

# LUIGI DI ROMA

RISTORANTE & LOUNGE

## STARTERS

CIABATTA GARLIC AND CHEESE LOAF 6

### SOUP

SOUP DEL GIORNO M.P.

PASTA FAGIOLI 6

### SALADS

ARUGULA SALAD

tomatoes, shaved parmigiana cheese with EVO oil and lemon 8

GORGONZOLA SALAD

chopped romaine, tomatoes, olives tossed with EVO oil and gorgonzola 8

CAESAR SALAD

shaved Reggiano parmigiana, croutons 8

Add... meatballs 6 grilled chicken or chicken cutlet 7  
grilled shrimp or salmon 10

### APPETIZERS

CLAMS OREGANATA

fresh oregano, crumbs, lemon butter 12

CAPRESE

fresh mozzarella, sliced tomato, and basil 9

EGGPLANT PANCAKES

layered mozzarella, ricotta, and marinara sauce 8

ITALIAN CLASSIC MEATBALLS (2)

(beef, veal and pork) marinara sauce & ricotta cheese 8

CLAMS OR MUSSELS POSILLIPO

marinara or white wine lemon butter 12

CALAMARI FRITTI

pepperoncini and marinara 12

ITALIAN FEAST

platter of classic Italian and chicken meatballs, sausage, eggplant pancakes,  
fried peppers, and ricotta 25

ANTIPASTO PLATTER

prosciutto, coppa, salami, tomato and fresh mozzarella  
with roasted peppers, olives, and artichoke hearts 25

Half portion of platters above 14

## MAIN COURSES

### PASTA AND CASSEROLES

MEATBALLS OR SAUSAGE OVER RIGATONI

slow simmered in Sunday gravy and ricotta 20

MEATBALLS & SAUSAGE COMBO

slow simmered in Sunday gravy and ricotta,  
with spaghetti or rigatoni 20

SPAGHETTI

with fresh tomato and basil sauce 15

RIGATONI ALLA VODKA

creamy pomodoro sauce 16

EGGPLANT PARMIGIANA

baked with mozzarella and pomodoro 18

MEATBALL STUFFED EGGPLANT PARMIGIANA

stuffed with meatballs and baked 22

SHRIMP SCAMPI

Linguine, chopped tomatoes, garlic, EV olive oil 26

LINGUINE VONGOLE

whole clams, garlic, pepper flakes, EV olive oil 22

RIGATONI BROCCOLI RABE

garlic, red pepper, and shaved Parmigiana 18

SAUSAGE & BROCCOLI RABE

sautéed and served over rigatoni with shaved Parmigiano 22

FETTUCCINI ALFREDO

creamy parmigiana sauce 18

MUSSELS SAUTÉ

with shallot white winelemonbutter sauce over fettuccini 19

SEAFOOD FRA DIAVOLO

clams, shrimp, calamari, lobster tail, mussels, marinara over linguine 33

-Whole wheat or gluten free pasta available upon request 2 extra  
-Add sausage or meatballs to any pasta dish 6

## ENTREES

served with seasonal vegetables or choice of Spaghetti or Rigatoni

### POULTRY

CHICKEN MILANESE

served with arugula salad and cherry tomatoes 19

CHICKEN PARMIGIANA

mozzarella and marinara sauce 19

CHICKEN MEATBALLS

over escarole and beans 17

CHICKEN SCALOPPINI FRANCESE

egg batter, white wine lemon butter sauce 20

CHICKEN SCALOPPINI PICCATA

capers, white wine lemon butter sauce 20

CHICKEN SCALOPPINI MARSALA

mushrooms in a marsala wine sauce 20

### MEAT

BEEF SHORT RIBS

creamy mushroom risotto 26

VEAL SCALOPPINI FRANCESE

egg batter, white wine lemon butter sauce 26

VEAL SCALOPPINI PICCATA

capers, white wine lemon butter sauce 26

VEAL SCALOPPINI MARSALA

mushrooms in a marsala wine sauce 26

VEAL CHOP PARMIGIANA

mozzarella and marinara sauce 33

VEAL CHOP MILANESE

lightly breaded served with arugula and cherry tomato salad 33

VEAL CHOP LUIGI

lightly breaded with eggplant, mozzarella and marinara 35

### FRESH FISH

SNAPPER FRANCESE

egg batter, white wine and butter sauce 29

SNAPPER OREGANATA

fresh oregano crumble, lemon, white wine sauce 29

SALMON MARCO POLO

sautéed with ginger, shallots and fresh tomato 23

SHRIMP OREGANATA

over broccoli rabe 26

FISH OF THE DAY

local fresh catch M.P.

### PANINI SANDWICHES

on ciabatta bread, served with fried red and green peppers

MEATBALL SLIDERS

3 meatballs as sliders (Classic Italian or Chicken) 15

SAUSAGE

slow simmered in Sunday gravy 15

MEATBALL PARMIGIANA

stuffed with meatballs, baked with marinara and mozzarella 15

### SIDES

Escarole 7

Escarole and beans 7

Broccoli Rabe 8

Fried red and green peppers 7

## DESSERT

TIRAMISU

mom's recipe: lady fingers soaked in espresso, coffee liquor  
and mascarpone cheese 8

CANNOLI

filled w ricotta and chocolate chips 8

SFOGLIATELLA

a shell-shaped filled Italian pastry 8

SORBETO

lemon, strawberry, and other assorted flavors 8

RICOTTA CHEESECAKE 8

SPUMONI BOMB

Gelato (chocolate, pistachio and cherry) 8

❧ **WINES & DRINKS** ❧

**Wines by the Glass/Bottle**

	<b>Glass</b>	<b>Bottle</b>
<b>SPARKLING</b>		
Prosecco, La Marca	9	32
Prosecco, Mionetto, split	12	
<b>PINOT GRIGIO</b>		
Pinot Grigio, Villa Dell' Amicizia	9	32
Pinot Grigio, Terra D' Oro	11	38
Pinot Grigio, Santa Margherita	16	52
<b>SAUVIGNON BLANC</b>		
Sauvignon Blanc, Kim Crawford	13	44
<b>CHARDONNAY</b>		
Chardonnay, Tormaresco	9	32
Chardonnay, Layer Cake	10	35
Chardonnay, Kendall Jackson	11	38
Chardonnay, Sonoma Cutrer	15	50
<b>INTERESTING WHITES</b>		
White Zinfandel, Beringer	8	28
Riesling, Schloss Vollrads, QBA	12	42
Vermentino, Rocca Dell Macia, Ochio	10	35
Fume Blanc, Ferrari Carano	11	38
Rose, Whispering Angel	14	42
<b>CABERNET</b>		
Cabernet, Josh Cellars	10	35
Cabernet, Francis Coppola "Claret"	12	42
Cabernet, Silver Palm	13	44
Cabernet, J Lohr	14	46
<b>CHIANTI</b>		
Chianti, Gabbiano	11	38
Chianti, Banfi Classico Riserva	14	46
Chianti, Ruffino Ducale (Tan Label)	18	58
<b>MERLOT</b>		
Merlot, Bogle	9	32
Merlot, Ferrari Carano	16	54
<b>PINOT NOIR</b>		
Pinot Noir, Villa Dell Amicizia	9	32
Pinot Noir, Meiomi	13	48
<b>TOSCANA</b>		
Super Tuscan, Santa Cristina, Antinori	9	32
Super Tuscan, La Maialina "Gertrude"	12	42
Super Tuscan, Pian Di Nova	16	54
<b>INTERESTING ITALIAN REDS</b>		
Nebbiola, Pertinace	12	42
<b>OTHER REDS</b>		
Malbec, Diseno	9	32
<b>HOUSE WINE</b>		
Pinot Grigio, Citra (House)	7	
Montepulciano D'Abbruzzo, Citra(House)	7	
Pinot Noir, Citra (House)	7	
Chardonnay, Citra(House)	7	

**BEER**

Corona	Sam Adams
Miller Lite	Amstel Light
Coors Light	Yuengling
Michelob Ultra	Guinness
Budweiser	Buckler N.A.
Bud Light	Stella Artois
Heineken	Moretti
Peroni	Moretti LaRossa
Hoegaarden	Goose Island IPA

**Coffee/Tea/Soft Drinks**

Espresso	3
Double Espresso	5
Cappucino	4
Tea Pot	4
Coffee	3
Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Ice Tea	3

**Bottle only Wines**

	<b>Bottle</b>
<b>SPARKLING</b>	
Moet & Chandon Imperial Brut	135
Louis Roederer Cristal	310
Veuve Clicquot	140
Dom Perignon	270
<b>CHARDONNAY</b>	
Chardonnay, Ferrari Carano	50
Chardonnay, Ramey, Russian River Valley	60
Chardonnay, Rombauer Carneros	68
Chardonnay, Planeta	68
Chardonnay, Cakebread, Napa Valley	76
Chardonnay, Far Niente	95
<b>PINOT GRIGIO</b>	
Pinot Grigio, Maso Canali	40
<b>SAUVIGNON BLANC</b>	
Sauvignon Blanc, White Haven	42
<b>INTERESTING WHITES</b>	
Vermentino, Solosole	42
<b>BAROLO</b>	
Barolo, Fontanafredda	87
Barolo, Massolino	95
Barolo, Prunotto	115
<b>BRUNELLO DI MONTALCINO</b>	
Brunello Di Montalcino, Caparzo	84
Brunello Di Montalcino, Col D' Orcia	87
Brunello Di Montalcino, Banfi	120
Brunello Di Montalcino, Antinori	135
<b>CHIANTI</b>	
Chianti, Castello D'Abola	34
Chianti, Frescobaldi Nipozzano Riserva	49
Chianti, Bran Caia	72
Chianti, Ruffino Ducale Gold Label	86
<b>TOSCANA</b>	
Sangiovese, Bocelli	35
Super Tuscan, Modus Ruffino	55
Super Tuscan, Villa Antinori	55
Super Tuscan, Tenuta Dell Ornellaia "Le Volte"	65
Ill Boro, Ill Boro	83
Super Tuscan, Tignanello Antinori	160
<b>CABERNET</b>	
Cabernet, Chateau Montelena, Napa	96
Cabernet, Silver Oak, Alexander Valley	120
Cabernet, Caymus, Napa Valley 1L	200
Cabernet, Caymus "Special Selection"	240
Cabernet, Mt Veeder Newton	250
Opus One	270
<b>MERLOT</b>	
Merlot, Blackstone	30
Merlot, Alexander Valley	42
Merlot, Robert Mondavi Napa Valley	46
Merlot, Markham	50
Merlot, Swanson	55
Merlot, Rombauer	65
Merlot, Duckhorn	87
<b>PINOT NOIR</b>	
Pinot Noir, La Crema Monteray	42
Pinot Noir, Erath Vineyards	45
Pinot Noir, De Loach	55
Pinot Noir, Decoy	58
<b>INTERESTING ITALIAN REDS</b>	
Montepulciano D'Abbruzzo, La Quercia	26
Palazzo Della Torre, Allegrini	45
Rosso Di Montalcino, Banfi	50
Bolla Amarone, Banfi	90
Amarone, Bertani Villa Arvedi	95
Nero D'Avola, Butera	45
Barbaresco, Piocesare	132
<b>OTHER REDS</b>	
Zinfandel, Ravenswood	28
Malbec, Ernesto Cantena Tahuan	36
Malbec, Aferrer Mendoza	52
Petite Syrah, Stag's Leap	69
Red Blend, The Prisoner	77