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Luigi's Italian Restaurant & Bar

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Menu Prices — October 25, 2026

Luigi's Italian Restaurant & Bar menu with prices in United States, updated April 2020: 69 items across 8 categories, prices from $3.55 to $40.79.

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Luigi's Italian Restaurant & Bar Menu with Prices (United States)

Luigi's Italian Restaurant & Bar menu with prices in United States, updated April 2020: 69 items across 8 categories, prices from $3.55 to $40.79. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/luigis-italian-restaurant-bar

Menu categories: Appetizers · Steaks and Chops · Luigi’s Signature Chops · Soup and Salad · Chicken · Italian Classics · Seafood · Beverages and Coffee

Appetizers

ITEM	PRICE
Bruschetta Italian bread with tomatoes, garlic, Mozzarella and Romano cheeses, baked, served with marinara sauce for dipping.	**$11.65**
Shrimp Santorini Crevettes sautées dans l'huile d'olive avec de l'ail, du fromage Feta, des tomates et une sauce marinara.	**$16.29**
Luigi’s Shrimp Cocktail Freshly boiled Tiger Shrimp served with homemade cocktail sauce.	**$16.29**
3 Cheese Pizza Un mélange de feta, mozzarella et Parmigiano-Reggiano se marie à des tomates séchées et fraîches, agrémenté d'huile d'ol...	**$11.65**
Grilled Italian Sausage Luigi’s Italian Sausage grilled over an open flame served with steeped tomatoes with basil and garlic and toasted Italia...	**$11.65**
Mozzarella Sticks Mozzarella cheese, lightly breaded and fried, served with marinara sauce.	**$11.65**
Zucchini Fritti Fresh zucchini sliced, lightly breaded and fried, served with our homemade Ranch dressing.	**$11.65**
Crab Dip Homemade crab dip oven baked, served with an olive oil and Romano cheese toast.	**$11.65**
Spinach And Artichoke Dip Épinards frais mélangés avec des artichauts crémeux et du fromage feta, servis avec des croûtons grillés de Romano.	**$11.65**
Fried Calamari Faux	**$12.25**
Ahi Tuna Sashimi grade tuna dipped in sesame seeds and cracked peppercorns, seared rare, sliced thin, and served with vegetable C...	**$16.29**

Steaks and Chops

ITEM	PRICE
Filet Mignon 9 oz Tendre filet de boeuf Angus de 9 oz, grillé à la perfection selon vos préférences, accompagné de champignons sautés et a...	**$40.79**
New York Strip Steak 12 oz Hand cut Black Angus Striploin seared and cooked over an open flame, served au jus with sauteed mushrooms and with your...	**$34.95**
New York Strip Peppercorn 12 oz Un généreux faux-filet new-yorkais de 12 oz, élégamment enrobé de grains de poivre noir, cuit selon votre préférence. Ac...	**$37.29**
New York Strip Formaggio 12 oz Black Angus strip steak cooked over an open flame and then finished with melted blue cheese crumbles, served with your c...	**$37.29**
Ribeye Steak 12oz Hand cut Black Angus Ribeye seared and cooked over an open flame, served au jus with sautéed mushrooms and with your cho...	**$34.95**
Ribeye Steak Marsala 12oz One of our Black Angus Ribeyes cooked over an open flame and then topped with a sauce of sautéed onions, fresh mushrooms...	**$37.29**

ITEM	PRICE
Flat Iron Steak 8 oz Black Angus flat iron steak seasoned, seared, and grilled over an open flame, sliced and served au jus with sauteed mush...	**$29.15**

Luigi’s Signature Chops

ITEM	PRICE
Double Bone Rack of Pork Côtelette de porc double os, soigneusement assaisonnée et grillée sur charbon, avec une finition au four, elle est propo...	**$30.29**
Rack of Lamb 16 oz Faux filet d'agneau de 16 oz parfaitement rôti selon votre préférence, accompagné d'un jus savoureux et rehaussé d'un na...	**$40.79**
Veal Chop 16 oz Bone-in grain-fed Veal rib chop seasoned, seared on the grill and finished in the oven, served in its’ own juices over r...	**$40.79**

Soup and Salad

ITEM	PRICE
Soup of the Day	**$4.09**
Luigi’s She Crab Soup	**$4.69**
Mozzarella Caprese Tranches de mozzarella fraîche et tomates disposées avec du basilic, accompagnées de poivrons rouges rôtis. Un filet de...	**$11.65**
Greek Salad Crisp greens, onions, olives, Feta cheese, tomatoes, Salonika peppers, cucumbers, with Italian dressing.	**$11.65**
Antipasto Salad Salami, pepperoni, Prosciutto ham, Provolone cheese, artichoke hearts, olives, peppers, tomatoes, onions, a roasted red...	**$17.49**
Caesar Salad Romaine lettuce, Romano cheese, croutons, mixed with our homemade Caesar dressing - made with anchovies.	**$11.65**
Grilled Chicken Salad Mixed greens, assorted peppers, onions, olives, tomatoes, mozzarella cheese topped with marinated grilled chicken and yo...	**$17.49**

Chicken

ITEM	PRICE
Chicken with Artichokes Émincé de poulet tendre et juteux, roulé dans la farine puis poêlé, accompagné de cœurs d'artichauts et de champignons s...	**$21.59**
Chicken Florentine Filet de poulet assaisonné, doré à la perfection et disposé sur un lit d'épinards frais. Ce plat est sublimé par des oig...	**$22.00**
Chicken Marsala Thin Chicken breast floured, sautéed with imported Marsala wine sauce, sautéed mushrooms, onions, served with your choic...	**$21.59**
Antonio’s Chicken Filet de poulet assaisonné et grillé, garni de champignons et oignons grillés, le tout nappé de mozzarella fondante. Acc...	**$21.59**
Penne Pollo Strips of chicken breast, roasted red peppers, onions, light garlic cream sauce, penne noodles and prosciutto ham.	**$21.59**
Chicken Alfredo De tendres morceaux de poitrine de poulet sont poêlés puis agrémentés d'une sauce Alfredo onctueuse, servis sur un lit d...	**$21.59**
Chicken Parmigiana Chicken breast pounded thin and grilled with Italian seasonings, Marinara sauce and melted Provolone cheese, served with...	**$21.59**
Chicken St Martin Chicken breast sauteed with sun-dried and fresh tomatoes, mushrooms, garlic basil, Marinara sauce, mozzarella, and Roman...	**$21.59**

Italian Classics

ITEM	PRICE
Veal Medallions Parmigiana Fresh milk fed veal medallions, lightly floured and sautéed, topped with marinara sauce and melted Provolone cheese, ser...	**$26.85**
Veal Marsala Fresh milk fed veal medallions, lightly seasoned, floured and sautéed, topped with a sauce of imported Marsala wine, mus...	**$26.85**
Veal Piccata Fines tranches de veau nourri au lait, légèrement épicées et enfarinées, dorées à la poêle et nappées d'une sauce citron...	**$26.85**
Ravioli Pomodoro De tendres raviolis farcis de fromage, baignés dans une sauce crémeuse à base de tomates et de basilic.	**$18.65**
Homemade Lasagne Layered noodles, seasoned ground beef, Ricotta cheese, meat sauce, melted mozzarella.	**$18.65**
Baked Cheese Ravioli Raviolis farcis de ricotta assaisonnée, nappés d'une sauce à la viande riche et gratinés au mozzarella fondant.	**$18.65**
Fettuccine Alfredo Heavy cream, butter, imported Romano cheese.	**$18.65**
Spaghetti with Meat Sauce or Marinara Un plat de spaghetti tendre, nappé d'une sauce tomate riche et aux saveurs profondes. Choisissez entre une sauce marinar...	**$16.29**
Linguine Aglio Olio Linguine, extra virgin olive oil, garlic, roasted peppers, mushrooms, Romano cheese.	**$18.65**
Penne alla Vodka Penne noodles tossed with a tomato, cream, and Vodka sauce.	**$19.80**
Italian Sausage and Peppers Italian Sausage, onion, sweet peppers, marinara sauce, melted mozzarella cheese and served with your choice of a Luigi’s...	**$20.99**
Baked Manicotti Three pasta shells stuffed with Ricotta cheese topped with meat sauce and melted mozzarella,	**$18.65**
Pasta Purses De délicates bourses de pâtes garnies d'une riche combinaison de six fromages, nappées d'une onctueuse sauce au pesto et...	**$19.80**
Baked Penne Enrobés de sauce à la viande savoureuse, les penne sont gratinés au four sous une couverture dorée de mozzarella fondant...	**$18.65**
Eggplant Parmigiana Eggplant fried, Marinara sauce, melted Romano and Provolone cheeses, served with your choice of a Luigi’s side item.	**$20.99**
Linguine with Pesto Linguine enroulé dans notre pesto maison, alliant basilic frais, fromage Romano, pignons de pin, huile d'olive extra vie...	**$19.80**

Seafood

ITEM	PRICE
Ahi Tuna (Seafood) Sashimi grade crushed peppercorn and Sesame rare tuna, served with zucchini, red pepper chutney, wasabi, horseradish and...	**$30.29**
Crab Stuffed Tilapia Filet de tilapia frais garni de chair de crabe maison, cuit au four avec une délicate sauce à la crème citronnée. Accomp...	**$26.85**
Atlantic Salmon Filet 8 oz of fresh Atlantic Salmon filet lightly seasoned and grilled over an open flame, served with a garnish of french gre...	**$26.85**
Atlantic Salmon Filet (Seafood) 8 oz of fresh Atlantic Salmon filet lightly seasoned and grilled over an open flame, served with a garnish of french gre...	**$26.85**

ITEM	PRICE
Crabcakes Three homemade crabmeat cakes are oven baked and topped with a light lemon dill sauce, served with your choice of a Luig...	**$26.85**
Shrimp Rotini Shrimp sautéed in Extra virgin olive oil, garlic, sun-dried tomatoes, mushrooms, peppers, a bit of Marinara sauce and Pa...	**$25.69**
Shrimp or Calamari Fra Diavolo Faux réponses: essayez ça au lieu de dire plus d’informations.	**$25.69**
Shrimp Alfredo Des crevettes sautées, enveloppées dans une sauce Alfredo onctueuse, accompagnées de fettuccine al dente.	**$25.69**
Shrimp Pomodoro Shrimp sauteed in a tomato basil cream sauce with a hint of garlic tossed with linguine.	**$25.69**

Beverages and Coffee

ITEM	PRICE
Soft Drinks	**$3.55**
S. Pellegrino Naturally carbonated spring water from Italy.	**$4.69**
Smoothies Des fruits frais soigneusement mixés pour créer une boisson glacée de 16 oz onctueuse. Profitez d'un choix varié de save...	**$5.85**
Tea & Milk	**$3.55**
Coffee We feature 100% French Roast ground in house for the freshest, boldest flavor available.	**$3.55**
Espresso	**$4.69**
Cappuccino	**$5.85**
Grande	**$7.00**