



**LUIGI'S**  
*DiBella*  
**RESTAURANT**



— Open Year Round —  
All Items are Available for Take-out  
Old Saybrook, Connecticut  
Phone (860) 388-9190

Since 1956, the Luigi DiBella family has been serving the best in wholesome, home-cooked Italian and American foods. Our dishes represent recipes that have spanned many family generations, the Italian recipes having roots deep in the "Old Country" of Italy. We cook with the finest all-natural ingredients, such as whole milk mozzarella and ricotta, and use only the best imported Italian pastas, olive oil and aged cheeses. Our meats, seafood and produce are the freshest on the market. We have a fully stocked bar and many wonderful wines to compliment your meal, so be sure to look through our liquor menu.

*WELCOME AND BUON APPETITO!*

**SOME NOTES FROM MAMA DiBELLA:**

- All our meals are cooked to order, so your patience during busy times will be gratefully accepted.
- If you are on a special diet, or just prefer something cooked a certain way, please tell your server.
- All items on this menu are available for take-out.
- **GLUTEN-FREE** OPTIONS AVAILABLE, however our kitchen is not a gluten-free environment. (\*GF – gluten free)

— Gift Certificates Available —

Please Ask About Our Private Function Rooms or Our Take-Out Party Tray Menu

Sorry, We Do Not Accept Checks

We reserve the right to add an 20% gratuity to parties of six or more

## **PRIMA DEL PRANZO (Appetizers)**

- Fried Mozzarella** – We slice a generous piece of Mozzarella, bread it with seasoned bread crumbs, fry it until Golden Brown and then bake it with Sauce and more Mozzarella 8.75
- Full Loaf of our Famous Garlic Bread** – The best that you’ve ever had! 5 With Melted Mozzarella 7
- Golden Artichoke Hearts** – Battered and fried to Golden brown, with our superb Creamy Garlic side for dipping 10.5
- Fried Calamari** – Golden fried-to-order Calamari, served with our own Cocktail or Marinara Sauce 14  
*Sautéed with Hot Peppers 15*
- Luigi’s Chicken Wings** (GF: ask server) – 8 Chicken Wings coated in our own Buffalo Sauce. Served with Bleu Cheese Dressing and Crisp Celery (also available in BBQ or Spicy Honey Sauce) 14
- Mussels Capri or Marinara** (GF) – Fresh P.E.I. Mussels cooked in White Wine Caper Sauce or Marinara Sauce 14
- Clams or Calamari Marinara** (GF) – Fresh Little Neck Clams or Calamari cooked in a Marinara Sauce 14.5
- Shrimp Cocktail** (GF) – Chilled Jumbo Shrimp (4) served with our own Cocktail Sauce 13.5
- Broccoli Rabe with Sausage** (GF) – Sautéed in Garlic and Olive Oil 13.5
- Clams on the 1/2 Shell** (GF) – Chilled Fresh Little Necks Handpicked and Shucked to Order. Served with our homemade cocktail sauce. 1/2 Dozen 12.5 / Dozen 22.5
- Luigi’s Antipasto** (GF) – Famous! A wonderful variety of Italian Cold Cuts and Cheeses accompanied by marinated and fresh Vegetables, sliced Italian Sausage, and other Specialty items, with or w/out Anchovies 13.5

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## **ZUPPE (Soups)**

**Denizio’s Hearty Minestrone, or Homemade Soup of the Day** Cup 4.5/Bowl 8

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## **INSALATE FRESCHE (Fresh Salads)**

Add the following to any salad: **Grilled Chicken 4**    **Fresh Grilled Salmon 12**    **Shredded Mozzarella 3**  
**(3)Grilled or Cocktail Jumbo Shrimp 8**    **8oz Steak Teriyaki 14**

### **Luigi’s Special Salad** (GF)

Our delicious Chef Salad with crisp Romaine Lettuce, Tomato, Cucumber, topped with chopped Italian Cold cuts, aged Provolone Cheese, Housemade Tuna Salad and Black Olives, dusted with Italian Seasoning. 13.5

### **Kale Salad**

Fresh Baby Kale & Arugula, Grape Tomatoes, White Beans, sliced Cucumber and Red Onion, tossed with our Lemon Olive Oil Vinaigrette, Crumbled Goat Cheese and our own Croutons. (Ask for no croutons for GF) 13.5

### **Tossed Salad** (GF)

Crisp Romaine Lettuce, Tomato, Carrot, Cucumber, and Red Cabbage. *Small 4.5 / Large 8.5*

### **Caesar Salad**

Crisp Romaine Lettuce tossed with our Homemade Caesar Salad Dressing, topped with our own Croutons, Freshly Grated Parmesan Cheese. *Small 8.5 / Large 11*

### **Bleu Iceberg Wedge** (GF)

A wedge of Crisp Iceberg Lettuce topped with Chopped Tomato, Crumbled Bacon and Bleu Cheese Dressing. 12.5

### **Len’s Special Mesclun** (GF)

Fresh Mixed Greens tossed in a Balsamic Vinaigrette topped with Chopped Walnuts, Dried Cranberries, Fresh Orange Slices and Crumbled Gorgonzola. 13.5

### **Dressing Choices**

**House Creamy Garlic**  
**Italian Vinaigrette**  
**Balsamic Vinaigrette**  
**Parmesan Peppercorn**  
**1000 Island**  
**Oil & Vinegar**  
**Chunky Bleu Cheese (1.00)**  
**Gorgonzola (1.00)**

— All Entrees include our Delicious Homemade Bread and Choice of  
Homemade Soup or Salad. Non-Pasta dishes come with a Side of Pasta or Vegetable. —

## **SPECIALITA ITALIANE (Italian Specialties)**

**Ravioli** — Filled with Meat or Ricotta Cheese 17

**Cavatelli** — Short, Thick and Chewy Macaroni for the Hearty Appetite 16.5

**Lasagna** — Giovanna's Baked Meat and Ricotta Lasagna 18

**Manicotti** — Long Egg Noodles filled with Ricotta baked with our Sauce and Mozzarella 18

**Vegetable Lasagna** — A meatless Lasagna filled with Fresh Spinach, Eggplant and Ricotta 18

**Eggplant Parmigiana & Pasta** — Battered and Fried Fresh Eggplant baked with our Sauce and Mozzarella 19

**Six Cheese Italian Purses** — Small squares of pasta formed into "purses," filled with a mixture of six Cheeses tossed in our Creamy Alfredo Sauce 17.5

**Lobster Ravioli** — Jumbo Ravioli with a delicate Lobster and Ricotta filling, tossed with Sautéed Garlic, Plum Tomato, Basil, and Baby Shrimp, finished with Parmesan, Sherry, and Cream 25

**Seafood Cannelloni** — Egg Noodle tubes filled with a mix of Fresh Scallops, Baby Shrimp, Pollack, Ricotta Cheese and Spinach, baked in Pink Vodka Sauce topped with Mozzarella 25

**Sausage and Pepper Plate & Pasta** (for GF ask server) — Italian Sausage & Peppers baked with Sauce, Mozzarella 19

Add **2 Sausages**,  
or **2 Meatballs**, or  
one of each,  
for 4.00

## **FARINACEI (Pasta Dishes)**

~ **Gluten-Free Pasta Available!**

**Pasta and Sauce** — Your choice of Pasta topped with our own Red Sauce 14.5

**Pasta & Meatballs or Sausage** — Choice of Pasta topped with our Meatballs or Sausage and our own Red Sauce 16.5

**Pasta and Meatsauce** — Your choice of Pasta, topped with our hearty Meatsauce 17.5

**Calamari and Pasta** — Sliced Calamari cooked in Red or White Sauce over your choice of Pasta 24

**Pasta and Chopped Clams** — Your choice of Pasta topped with Red or White Chopped Clam Sauce 24.5

**Whole Clams over Pasta** — Fresh Rhode Island Clams cooked and served in their shells in a Red or White Sauce Served over your choice of Pasta 24.5

**Mussels over Pasta** — Fresh P.E.I. Mussels cooked and served in their shells in a Red or White Sauce served over your choice of Pasta 23.5

**Scallops Marinara over Pasta** — Sea Scallops cooked in a Red Marinara Sauce over your choice of Pasta 27

**Shrimp Marinara over Pasta** — Jumbo Shrimp cooked in a Red Marinara Sauce over your choice of Pasta 26.5

**Pasta Aglio e Olio** — Fresh chopped Garlic sautéed in imported Olive Oil over your choice of Pasta 17

**Add Broccoli or Broccoli Rabe** for 2.5 **Add Sliced Italian Sausage** for 3

**Fettuccini Alfredo** — Wide Egg Noodles tossed in a rich Parmesan Cheese Sauce 18

**Pasta Carbonara** — Your choice of Pasta tossed in a rich Parmesan Cheese Sauce cooked with chopped bacon 18.5

**Penne Rigate with Pesto** — Freshly made Basil, Garlic, and Pecorino Pesto tossed with Penne Rigate Ziti 17

**Penne and Vodka Sauce** — Penne Rigate Ziti tossed in our delicious Pink Vodka Sauce 17.5

## **PESCE FRESCO (Fresh from the Sea)** ~ Gluten-Free options available!

**Baked Stuffed Shrimp** — Our Famous Jumbo Shrimp topped with our Homemade Seafood Bread Stuffing 25

**Jumbo Shrimp Scampi** — Jumbo Shrimp sautéed with Garlic Butter and White Wine, over Pasta 26.5

**Baked Stuffed Cod** — Fresh New England Cod over Seafood Stuffing, baked with Mozzarella 24

**Broiled New England Cod** — Fresh Cod Broiled with lightly Seasoned Butter and White wine 24

**Fresh Sea Scallops** — Broiled with a dusting of fine breadcrumbs, light Seasoned Butter and White Wine 26, **OR** Golden Fried with our own Tartar Sauce and Fries 27

**Fish and Chips** — A local favorite! Fresh Cod golden fried and served with our own Tarter Sauce and Fries 22

**Fried Jumbo Shrimp** — Golden Fried Jumbo Shrimp served with our own Cocktail Sauce and Fries 26

**Fresh Salmon Filet** (GF) — Broiled with White Wine and light Garlic Butter or Char-Grilled 26

**Zuppa Mista di Pesce** — A very generous platter of Fresh Mussels, Whole Clams, and Calamari simmered in our Marinara with White Wine and a hint of Fresh Garlic. Served over your choice of Pasta 34  
Also available Spicy- Fra Diavolo Style!

**Add Fresh Sea Scallops** for 8 / **Add Jumbo Shrimp** for 8

## **BISTECCA, VITELLO, E POLLO (Steak, Veal, and Chicken)**

— *Includes our Homemade Bread, Choice of Pasta or Vegetable, and Soup or Salad* —

~ Many of these dishes can be altered to be gluten-free.

- Chicken Parmigiana** — Breaded Boneless Chicken Breast baked with our Sauce and Mozzarella 21  
**Chicken Marsala** — Boneless Chicken Breast sautéed with fresh Mushrooms and imported Sweet Marsala Wine 24  
**Chicken Piccata** — Boneless Chicken Breast sautéed with Lemon, White Wine and Capers 24  
**Chicken Leonardo** — Boneless Chicken Breast sautéed with Hot Cherry Peppers, Sweet Red Peppers, Fresh Spinach and Garlic, served over Angel Hair Pasta 25  
**Choice New York Strip Steak** (GF) — A 16oz. steak of Aged Beef, hand-cut to order and grilled to your specifications 32  
**Steak Teriyaki** — An 8 oz. Sirloin Steak Marinated in our Teriyaki, grilled to your specifications, Veggies Included 22.5  
**Surf and Turf** — 16oz. of Choice Aged Sirloin, broiled and served with two Jumbo Baked Stuffed shrimp 36.5  
**Veal Luigi Parmigiana** — Breaded Tender Veal Cutlet baked with Sauce and Mozzarella Cheese 22  
**Veal Marsala** — Tender Veal Medallions sautéed with fresh Mushrooms and imported Sweet Marsala Wine 26  
**Veal Piccata** — Tender Veal Medallions sautéed with Lemon, White Wine and Capers 26  
**Chicken or Veal Cacciatore** (GF -sub veggie for pasta) — Boneless Whole Chicken Breast or Veal Medallions cooked in a Red Sauce with Onions, Peppers, Mushrooms and Black Olives, served over Pasta 24 / 26

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## **LUIGI'S PIZZA**

*We have built our tremendous pizza reputation by serving only the best in traditional Italian pies to generations of loyal customers.*

Our sauce and dough are made fresh daily, Each pie is hand stretched and made to order. We use only all-natural ingredients, including whole milk, mozzarella, fresh basil, peeled garlic, and imported olive oil.

**Please tell us if you like your Pizza with a Thick Crust (for 2.00), Thin Crust, or Well Done.**

### **Mozzarella & Sauce**

Small 12 / Medium 14 / Large 16

### **Luigi's Calzone**

Filled with Ricotta, Parmesan & Mozzarella,  
with Marinara on the side. 12.5  
Extra Ingredients for 2.00 each

**Sausage, Pepperoni, Mushroom, Peppers, Onion,  
Black Olives, Basil, Sundried Tomatoes**  
(Add each for: 1.65 for Small, 1.75 for Medium,  
1.85 for Large)

**Bacon, Anchovy, Sliced Tomato, Artichoke  
Hearts, Fresh Garlic, Meatball, Ricotta  
Broccoli, Spinach, Eggplant,  
Hot Peppers, Hamburger**  
(Add each for: 1.90 for Small, 2.0 for Medium,  
2.10 for Large)

## **PIZZA SPECIALS**

Choice of White or Red Sauce for first 3 on list.  
All Special Pizzas Come with Mozzarella.

- Fresh Clam** — Small 16 / Med. 19 / Large 22 (Add Bacon for 1.00)  
**Hawaiian** — Pineapple chunks, Ham Small 13 / Med. 16 / Large 19  
**Vegetarian** — Mushrooms, Peppers, Onions, Black Olives, Spinach Small 13 / Med. 16 / Large 19  
**Pesto Pizza** — Basil Pesto sauce, sliced Tomato Small 13 / Med. 16 / Large 19  
**Pizza Rosa** — (Red) Fresh Garlic, sliced Hot Red Cherry Pepper, Pepperoni Small 13 / Med. 16 / Large 19  
**Italian Flag** — (White) Fresh Basil, Tomato, Ricotta Small 14 / Med. 17 / Large 20  
**Pizza Michelangelo** — (White Sauce) Fresh Broccoli, Garlic, Ricotta Small 14 / Med. 17 / Large 20  
**Clams Casino** — (White) Clam, Onion, Sweet Red Peppers, Bacon Small 17 / Med. 20 / Large 23  
**Shrimp & Hearts** — (White) Baby Shrimp, Artichoke Hearts Small 17 / Med. 20 / Large 23  
**Barbecue Chicken** — BBQ sauce, Grilled Chicken, Onion, Bacon Small 16 / Med. 19 / Large 22  
**Chicken Parmigiana** — (Red) Breaded sliced Chicken Cutlet, Grated Parmesan Small 16 / Med. 19 / Large 22  
**Luigi's Special** — (Red) Pepperoni, Sausage, Hamburger, Pepper, Onion, Mushroom Small 16 / Med. 19 / Large 22  
**Buffalo Chicken** — (Buffalo) Fresh Breaded Chicken, Chopped Celery Small 16 / Med. 19 / Large 22  
**Goat Cheese & Arugula** — (White) Fresh Goat Cheese, Light Mozzarella, Sliced Prosciutto, baked and then finished with Fresh Arugula and a Balsamic glaze Small 16 / Med. 19 / Large 22

### **Gluten Free Pizza** (GF)

11" Size (Sauce & Mozzarella) 12  
See above options for toppings.

## **BEVANDE**

(Beverages)

Though we Do Not offer free refills on Soft Drinks, we do offer pitchers, which are a great value!

**Soft Drinks:** Barq's Root Beer, Coke, Diet Coke, Sprite,  
White Birch Beer, Hi-C Pink Lemonade, Ginger Ale

Large - 2 each

Pint - 3 each

Pitcher - 7.95 each

Child's Cup - 99c each

**San Pellegrino Italian Mineral Water** Individual Bottle 2.50 Full Liter Bottle 6.50

**Milk** Small 2 / Large 3 / (Chocolate add .50)

**Iced Tea or Iced Coffee** 2.50 (Free refills)

**Bottomless Mug of Coffee** 2.75

**Hot Chocolate** (Seasonal) 4

*For all other beverage options, please see our BEER, WINES, & DESSERTS menu*

## **Luigi's Children's Menu**



Julius Cheeser

*~ For the 12 and Under Crowd ~*

**Plate of Pasta with Tomato Sauce or Butter 8**

**Baby Bowl of Pasta (perfect for toddlers) 5**

**Ravioli (Meat, Cheese, or Mixed) 10**

**1 Meatball or 1 Sausage in Sauce 2.5 each**

**Sliced Chicken Cutlet with French Fries 10**

**Fish & Chips 14**

*Add a salad to any of the above 3.00*

**10 oz. Hamburger & Fries 11**

**-with Cheese, add 1.00**

**Grilled Cheese & Fries 7.5**

**Small Cheese Pizza (12" - 8 slices) 12**

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*Connecticut State Health Code requires that we post the following:  
"THOROUGHLY COOKING MEATS, POULTRY, SHELLFISH OR EGGS  
REDUCES THE RISK OF FOODBORNE ILLNESS.*

# LUIGI'S ORIGINAL GRINDERS

**Basic Ingredients of the cold grinder:** Freshly Shredded Lettuce, Sliced Tomatoes, Olive Oil, Provolone Cheese, plus a choice of the following on Italian Bread- option of **Small / Regular:**

**Provolone (No Meat)** 7.5 / 8.5  
**Roast Beef** 10 / 12  
**Cooked Salami** 9 / 10.50

**Turkey** 9 / 10.5  
**Tuna Fish** 9 / 10.5  
**Capa Cola** 9.5 / 11

**Ham** 9 / 10.5  
**Italian Combo** 9.5 / 11  
**Genoa Salami** 9.5 / 11

## HOT OVEN GRINDERS

Includes Our Sauce, Melted Mozzarella & option of **Small / Regular:**

**Veal Cutlet** 14.5  
**Cheeseburger Grinder** 14.5  
(With American Cheese, Lettuce & Tom.)

**Chicken Cutlet** 9.5 / 12  
**Eggplant** 9 / 10.5

**Meatball or Sausage** 9.5 / 11  
**Luigi's Steak & Cheese** 11 / 14  
(With Peppers, American Cheese, no sauce)

## BURGERS & SANDWICHES

Served with LETTUCE, TOMATO and FRENCH FRIES. **Substitute Onion Rings for 1.00**

**12 oz. Hamburger** 13  
**12 oz. Cheeseburger** 14  
(Hand-formed, 100% ground beef served on Hard Roll)

**Burger Add-ons:**  
Sautéed Mushrooms 1.5  
Caramelized Onions 1.5  
Bacon 1.75  
Crumbled Blue Cheese 1.5

**Grilled Cheese** 8  
Add Ham, Tuna, or Bacon for 1.5, Sliced Tomato 1.00  
**BLT on toasted Bread** 8

## DINNER SIDES

**Pasta with Red Sauce** 9  
Spaghetti, Linguini, Ziti, Angel Hair  
**Batter Fried Onion Rings** 7  
**Sausages in Sauce (2)** (GF) 7.5

**Spinach or Broccoli** (GF) 6.5  
Sautéed with Garlic and Oil 8  
**French Fries** Sm. 4.5 / Lg. 6.5  
**Meatballs in Sauce (2)** 7.5

**Broccoli Rabe** (GF) (w/Garlic/Oil) 9  
**Baby Peas** (GF) 5  
**Grilled Italian Vegetables** (GF) 7  
**Gluten Free Pasta** (GF) 9.5

## LUIGI ANSWERS SOME GRINDING QUESTIONS

**Did you know** that Luigi's Restaurant founder, Luigi Cruciano DiBella, is said to have invented the famous sandwich term, "*The Grinder*"? Why did he call his popular sandwich *The Grinder*? Check out these clips from a 1996 Newspaper interview in Scottsdale Arizona, just before Luigi celebrated his 99<sup>th</sup> Birthday

"You need fresh French bread," Luigi begins. "Take the inside out, leave just part of the crust. Then you put the lettuce on, very fine lettuce. Then tomatoes. Then some provolone cheese, a real old one. Then the salami. I'd sprinkle the olive oil on, mixed with vegetable oil. Beautiful. I used to sell it for 75 cents. I should've got a dollar fifty."

Unfortunately, try as you might, recreating the "number one [grinder]" Luigi made famous at the Hob Nob and his other places isn't going to happen.

**Luigi moved to Arizona in his later years. In this article, he reflects upon his restaurant days back in Connecticut.**

Oh, what he wouldn't give for a decent sandwich...

He'd settle for just one, a sandwich like he used to make back on the Connecticut Shoreline, the one he called a "grinder" before everyone else glommed onto the name, the sandwich so good customers used to drive down from Boston to buy 'em by the dozen.

Why Grinder? It's Luigi's fault, the story goes...

"Because you chop it," he explains. "I used to grind it up, the lettuce, as thin as your hair."

Oh "What to do?" says Luigi DiBella, trying to turn 99 years into one nugget of advice. "I'll tell you what to do. Eat the best. Don't be stingy with yourself. What you eat is the best part of yourself. I tell you, those grinders..."

**Take it from Luigi, that's some great advice!**