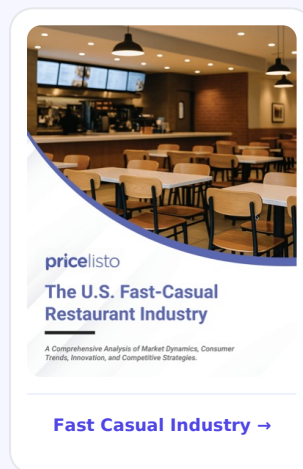




Luigi's Trattoria

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Spaghetti, Angel Hair, Penne, or Linguine Choose from spaghetti, angel hair, penne, or linguine with sauces like marinara, meat, or carbonara. Options include sau...	\$18.00
Chicken Parmigiana or Veal Parmigiana Breaded and pan-fried topped with marinara sauce and mozzarella cheese over angel hair.	\$27.00
Fettuccini Alfredo Topped with our fresh homemade creamy Alfredo sauce.	\$20.00
Mozzarella Cheese Sticks Served with homemade marinara sauce.	\$10.00
Penne a la Vodka Pâtes penne enrobées d'une sauce à la vodka avec éclats de jambon prosciutto.	\$22.00
Baked Lasagna Lasagne cuites au four avec viande savoureuse et ricotta crémeuse, nappées d'une sauce marinara maison.	\$24.00
Chicken Francese or Veal Francese Sautéed with eggs, white wine, and a lemon butter sauce over angel hair.	\$27.00
Lobster Stuffed Ravioli Raviolis farcis de chair de homard, nappés d'une sauce vodka onctueuse mélangée de crème et marinara, parsemés de morcea...	\$25.00
Meatballs Ground meat mixed with breadcrumbs, minced onion, and Italian herbs, served in a classic marinara sauce.	\$6.00
Grilled Chicken Juicy, perfectly grilled chicken with a hint of herbs and spices.	\$5.00
Risotto or Mashed Potato Italian sides offering a choice between creamy risotto and smooth mashed potato.	\$6.00
Stuffed Artichokes Lightly fried and stuffed with our housemade cream cheese filling then topped with aioli sauce.	\$14.00

Appetizers

ITEM	PRICE
Mozzarella Cheese Sticks (Appetizers) Served with homemade marinara sauce.	\$10.00
Stuffed Artichokes (Appetizers) Lightly fried and stuffed with our housemade cream cheese filling then topped with aioli sauce.	\$14.00
Mozzarella Caprese Tranches de mozzarella fraîche et tomates rehaussées de basilic, arrosées d'huile d'olive et de vinaigre balsamique.	\$12.00
Eggplant Rollatini Tranches d'aubergine fines enrobées de chapelure italienne, farcies de ricotta crémeuse et cuites au four.	\$13.00
Fresh Mussels* Served in red or white sauce. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you...	\$14.00
Fried Calamari Tender calamari served with marinara sauce.	\$17.00
Bruschetta a la Pomodoro Pain maison garni de tranches de tomates fraîches, basilic aromatique, fromage Asiago, huile d'olive et une pointe d'ail...	\$10.00

Soups & Salads

ITEM	PRICE
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Caesar Salad	\$13.00
Crisp Romaine, shredded Asiago cheese, croutons, and anchovies. *Consuming raw or undercooked meats, poultry, seafood, s...	
Greek Salad	\$13.00
Romaine croquante, olives savoureuses, pepperoncinis, poivrons verts, oignons, tomates juteuses, concombres et fromage f...	
House Salad	\$6.00
Feuilles de romaine croquantes accompagnées de concombres, oignons et tomates fraîches.	
Italian Salad	\$14.00
Un mélange de romaine croquante, d'olives savoureuses, de pepperoncini piquants, de poivrons verts, d'oignons, de tomate...	
Soup of the Day	\$6.00
Fresh daily selection; options include cup or bowl.	
Gorgonzola Salad	\$14.00
Fresh Romaine, dried cranberries, walnuts, and Gorgonzola cheese tossed with our signature Italian vinaigrette. *Consumi...	

Seafood

ITEM	PRICE
Seared Scallops	\$30.00
Faux-filets de mer poêlés reposant sur un crémeux risotto parfumé au pesto de basilic maison.	
Linguini with Clam Sauce	\$25.00
Linguine délicatement nappées d'une sauce clam, mélangeant palourdes peu profondes en coquille et palourdes hachées saut...	
Salmon Mediterranean*	\$29.00
Fresh filet sautéé in light marinara sauce with fresh tomatoes, sun-dried tomatoes, artichoke hearts, Kalamata olives,...	
Calamari a la Luigi	\$26.00
Calamars sautés avec une sauce marinara maison servis sur des linguines.	
Linguini with Mussels	\$25.00
Moules fraîches délicatement sautées, servies sur des linguines, accompagnées d'une sauce au choix : rouge ou blanche. P...	
Shrimp Scampi	\$26.00
Crevettes géantes sautées dans une sauce au beurre citronnée et vin blanc, rehaussées d'ail frais, servies sur des lingu...	
Shrimp Fra Diavolo or Marinara	\$26.00
Jumbo shrimp sautéé with our diavolo or marinara sauce over linguine.	
Grouper Franchise or Grouper Florentine Style (With Spinach and Tomatoes)	\$30.00
Fresh filet egg-dipped and sautéé with a white wine lemon butter sauce. Served over linguine pasta.	
Frutti di Mare	\$35.00
Un mélange de moules, palourdes, calamars, crevettes géantes, et mérou frais sautés dans une sauce marinara légère ou un...	

Steak & Pork

ITEM	PRICE
Filet Mignon*	\$49.00
8 oz filet mignon, grilled then sautéé in a Marsala mushroom sauce. Served with fresh sautéed vegetables and oven mashe...	
Pork Loin	\$24.00
Faux filet de porc grillé, nappé d'une sauce aux champignons au bourbon et poivrons rouges rôtis, le tout sur un lit de...	

Veal & Chicken

ITEM	PRICE
Chicken Parmigiana or Veal Parmigiana (Veal & Chicken)	\$27.00
Breaded and pan-fried topped with marinara sauce and mozzarella cheese over angel hair.	
Chicken Saltimbocca or Veal Saltimbocca	\$29.00
Fresh veal sautéé with spinach and mushrooms in a brown Marsala wine sauce, topped with prosciutto ham and fresh mozzar...	

ITEM	PRICE
Chicken Francese or Veal Francese (Veal & Chicken) Sautéed with eggs, white wine, and a lemon butter sauce over angel hair.	\$27.00
Chicken Marsala or Veal Marsala Sautéed in a sweet Marsala wine and brown sauce with fresh mushrooms over angel hair.	\$27.00
Chicken Piccata or Veal Piccata Sautéed in a lemon butter sauce with fresh garlic and capers over angel hair.	\$27.00
Chicken Lemone or Veal Lemone Sautéed in a lemon butter sauce with fresh garlic over angel hair.	\$27.00

Pasta

ITEM	PRICE
Fettuccini Alfredo (Pasta) Topped with our fresh homemade creamy Alfredo sauce.	\$20.00
Spaghetti, Angel Hair, Penne, or Linguine (Pasta) Choose from spaghetti, angel hair, penne, or linguine with sauces like marinara, meat, or carbonara. Options include sau...	\$18.00
Lobster Stuffed Ravioli (Pasta) Stuffed with lobster meat and topped with our vodka sauce (cream & marinara) and bacon.	\$25.00
Penne a La Vodka (Pasta) Penne pasta topped in a fresh vodka sauce and prosciutto ham.	\$22.00
Eggplant Rollatini (Pasta) Fried eggplant stuffed with ricotta, Parmesan, and mozzarella baked in the oven with marinara sauce with a side of spagh...	\$24.00
Baked Lasagna (Pasta) Meat and ricotta cheese served with marinara sauce.	\$24.00
Sausage Stuffed Ravioli Stuffed with Italian sausage, ricotta cheese, and broccoli in a mix of cream & marinara sauce.	\$22.00
Spinach Stuffed Ravioli Stuffed with spinach and ricotta cheese served with vodka sauce (cream & marinara sauce) and bacon.	\$20.00
Manicotti Manicotti rempli de ricotta, nappé de sauce marinara et couronné de mozzarella fraîche.	\$20.00
Eggplant Parmigiana Tranches d'aubergine enrobées d'œuf et dorées à la poêle. Recouvertes de sauce marinara, mozzarella fondante et fromage...	\$24.00
Homemade Gnocchi Homemade dumplings toasted in our fresh homemade marinara sauce and fresh basil.	\$20.00

Sides

ITEM	PRICE
Grilled Chicken (Sides) Juicy, perfectly grilled chicken with a hint of herbs and spices.	\$5.00
Risotto or Mashed Potato (Sides) Italian sides offering a choice between creamy risotto and smooth mashed potato.	\$6.00
Meatballs (Sides) Ground meat mixed with breadcrumbs, minced onion, and Italian herbs, served in a classic marinara sauce.	\$6.00
Grilled Shrimp Shrimp grilled with olive oil and lemon, often accompanied by a sprinkle of Italian herbs.	\$6.00
Italian Sausage Italian sausage typically grilled and served with a blend of spices, including fennel.	\$6.00

ITEM	PRICE
Gluten-Free Pasta Gluten-free pasta typically includes a blend of alternative grains, such as corn and rice, to offer a wheat-free option,...	\$3.00
Meat Sauce Ground beef simmered with marinara sauce, typically includes a blend of Italian herbs.	\$6.00
Mixed Veggies or Spinach Choice of sautéed mixed vegetables or spinach.	\$5.00
Wheat Pasta Whole wheat pasta typically includes a blend of vegetables such as broccoli and sun-dried tomatoes, enhanced with pine n...	\$3.00