOMATOES & LEMON OLIVE OIL	\$10.50
FUNGHI ROCCA E PARMIGIANO	MUSHROOM, ROCCA, PARMESAN & BALSAMIC SAUCE	\$14.00
CAPRESE DI BUFALA	IMPORTED MOZZARELLA DI BUFALA, CHERRY TOMATOES & PESTO SAUCE	\$20.50
BURRATA	IMPORTED BURRATA, ROCCA, CHERRY TOMATOES & OLIVE OIL	\$23.00
TRICOLORE	FRESH MOZZARELLA, TOMATO, AVOCADO & PESTO SAUCE	\$19.50
AVOCADO E GAMBERI	AVOCADO, SHRIMPS & COCKTAIL SAUCE	\$21.50
INSALATA DI MARE	MARINATED SQUID, OCTOPUS, SHRIMPS, MUSSELS, CLAMS & LEMON OLIVE OIL	\$26.50
INSALATA DI LUIGI (FOR 2)	TRICOLORE, ENDIVE ROQUEFORT & FUNGHI ROCCA E PARMIGIANO	\$36.00
CAESAR HOUSE SALAD	GRILLED CHICKEN BREAST & SHAVED PARMESAN	\$16.00
CAESAR SALMON SALAD	SMOKED SALMON AND SHAVED PARMESAN	\$21.50
INSALATA SAN PIETRO	AVOCADO, SHRIMPS, ROCCA, ORANGE, ASPARAGUS & HONEY DRESSING	\$18.00
INSALATA DI CAPRA	BREAD SLICES, GOAT CHEESE, LOLA, ROCCA, CHERRY TOMATOES & HONEY DRESSING	\$18.00
ENDIVE ROQUEFORT	ENDIVE & ROQUEFORT DRESSING	\$19.00
CARCIOFI ALLA ROMANA	ARTICHOKES, LEMON, PARSLEY & OLIVE OIL	\$19.00

risotti

RISOTTO ALLA MILANESE	BEEF BROTH & SAFFRON	\$18.00
RISOTTO AL NERO DI SEPPIA	SEPIA & BLACK SEPIA INK	\$24.00
RISOTTO AI FRUTTI DI MARE	SQUID, SHRIMPS, OCTOPUS, MUSSELS, CLAMS & TOMATO SAUCE	\$32.00
RISOTTO DI FUNGHI PORCINI E TARTUFO	3 KINDS OF MUSHROOM & TRUFFLE CREAM	\$20.50
RISOTTO AL LIMONE	SMOKED SCAMORZA, PARMESAN, CREAM & LEMON	\$20.00
RISOTTO ASPARAGGI E PANCETTA	PANCETTA, ASPARAGUS & PARMESAN	\$20.50
RISOTTO GAMBERI E LIMONE	SHRIMPS, SAFFRON, GARLIC & LEMON ZEST	\$25.00

pasta

SPAGHETTI AL POMODORO	TOMATO SAUCE & BASIL	\$12.50
SPAGHETTI ALLA BOLOGNESE	THE FINEST HOMEMADE MEAT SAUCE	\$17.00
SPAGHETTI ALLA MELANZANE	TOMATO & EGGPLANT	\$15.50
RIGATONI ALL'AMATRICIANA	TOMATO SAUCE, GUANCIALE, ONION & PECORINO ROMANO CHEESE	\$18.50
RIGATONI ALLA VODKA	GUANCIALE, TOMATO, VODKA & TOUCH OF CREAM	\$19.50
RIGATONI ALL' ARRABBIATA	SPICED TOMATO SAUCE, GARLIC & PARSLEY	\$14.50
RAVIOLI DELLA CASA	HOMEMADE RAVIOLI & SAUCE ROSE	\$18.50
LASAGNE VERDE	HOMEMADE PASTA, MEAT, TOMATO, TOUCH OF CREAM & PARMESAN	\$20.00
FETTUCCINE AI FUNGHI PORCINI & TARTUFO	3 KINDS OF MUSHROOMS & TRUFFLE	\$20.00
FETTUCCINE AL SALMONE	SMOKED SALMON, ANETH & FRESH CREAM	\$22.50
LINGUINE ALLA BURRATA	TOMATO OR PESTO SAUCE & BURRATA	\$29.50
LINGUINE GAMBERI E LIMONE	SHRIMPS, GARLIC, SAFFRON, LEMON ZEST & CREAM	\$24.50
LINGUINE ALLA BOTTARGA	BOTTARGA, WHITE WINE, GARLIC & OLIVE OIL	\$26.50
RIGATONI AI QUATTRO FORMAGGI	4 KINDS OF ITALIAN CHEESE	\$19.50
SPAGHETTI ALLA CARBONARA	GUANCIALE, EGGS YOLK & PECORINO ROMANO CHEESE	\$20.50
GNOCCHI ALLA SICILIANA	HOMEMADE GNOCCHI, EGGPLANT, SUN-DRIED TOMATO MOZZARELLA & PARMESAN	\$19.50
GNOCCHI AI FUNGHI PORCINI & TARTUFO	HOMEMADE GNOCCHI, MUSHROOM, PORCINI & TRUFFLE	\$20.00
GNOCCHI AL PESTO	HOMEMADE GNOCCHI, PESTO, FRESH CREAM & PARMESAN	\$17.00
LINGUINE AL NERO DI SEPPIA	SEPIA, GARLIC, OLIVE OIL, BLACK SEPIA INK & PARSLEY	\$22.50
LINGUINE AL PESTO	PESTO SAUCE & PARMESAN	\$17.00
SPAGHETTI CACIO E PEPE	PECORINO ROMANO CHEESE & BLACK PEPPER	\$20.50
SPAGHETTI AGLIO OLIO E PEPERONCINO	GARLIC, OLIVE OIL, SPICE & PARSLEY	\$14.50
SPAGHETTI AGLIO OLIO E VONGOLE	GARLIC, OLIVE OIL, SPICE, CLAMS & PARSLEY	\$26.50
SPAGHETTI AGLIO OLIO TUTTO MARE	FRESH SEAFOOD, OLIVE OIL, GARLIC, SPICE & PARSLEY	\$29.00
CANNELLONI CON RICOTTA E SPINACI	SPINACH, RICOTTA CHEESE & SAUCE ROSE	\$19.50

pesci

GAMBERONI AL COGNAC	SHRIMPS DROWNED IN COGNAC, CHERRY TOMATOES & OLIVES	\$36.00
GAMBERONI ALLA GRIGLIA	GRILLED SHRIMPS ON A BED OF SALAD	\$33.00
CALAMARI FRITTI ALLA ROMANA	FRIED FRESH SQUID & COCKTAIL SAUCE	\$22.50
SOGLIOLA ALLA GRIGLIA	GRILLED SOLE FILLET & SAFFRON RICE	\$30.00
SOGLIOLA ALLA MUGNAIA	SOLE FILLET WITH BUTTER LEMON SAUCE	\$26.00
SALMONE AL GRIGLIA	GRILLED SALMON (230G)	\$36.00
SALMONE AL LIMONE	GRILLED SALMON (230G), FRESH CREAM, CAPER & LEMON SAUCE	\$39.00
BRANZINO ALLA GRIGLIA	GRILLED SEA BASS	\$36.00
PAELLA MARISCO (MIN FOR 2)	SPANISH SAFFRON RICE & FRESH MIXED SEAFOOD	P.P \$38.00
PAELLA NEGRA (MIN FOR 2)	SPANISH BLACK RICE & SEPIA	P.P \$34.00
MOULES ET FRITES		\$34.00

pizze

FOCACCIA CLASSICA	HERBS & OLIVE OIL	\$10.00
MARGHERITA	TOMATO, MOZZARELLA & BASIL	\$13.50
NAPOLITANA	TOMATO, MOZZARELLA, ANCHOVIES, CAPER & OREGANO	\$17.50
DIAVOLA	TOMATO, PEPPERONI & MOZZARELLA	\$17.00
PROSCIUTTO E FUNGHI	TOMATO, MOZZARELLA, HAM & MUSHROOM	\$18.00
CAPRESE	TOMATO, FRESH MOZZARELLA, CHERRY TOMATO & PESTO SAUCE	\$18.50
LA PIZZA DI LUIGI	MOZZARELLA, ROCCA, CHERRY TOMATOES, FRESH MOZZARELLA & OLIVE OIL	\$17.50
BURRATA	ROCCA, CHERRY TOMATOES & OLIVE OIL	\$30.00
SALTIMBOCCA	TOMATO, FRESH MOZZARELLA & PARMA HAM	\$25.50
BRESAOLA	TOMATO, BRESAOLA, MOZZARELLA, ROCCA & SHAVED PARMESAN	\$23.00
AL TARTUFO	TRUFFLE CREAM, PORCINI, MOZZARELLA, ROCCA & CHERRY TOMATOES	\$25.50
QUATTRO FORMAGGI	4 KINDS OF ITALIAN CHEESE	\$20.00
AL TONNO	TOMATO, MOZZARELLA, TUNA & CAPER	\$18.00
FRUTTI DI MARE	TOMATO, MOZZARELLA, SQUID, CLAMS, OCTOPUS, SHRIMPS & MUSSELS	\$29.00
CALZONE DELLA CASA	TOMATO SAUCE, MOZZARELLA, MUSHROOM, EGGS, HAM & PARMESAN	\$20.00
SICILIANA	TOMATO, MOZZARELLA, GOAT CHEESE, SUN-DRIED TOMATOES	\$20.50
CAPRICCIOSA	TOMATO, MOZZARELLA, ARTICHOKE, HAM, MUSHROOM & BLACK OLIVES	\$19.00

carni

FILETTO ALLA GRIGLIA GRILLED BEEF FILET	\$32.00
BROCHETTE DI PARMA GRILLED BEEF FILET COVERED WITH PARMA HAM	\$32.00
POLLO ALLA GRILIA GRILLED CHICKEN	\$23.00
POLLO AL PESTO GRILLED CHICKEN BREAST & CREAMY PESTO SAUCE	\$25.50
POLLO ALLA DIAVOLA GRILLED CHICKEN BREAST & SPICY LEMON SAUCE	\$25.50
CŒUR DE CHAROLAIS FLAMBÉ (MIN FOR 2) 230G IMPORTED FRENCH BEEF FILET	P.P \$39.00
FILETTO AI FUNGHI BEEF FILET, 3 KINDS OF MUSHROOM & TRUFFLE CREAM	\$35.00
FILETTO AL GORGONZOLA BEEF FILET & GORGONZOLA CHEESE	\$35.00
FILET AL PEPE VERDE BEEF FILET, BELL PEPPER & TOUCH OF CREAM	\$35.00
FILETTO ROSSINI BEEF FILET, PAN-SEARED FOIE GRAS & TRUFFLE CREAM	\$44.00
FILETTO DI LUIGI BEEF FILET, PAPRIKA, OREGANO & TOUCH OF CREAM	\$35.00
FILETTO ALL'ANTICA BEEF FILET, MUSTARD A L'ANCIENNE & TOUCH OF CREAM	\$35.00
TAGLIATA MILANESE GRILLED BEEF, BLACK PEPPER, PARMESAN & SPAGUETTI ALL'ARRABBIATA	\$32.00
OSSOBUCO ALLA MILANESE OSSOBUCO VEAL & SAFFRON RICE	\$45.00
BISTECCA ALLA FIORENTINA GRILLED T-BONE STEAK	\$45.00
STEAK TARTARE RAW BEEF, EGG YOLK, MUSTARD, ONIONS, PARSLEY, CAPER & PICKLES	\$46.00
PICCATA AL LIMONE VEAL FILLET COOKED WITH LEMON SAUCE	\$37.00
SALTIMBOCCA ALLA ROMANA VEAL FILLET, PARMA HAM, SAGE & WHITE WINE SAUCE	\$39.00
PICCATA AL VINO BIANCO VEAL FILLET COOKED WITH WHITE WINE SAUCE	\$37.00
PICCATA ALLA PIZZAIOLA VEAL FILLET, TOMATO SAUCE & CAPER	\$37.00
SCALOPPINE ALLA MILANESE FRIED VEAL FILLET & SPAGUETTI POMODORO	\$42.00
SCALOPPINE ALLA BOLOGNESE FRIED VEAL FILLET, PROSCIUTTO, MOZZARELLA & SPAGUETTI POMODORO	\$44.00

dolci

TIRAMISU	\$10.50
PANNA COTTA	\$8.50
CRÈME BRULÉE	\$8.50
FONDANT AU CHOCOLAT (15 MIN)	\$12.00
PAIN PERDU (15 MIN)	\$12.50
SCOOP OF SORBET	\$4.00

bevande calde

ESPRESSO	\$4.50
CAFÉ BLANC	\$3.00
CAPPUCCINO	\$5.50
INFUSION	\$3.00

bevande fredde

	SMALL	BIG
MINERAL WATER	\$2.00	\$4.00
SOFT DRINKS		\$3.00
S.PELLEGRINO	\$6.00	\$8.00
ORANGE JUICE		\$4.00
LEMONADE		\$4.00
LOCAL BEER		\$5.50
IMPORTED BEER		\$7.00
REGULAR DRINK		\$9.00
PREMIUM DRINK		\$13.50
DIGESTIF SHOT		\$6.00

vini italiani

ROSSI

CHIANTI	\$55.00
LAMBRUSCO	\$42.00
NERO D'AVOLA	\$68.00
VALPOLICELLA	\$72.00
BARBARESCO	\$170.00
BAROLO	\$275.00
BARDOLINO	\$52.00
VILLA ANTINORI	\$120.00
MONTEPULCIANO D'ABRUZZO	\$75.00
VERRE CHIANTI 200ML	\$15.00
VERRE FRASCATI 200ML	\$14.00
VERRE PROSECCO 200ML	\$16.00

BIANCHI

FRASCATI	\$48.00
PINOT GRIGIO	\$46.00
SOAVE	\$46.00
GAVI	\$66.00
ORVIETO	\$46.00
VERDICCHIO	\$48.00

ROSATI

FRESCHELLO	\$42.00
ROSATELLO	\$40.00
TINETTA	\$38.00
BARDOLINO	\$42.00

SPUMANTE

PROSECCO	\$48.00
----------	---------

vins du pays

KEFRAYA

ROUGES	1/2	1/1
BRETÈCHES		\$23.00
COTEAUX	\$23.00	\$30.00
COMTE DE M		\$120.00
CHÂTEAU KEFRAYA 2008		\$100.00
CHÂTEAU KEFRAYA 2009		\$95.00
CHÂTEAU KEFRAYA 2010		\$90.00
CHÂTEAU KEFRAYA 2017		\$65.00
CHÂTEAU KEFRAYA 2019		\$50.00

BLANCS		
BLANC DE BLANCS	\$17.50	\$25.00

ROSÉS		
MYST	\$17.50	\$25.00

MARSYAS

CHÂTEAU MARSYAS ROUGE	\$90.00
CHÂTEAU MARSYAS BLANC	\$60.00

vins maison (CARAFE)

	1L	1/2L	1/4L	VERRE
ROUGE	\$26.00	\$17.00	\$10.00	\$6.50
BLANC	\$26.00	\$17.00	\$10.00	\$6.50
ROSÉ	\$26.00	\$17.00	\$10.00	\$6.50

ALL TAXES INCLUDED

vins du pays

KSARA

ROUGES	1/2	1/1
RÉSERVE DU COUVENT	\$18.00	\$24.50
CUVÉE DU PRINTEMPS		\$23.50
CABERNET SAUVIGNON		\$37.00
CHÂTEAU KSARA 2017		\$43.00
CHÂTEAU KSARA 2016		\$48.00
CHÂTEAU KSARA 2015		\$52.00
CHÂTEAU KSARA 2014		\$57.00
CHÂTEAU KSARA 2013		\$62.00
CHÂTEAU KSARA 2012		\$67.00
BLANCS		
BLANC DE BLANCS	\$18.00	\$24.50
CHARDONNAY		\$37.00
ROSÉS		
SUNSET	\$18.00	\$24.50
GRIS DE GRIS		\$23.50

IXSIR

ROUGES	1/1
IXSIR ALTITUDES	\$35.00
IXSIR GRANDES RÉSERVES	\$55.00
IXSIR EL	\$105.00
BLANCS	
IXSIR ALTITUDES	\$30.00
IXSIR GRANDES RÉSERVES	\$54.00
IXSIR EL	\$85.00
ROSÉS	
IXSIR ALTITUDES	\$30.00

lunch menu

starters

BRUSCHETTA POMODORO
FUNGHI ROCCA E PARMIGIANO
TRICOLORE
ENDIVE ROQUEFORT
CARPACCIO DI ZUCCHINE

main course

SPAGHETTI AL POMODORO
SPAGHETTI ALLA BOLOGNESE
SPAGHETTI ALLA MELANZANE
FETTUCCINE AI FUNGHI PORCINI & TARTUFO
GNOCCHI AL PESTO

desserts

SORBET

\$24.00 / person

set menu

FOR 4 PEOPLE

starters

INSALATA DI LUIGI
TRICOLORE, ENDIVE ROQUEFORT & FUNGHI ROCCA E PARMIGIANO
MELANZANE ALLA PARMIGIANA
BRUSCHETTA POMODORO

main course one

RISOTTO DI FUNGHI PORCINI E TARTUFO
LINGUINE GAMBERI E LIMONE
CANNELLONI RICOTTA E SPINACI
GNOCCHI AL PESTO

\$34.00 / person

main course two

FILETTO AI FUNGHI
TAGLIATA MILANESE
PICCATA AL LIMONE
SOGLIOLA ALLA MUGNAIA

\$44.00 / person

desserts

TIRAMISU
PANNA COTTA
CRÈME BRÛLÉE
PAIN PERDU

ALL TAXES INCLUDED