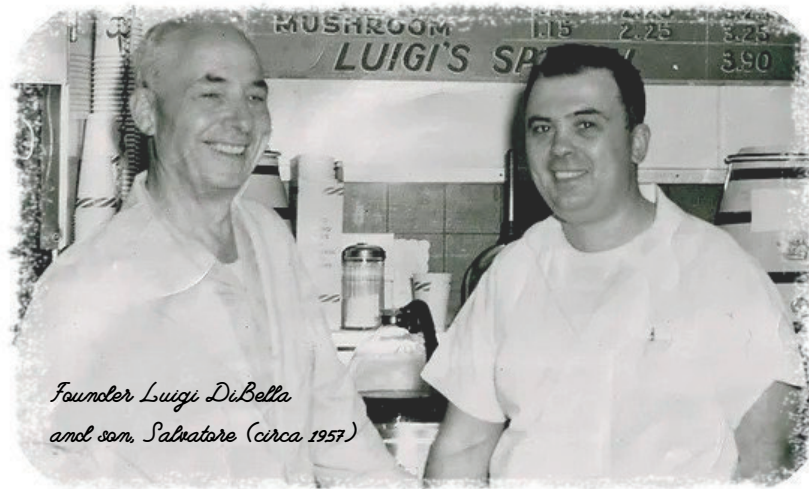


Welcome and Buon Appetito!



- OPEN YEAR ROUND -

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

Our dishes have spanned many family generations with recipes having roots deep in the “Old Country” of Italy.

We cook with the finest, all natural ingredients and use only the best imported pastas, olive oil and locally made cheeses. Our meats, seafood and produce are the freshest on the market.

Take a trip to explore the old country through our personal selection of delicious, regional Italian wines.

Book your next event with us in one of our private banquet rooms!

GLUTEN-FREE OPTIONS AVAILABLE



Please note that our kitchen is not a gluten-free environment

ZUPPE
- SOUPS - CUP/BOWL

Denizio's Hearty Minestrone

Flavorful tomato-based soup, packed with pasta and vegetables 6/9

Zuppa del Jorno

Ask for today's delicious soup option! 6/9

PRIMA DEL PRANZO
- APPETIZERS -

Burrata Fresca 

Creamy burrata, made locally, with arugula, sliced cherry tomatoes and balsamic glaze 14
Add a protein, make it a meal!

Fried Mozzarella

We slice a generous piece of Mozzarella, bread it with Italian breadcrumbs, fry it golden and bake it with marinara & more Mozzarella 12

Luigi's Famous Antipasto 

Italian cold cuts and cheeses, marinated vegetables and sliced Italian sausage, finished with house Italian dressing 16
Add anchovies +1.50

Mussels Capri 

Fresh P.E.I. mussels simmered in a white wine, garlic and caper sauce 16

Shrimp Cocktail 

Four jumbo shrimp chilled and served with a side of our cocktail sauce 14

Calamari Fritti

Tender calamari, fried golden and served with a side of house marinara 15
Sautéed with hot peppers +1.50

Broccoli Rabe with Sausage 

Sautéed in extra virgin olive oil and fresh garlic with sliced Italian sausage 14

Artichoke Hearts D'Oro

Battered and lightly fried, served with house creamy garlic dip 13

Buffalo Wings

Chicken wings tossed in house buffalo sauce, side of bleu cheese dressing and crisp celery 14

INSALATE FRESCHE
- SALADS -

Classic Caesar

Fresh romaine tossed in our Caesar dressing, topped with shaved Parmigiano Reggiano and crisp house croutons 12
Add anchovies +1.50

Bleu Iceberg 

A crisp iceberg lettuce wedge topped with chopped tomato, crumbled bacon, bleu cheese dressing, and blue cheese crumbles 13

Kale & Roasted Beet 

Baby kale, arugula and roasted beets, tossed in our balsamic vinaigrette with crumbled goat cheese and walnuts 14

Len's Mesclun 

Mixed leafy greens tossed in our balsamic vinaigrette with chopped walnuts, dried cranberries and crumbled gorgonzola 14

Luigi's Speciale 

Crisp romaine, tomatoes, cucumber, chopped Italian cold cuts and provolone, tuna salad, black olives, Italian seasoning, choice of dressing 16

House Tossed Salad 

Crisp romaine with grape tomatoes, cucumber, shredded carrot, red cabbage, black olives, choice of dressing
Small 6 / Large 11

Insalata Adds

Grilled Chicken 6, (3) Jumbo Shrimp 10, Grilled Salmon 12, 8-oz Marinated Sirloin 15, Tuna Salad 6, Sliced Prosciutto 5, Burrata 6, Shredded Mozzarella 3

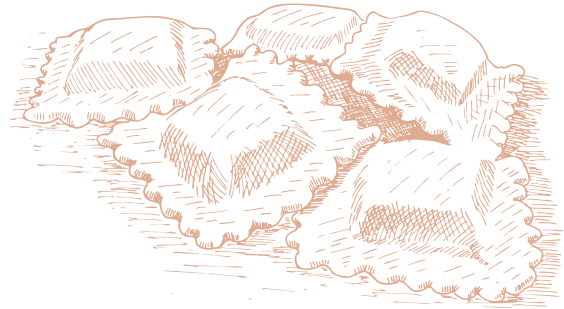
Dressings

House Creamy Garlic, Italian or Balsamic Vinaigrette, Parmesan Peppercorn, 1000 Island, Chunky Bleu +1, Gorgonzola Vinaigrette +1

FARINACEI SPECIALITÀ
- PASTA SPECIALTIES -

Full Loaf of our Famous Garlic Bread

The best you've ever had! 6
With melted Mozzarella +2



The Original Spaghetti Marinara

With our signature red sauce 16
Add (2) meatballs or (2) Italian sausages +4

Penne alla Vodka

Pink and creamy with a touch of vodka 19

Fettuccine Alfredo

Wide egg noodles tossed in a creamy
Parmesan sauce 19

Pappardelle alla Bolognese

Extra wide noodles tossed with hearty
meatsauce, topped with a dollop of
Stracciatella cheese 22

Penne alla Romana

Our style of Carbonara; penne tossed in a rich
Parmesan cream sauce with bacon 20

Ravioli Marinara

Filled with Pecorino Romano and Ricotta OR
beef, topped with our red sauce 19

Lobster Ravioli

Jumbo ravioli with a lobster and Ricotta filling,
tossed in a sherry cream sauce with plum
tomatoes and baby shrimp 28

Pasta Aglio e Olio

Finely chopped garlic sautéed in extra virgin
olive oil, served over angel hair 19
Add broccoli rabe and Italian sausage 4

Seafood Cannelloni

Fresh scallops, baby shrimp, pollack, Ricotta and
spinach, wrapped in egg noodle and baked with
vodka sauce, topped with Mozzarella 27

Eggplant Parmigiana

Battered and fried peeled eggplant, layered and
baked with marinara, Pecorino and Mozzarella,
with penne 21

Six Cheese Italian Purses

Pasta "purses" filled with a mixture of six cheeses
and tossed in our creamy alfredo sauce 20

Giovanna's Lasagna

Layered with seasoned ground beef and Ricotta,
baked with marinara and Mozzarella 21

Linguine with Whole Clams

Whole Rhode Island clams simmered in your
choice of red or white sauce 26

Linguine with Chopped Clams

Chopped Atlantic clams simmered in your
choice of red or white sauce 26

Shrimp Scampi

Jumbo shrimp sautéed with garlic butter and
white wine, served over pappardelle 27



*Some dishes can be made with GF pasta
+2*

Please check with your server

PESCE FRESCO
- FRESH SEAFOOD -

Baked Stuffed Shrimp

Four jumbo shrimp baked with our seafood bread stuffing, side penne marinara 27

Broiled New England Cod

Atlantic cod broiled in white wine and lightly seasoned butter, side penne marinara 25

Broiled Sea Scallops

Broiled with Italian breadcrumbs, lightly seasoned butter and white wine, side penne marinara 28

Salmon Filet

Chargrilled then oven baked with white wine and light garlic butter, served over baby spinach, side penne marinara 27

Zuppa Mista di Pesce

Whole clams, mussels, and calamari in your choice of red or white sauce, served over linguini 35

Add (8-oz) sea scallops OR (3) jumbo shrimp 10



DINNER SIDES

(2) Meatballs with Marinara 7.5

(2) Italian Sausages with Marinara 7.5

Spinach or Broccoli sautéed in Garlic and EVOO 7

Broccoli Rabe sautéed in Garlic and EVOO 7.5

Side Penne Marinara 6.5

French Fries 6

Batter Fried Onion Rings 7

BISTECCA, VITELLO, POLLO
- STEAK, VEAL, CHICKEN -

Chicken Leonardo

Boneless chicken breast sautéed with hot cherry peppers, sweet red peppers, garlic and baby spinach, served over angel hair 25

Chicken Piccata

Boneless chicken breast sautéed with lemon, white wine, and capers, served over angel hair 24

Chicken Marsala

Boneless chicken breast sautéed with sliced mushrooms and imported sweet Marsala wine, served over angel hair 24

Chicken Parmigiana

Breaded boneless chicken breast baked with our sauce and Mozzarella, with penne 22

Choice NY Strip

16-oz aged steak cut to order, served with French fries and sautéed broccoli 32

Surf & Turf - Add baked stuffed shrimp 5.5 ea.

Veal Piccata

Tender veal medallions sautéed with lemon, white wine, and capers, served over angel hair 26

Veal Marsala

Tender veal medallions sautéed with fresh mushrooms and imported sweet Marsala wine, served over angel hair 26

Veal Parmigiana

Breaded tender veal cutlet baked with our sauce and Mozzarella, with penne 24



LUIGI'S GRINDERS



LUIGI'S ORIGINALS

HOT FROM THE OVEN

Served with potato chips
Upgrade to French fries +2.50

Luigi's Originals come with finely shredded lettuce, sliced tomatoes, provolone, olive oil and a blend of spices on fresh Italian bread.

Coldcut Classics

Turkey, Ham, or House Roasted Beef 13

Cruciano's Italian Combo

Genoa Salami, Capa Cola, and Ham 14

The Tonno

Luigi's housemade Tuna Salad 14

The Vegeteriano

Mushrooms, cucumber, roasted red peppers 12

Do you like your Luigi's Original cold or toasted? Let us know!

DID YOU KNOW?

Our founder, Luigi Cruciano DiBella, is said to have invented the famous sandwich term, "The Grinder." Scan below to read the full story, published in 1996!



Chicken Parm

Breaded chicken breast, melted Mozzarella, and marinara sauce on Italian bread 15

Eggplant Parm

Breaded eggplant, melted Mozzarella, and marinara sauce on Italian bread 14

Meatball or Sausage

Choice of Meatball or Italian sausage, melted Mozzarella, and marinara sauce on Italian bread 14

Philly-taliano

Thin slices of Top Round steak, sautéed with green peppers, and melted American cheese on Italian bread 16

Americano Burger

Hand formed 12-oz Angus beef, lettuce, tomato, raw onion, and your choice of American, provolone, or Mozzarella cheese on a toasted bun, served with French fries 16

Burger Add-ons

Grilled mushrooms, caramelized onions, bacon, hot cherry peppers, crumbled Bleu Cheese
+1.50 each



Serving only the best in traditional Italian pies to generations of loyal customers. Our sauce and dough are made fresh daily with each pie hand stretched and made to order using the highest quality and imported Italian ingredients.

Our signature Luigi's crust is neither thick nor thin, but perfectly balanced in between.

Make it thick crust +2
Gluten free (11" size only) +3

12" Small = 8 Slices / 16" Large = 12 Slices

The Traditional
 Your choice of red or white sauce topped with Whole Milk Mozzarella
 Small 13 / Large 17

Additional Toppings
 Add toppings to any pizza or calzone
 Small & Calzone + 1.75 each / Large +2.25 each

Mushroom, Onion, Fresh Basil, Chopped Garlic, Black Olive, Hot Pepper, Roasted Green Pepper, Roasted Red Pepper, Sliced Tomato, Sun-dried Tomato, Spinach, Broccoli, Eggplant, Artichoke Heart, Ham, Bacon, Sausage, Meatball, Hamburger, Pepperoni, Anchovy
 Chopped Clams +3 / +5 Baby Shrimp +3 / +5

PIZZA SPECIALS

R **Luigi's Special**
 Red sauce, pepperoni, sausage, hamburger, green peppers, onions, mushrooms, and Mozzarella
 Small 18 / Large 24

E **Pizza Rosa**
 Red sauce, fresh garlic, sliced hot peppers, pepperoni, and Mozzarella
 Small 17 / Large 23

D **Chicken Parmigiana**
 Red sauce, breaded chicken, and Mozzarella
 Small 17 / Large 23

Vegetarian
 Red sauce, mushrooms, peppers, onions, black olives, spinach, and Mozzarella
 Small 16 / Large 22

Taste of Hawaii
 Red sauce, pineapple, ham, and Mozzarella
 Small 16 / Large 22

CALZONE

Filled with Ricotta, Parmesan, and Mozzarella, side of marinara 15

W **The Caprino**
 White sauce, Goat cheese, sliced prosciutto, light Mozzarella, baked and finished with fresh arugula and balsamic glaze
 Small 18 / Large 24

H **Italian Flag**
 White sauce, fresh Basil, tomato, Ricotta, and Mozzarella
 Small 16 / Large 22

I **Pizza Michelangelo**
 White sauce, broccoli, garlic, Ricotta, and Mozzarella
 Small 16 / Large 22

T **Clams Casino**
 White sauce, fresh chopped clams, sweet red peppers, onion, bacon, and Mozzarella
 Small 19 / Large 25

E **Buffalo Chicken**
 Buffalo sauce, breaded chicken, chopped celery, and Mozzarella
 Small 17 / Large 23

T **BBQ Chicken**
 BBQ sauce, grilled chicken, onions, bacon, and Mozzarella
 Small 17 / Large 23

C.

