



## LUNCH MENU



**- OPEN YEAR ROUND -**

**All Items are Available for Take-out  
Old Saybrook, Connecticut  
(860) 388-9190**

Since 1956, the Luigi DiBella family has been serving the best in wholesome, home-cooked Italian and American foods. All 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.

**- Gift Certificates Available -**

**Please Ask About Our Private Function Room or Party Take-Out 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)

**Golden Artichoke Hearts** – Battered and fried to Golden brown. Served with our house made Creamy Garlic for dipping 9

**Full Loaf of our Famous Garlic Bread** – The best that you've ever had! 5 With Melted Mozzarella 6.5

**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

**Fried Calamari** – Golden fried-to-order Calamari, served with our own Cocktail Sauce 12  
-Sautéed with Hot Peppers 13.5

**Mussels Capri or Marinara** – Fresh P.E.I. Mussels cooked in White Wine Caper Sauce or Marinara Sauce 12

**Luigi's Chicken Wings** – Juicy Chicken Wings coated in our own Buffalo Sauce. Served with Bleu Cheese Dressing and Crisp Celery (also available in BBQ or Spicy Honey Sauce) 10

**Clams or Calamari Marinara** – Fresh Little Neck Clams or Calamari cooked in a Marinara Sauce 12

**Broccoli Rabe with Sausage** – Sautéed in Garlic and Oil 12

**Shrimp Cocktail** – Chilled Jumbo Shrimp served with our own Cocktail Sauce 12.5

**Clams on the 1/2 Shell** – Chilled Fresh Little Necks Handpicked and Shucked to Order. Served with our house made Cocktail Sauce 1/2 Dozen 9.75 / Dozen 16.75

**Luigi's Antipasto** (For Two) – 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 without Anchovies 11.5  
-Small Antipasto 8.5

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## ZUPPE (Soups)

**Denizio's Hearty Minestrone, or Homemade Soup of the Day** Cup 3.75 / Bowl 6

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## INSALATE FRESCHE (Salads)

Add the following to any salad: **Diced Mozzarella 2** (3)**Grilled or Cocktail Jumbo Shrimp 7**  
**8oz Steak Teriyaki 12** **Grilled Chicken 4** **Fresh Grilled Salmon 11**

### **Luigi's Special Salad**

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. Small 8 / Reg. 11

### **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. Small 9 / Reg. 12

### **Tossed Salad**

Crisp Romaine Lettuce, Tomato, Carrot, Cucumber, and Red Cabbage. Small 4.5 / Large 7

### **Caesar Salad**

Crisp Romaine Lettuce tossed with our Homemade Caesar Salad Dressing, topped with our own Croutons, Grated Parmesan Cheese. Small 7 / Large 9

### **Bleu Iceberg Wedge**

A wedge of Crisp Iceberg Lettuce topped with Chopped Tomato, Crumbled Bacon and Bleu Cheese Dressing. 10

### **Tuna Salad Plate**

Generous Portion of our Housemade Tuna Salad served over Crispy Romaine Lettuce with Tomatoes & Carrots 8.5

### **Len's Special Mesclun**

Fresh Mixed Greens tossed in a Balsamic Vinaigrette topped with Chopped Walnuts, Dried Cranberries, Fresh Orange Slices and choice of Goat Cheese or Crumbled Gorgonzola. Small 8.5 / Reg 11

### **Dressing Choices:**

House Creamy Garlic  
Italian Vinaigrette  
Balsamic Vinaigrette  
Parmesan Peppercorn  
1000 Island  
Oil & Vinegar  
Chunky Bleu Cheese (.75)  
Gorgonzola (1.00)

## LUIGI'S ORIGINAL GRINDERS

*Our Meal-in-One Grinders have been Luigi DiBella's Claim to Fame for over half a Century!*

**Compliment your Grinder with a Salad or a Cup of Homemade Soup+ \$2.50**

**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 / 8  
Roast Beef 8.5 / 10  
Cooked Salami 7.5 / 8.5

Turkey 7.5 / 8.5  
Tuna Fish 7.5 / 8.5  
Capa Cola 7.75 / 9

Ham 7.5 / 8.5  
Italian Combo 8 / 9  
Genoa Salami 7.5 / 8.5

## HOT OVEN GRINDERS

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

Veal Cutlet 12  
Cheeseburger Grinder 13  
(With American Cheese, Lettuce & Tomato)

Chicken Cutlet 7.5 / 9.5  
Eggplant 7 / 8

Meatball or Sausage 7 / 8.5  
Luigi's Steak & Cheese 9 / 12  
(With Peppers and American Cheese)

## BURGERS & SANDWICHES

Choice of Hard roll, White, or Italian Bread.

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

11 oz. Hamburger 11  
11 oz. Cheeseburger 12.5  
Add Bacon, Sautéed Mushrooms, or  
Caramelized Onions for .95 each

11 oz. Gorgonzola Buffalo  
Burger 13  
11 oz. Barbeque Blue  
Cheese Burger 13

Grilled Cheese 7  
Add Ham, Tuna, Bacon  
For 1.50 Tomato for 1.00  
Bacon, Lettuce, Tomato 8

## 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.*

**Mozzarella & Sauce** - Small 9 / Medium 12.50 / Large 14

**Gluten Free Pizza** - 11" Sauce and Mozzarella 12

**Luigi's Calzone** - Filled with Ricotta, Parmesan & Mozzarella,  
Marinara Sauce on the side 10.95 Extra Ingredients 2.0 each

## PIZZA SPECIALS

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

**Fresh Clam** — Small 15.5 / Med. 18.5 / Large 21.5 (Add Bacon for 1.00)

**Hawaiian** — Pineapple chunks, Ham Small 12.5 / Med. 15.5 / Large 18.5

**Vegetarian** — Mushrooms, Peppers, Onions, Black Olives, Spinach Small 12.5 / Med. 15.5 / Large 18.5

**Pesto Pizza** — Basil Pesto sauce, sliced Tomato Small 12.5 / Med. 15.5 / Large 18.5

**Pizza Rosa** — (Red) Fresh Garlic, sliced Hot Red Cherry Pepper, Pepperoni Small 12.5 / Med. 15.5 / Large 18.5

**Italian Flag** — (White) Fresh Basil, Tomato, Ricotta Small 13.5 / Med. 16.5 / Large 19.5

**Pizza Michelangelo** — (White Sauce) Fresh Broccoli, Garlic, Ricotta Small 13.5 / Med. 16.5 / Large 19.5

**Clams Casino** — (White) Clam, Onion, Sweet Red Peppers, Bacon Small 16.5 / Med. 19.5 / Large 22.5

**Barbecue Chicken** — BBQ sauce, Grilled Chicken, Onion, Bacon Small 15.5 / Med. 18.5 / Large 21.5

**Chicken Parmigiana** — (Red) Breaded sliced Chicken Cutlet, Grated Parmesan Small 14.5 / Med. 17.5 / Large 20.5

**Luigi's Special** — (Red) Pepperoni, Sausage, Hamburger, Pepper, Onion, Mushroom Small 15.5 / Med. 18.5 / Large 21.5

**Buffalo Chicken** — (Buffalo) Fresh Breaded Chicken, Chopped Celery Small 15.5 / Med. 18.5 / Large 21.5

**Goat Cheese & Arugula** — (White) Fresh Goat Cheese, Light Mozzarella, Sliced Prosciutto, baked and then finished  
with Fresh Arugula and a Balsamic glaze Small 15.5 / Med. 18.5 / Large 21.5

**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)

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

### **FARINACEI (Pasta Dishes)**

*All Pasta Dishes are made with your choice of Spaghetti, Linguini, Ziti, or Angel Hair.*

*We use only 100% Durum Semolina Pastas Imported from Italy.*

**Pasta and Sauce** – *Your choice of Pasta topped with our own Red Sauce 10.5*

**Pasta & Meatball or Sausage** – *Choice of Pasta topped with one Meatball or one Sausage and our Red Sauce 12*

**Pasta and Meatsauce** – *With your choice of Pasta topped with our hearty Meatsauce 14*

**Calamari over Pasta** – *Sliced Calamari cooked in Red or White Sauce over your choice of Pasta 17.5*

**Pasta and Chopped Clams** – *Your choice of Pasta topped with Red or White Chopped Clam Sauce 17.5*

**Pasta and Whole Clams** – *Whole Little Neck Clams served with Red or White Sauce over your choice of Pasta 17.5*

**Mussels over Pasta** – *Fresh Maine Mussels in their shells, in Red or White Sauce served over your choice of Pasta 17.5*

**Scallops Marinara over Pasta** – *Sea Scallops cooked in a Red Marinara Sauce over your choice of Pasta 18*

**Pasta Aglio e Olio** – *Fresh chopped Garlic sautéed in imported Olive Oil over your choice of Pasta 11.5*

**Add Broccoli or Broccoli Rabe for 2.00 Add Sliced Italian Sausage for 3.00**

**Fettuccine Alfredo** – *Wide Egg Noodles tossed in a rich Parmesan Cheese Sauce 13.5*

**Pasta Carbonara** – *Your choice of Pasta tossed in a rich Parmesan Cheese Sauce cooked with Chopped Bacon 14.5*

**Penne Rigate with Pesto** – *Freshly made Basil and Garlic Pesto tossed with Penne Rigate Ziti 13.5*

**Penne and Vodka Sauce** — *Penne Rigate Ziti tossed in our delicious Pink Vodka Sauce 13.5*

### **SPECIALITA ITALIANE**

**Ravioli** – *Filled with Meat or Ricotta Cheese 12.5*

**Baked Ziti** – *Penne Ziti topped with Sauce and Mozzarella 12*

**Lasagna** – *Giovanna's Baked Meat and Ricotta Lasagna 14.5*

**Manicotti** – *Long Egg Noodles Filled with Ricotta Cheese 12.5*

**Stuffed Shells** – *Jumbo Shells filled with Ricotta Cheese baked with Sauce and Mozzarella 12.5*

**Sausage and Pepper Plate & Pasta** – *Italian Sausage and Peppers baked with Sauce and Mozzarella 14*

**Six Cheese Italian Purses** — *Small squares of pasta formed into "purses," filled with a mixture of six Cheeses tossed in our Creamy Alfredo Sauce 15*

**Eggplant Parmigiana & Pasta** – *Battered and fried Eggplant baked with Sauce and Mozzarella. Includes choice of Pasta 15*

Add to any Italian Specialty meal,  
your choice of 2 sausages, 2  
meatballs, or one of each, for 2.95

### **BISTECCA, VITELLO, POLLO E PESCE**

*(Steak, Veal, Chicken, & Seafood)*

**Chicken Parmigiana** – *Breaded Boneless Chicken Breast baked with our Sauce and Mozzarella 16.5*

**Chicken Marsala** – *Boneless Chicken Breast sautéed with Fresh Mushrooms and Imported Sweet Marsala Wine 18.5*

**Chicken Piccata** – *Boneless Chicken Breast sautéed with Lemon, White Wine and Capers 18.5*

**Veal Luigi Parmigiana** – *Breaded tender Veal Cutlet baked with Sauce and Mozzarella Cheese 17.5*

**Veal Marsala** – *Tender Veal Medallions sautéed with Fresh Mushrooms and Imported Sweet Marsala Wine 19.5*

**Veal Piccata** – *Tender Veal Medallions sautéed with Lemon, White Wine and Capers 19.5*

**Choice New York Strip Steak** – *16 oz. of Aged Beef, hand-cut to order and grilled to your specifications 27*

**Steak Teriyaki** – *An 8 oz. Sirloin Steak Marinated in our Teriyaki, grilled to your specifications 20*

**Broiled Cod** – *Fresh New England Cod broiled with seasoned Butter and White Wine 17*

**Jumbo Shrimp Scampi** – *Jumbo Shrimp sautéed with Garlic Butter and White Wine 21*

**Fish and Chips** — *A local favorite! Fresh Cod golden fried and served with our own Tartar Sauce and Fries 15.5*

**Fresh Salmon Filet** — *Broiled with White Wine and light Garlic Butter or Char-Grilled 20.5*

# Luigi's Children's Menu



Julius Cheeser

~ For the 12 and Under Crowd ~

**Plate of Pasta with Tomato Sauce or Butter 6.95**

**Baby Bowl of Pasta (perfect for toddlers) 4.95**

**Ravioli (Meat, Cheese, or Mixed) 8.95**

**Meatball or Sausage in Sauce 1.95 each**

**Sliced Chicken Cutlet with French Fries 8.95**

**Fish & Chips 10.95**

*Add a salad to any of the above 2.00*

**8 oz. Hamburger & Fries 7.95**

**-with Cheese, add 1.00**

**Grilled Cheese & Fries 6.95**

**Small Cheese Pizza (8 slices) 9**

## BEVANDE

### (Beverages)

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

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 2.50 / (Chocolate add .50)

**Iced Tea or Iced Coffee** 2.25 (Free Refills)

**Bottomless Mug of Coffee** 2.50

**Hot Chocolate** (Seasonal) 3.25

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

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

### - LUNCH SIDES -

**Pasta with Red Sauce** 8

Spaghetti, Linguini, Ziti, Angel Hair

**Batter Fried Onion Rings** 6

**Sausages in Sauce (2)** 6

**Spinach or Broccoli** 5

Sautéed with Garlic and Oil 6

**French Fries** Sm. 4 / Lg. 6

**Meatballs in Sauce (2)** 5

**Broccoli Rabe** 7

**Baby Peas** 5

**Grilled Italian Vegetables** 6.5

## 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. Talk about the perfect birthday gift.

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!**

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