

ANTIPASTI

Antipasto Famiglia A savory selection of cold assorted Italian delicatessen 10.

Scamorza alla Griglia Grilled smoked mozzarella topped with prosciutto di parma, over garden salad drizzled with extra virgin olive oil 10.

Funghi di Bosco Grilled portobello mushrooms with garlic, basil and tomatoes, served with roasted homemade polenta 10.

Zuppetta del Mediterraneo Sauteéd mussels, calamari, clams and tomatoes, in a white wine garlic broth, complemented with toasted homemade bread 12.95

Frittura Italiana Fried zucchini and mozzarella, served with marinara *or* spicy sauce 8.00

Calamari Fritti Fried calamari, served with homemade marinara *or* spicy sauce 10.

BRODO

Pasta e Fagioli Luigi's famous cannellini bean soup with homemade pasta and drizzled with imported rosemary oil small 4.00 large 7.50

Tortellini in Brodo Meat tortellini in a chicken broth flavored with grated parmigiano cheese small 4.00 large 7.50

LE PASTE

Fettucine Selvatiche Homemade fettucine sauteéd with mushrooms and eggplant in a light brown sauce, drizzled with extra virgin olive oil and delicate seasoning 13.95

Penne al Forno Baked ziti with ricotta cheese and tomato sauce topped with mozzarella 11.95

Timballo di Melanzane Homemade pasta with fresh tomato and mozzarella wrapped with eggplant and topped with tasty marinara sauce and freshly grated imported parmigiano cheese 14.50

Stuffed Shells Baked homemade shell pasta stuffed with ricotta and mozzarella in a light tomato sauce 12.

Spaghetti di Famiglia Spaghetti sauteéd with your choice of meatballs, sausage *or* meat sauce 11.95, in a flavorful tomato sauce 8.95

INSALATE

Insalata Mista Assorted mixed-green salad with onion, tomatoes and olives, in our house vinaigrette 4.95, with gorgonzola 5.95

Insalata di Cesare A classic Caesar salad tossed with homemade dressing and croutons 8.95

Insalata Caprese Fresh mozzarella, vine ripe tomatoes, fresh basil and garlic, tossed with extra virgin olive oil, served with toasted homemade bread 10.

Insalata Luigi Garden salad with gorgonzola cheese, Italian salami, roasted bell peppers and fresh corn in our house vinaigrette dressing 8.95

Broccoletti Sauteéd Italian "broccoli di rabe" with fresh garlic, extra virgin olive oil and white wine sauce 5.00

Arugola Salad Tossed arugola with house vinaigrette 8.95

Linguine Veraci Homemade linguine sauteed with fresh clams in a white wine *or* fresh tomato sauce 14.95

Lasagna di Sempre Baked homemade lasagna filled with mushrooms, meat, grated parmigiano cheese and mozzarella in a light tomato sauce 12.

Ravioli al Formaggio Homemade ravioli filled with assorted cheeses in a fresh tomato basil sauce 12.

Gnocchi con Broccoli Homemade potato dumplings (gnocchi) sauteéd with broccoli florets and fresh garlic in a delicate olive oil sauce with "peperoncini" 13.95

Linguine allo Scoglio Homemade linguine pasta, pan sauteéd with fresh clams, mussels, shrimp and scallops, in a savory plum tomato sauce, finalized with aromatic fresh herbs 17.95

I SECONDI

Risotto dello Chef Italian arborio rice sautéed with shrimp and porcini mushrooms, tossed with freshly grated imported parmigiano reggiano cheese and a dash of butter 18.95

Scaloppine di Sempre Milk-fed veal scaloppine in a sauce of your choice: Marsala, Piccata, Francese *or* Parmigiana, served with assorted seasonal sautéed vegetables *or* a side of pasta 18.95

Filetto al Pepe Verde Roasted filet mignon with green and pink peppercorn sauce, served with assorted seasonal sautéed vegetables 19.95

Pollo di Sempre Sautéed chicken breast in a sauce of your choice: Marsala, Piccata, Francese *or* Parmigiana, served with assorted seasonal sautéed vegetables *or* a side of pasta 15.95

Pollo della Casa Sautéed chicken breast with homemade sausage, roasted bell peppers, wild mushrooms and fine aromatic herb, in a delicious demi-glaze sauce 15.95

Parmigiana di Melanzane The famous eggplant parmigiana "entree", served with assorted seasonal sautéed vegetables *or* a side of pasta 14.95

Calamari del Golfo Fresh calamari sautéed with garlic and fine herbs in a light spicy tomato sauce, served over homemade linguine drizzled with extra virgin olive oil 15.95

Pesce del Faro Boneless filet of fresh tilapia sautéed with olives, capers, garlic, fresh tomatoes, pinch of seasoning and basil, served with seasonal sautéed vegetables 16.95

Sogliola Francese Flavorful fresh filet of lemon sole in a light egg batter, pan fried and sautéed with white wine, lemon, capers, a touch of butter and delicate seasonings, served with assorted seasonal sautéed vegetables 16.95

Gamberi Calabrese Fresh shrimp sautéed with garlic and olive oil, white wine and cherry peppers, served over a bed of homemade linguine 16.95

LE PIZZE

	Small	Large
Mozzarella	8.25	9.50
Caprese (no sauce) with fresh tomatoes, fresh basil, cheese and olive oil	11.75	13.95
Special; sausage, mushrooms, pepperoni	12.95	14.95
Works	14.75	16.95
Casino Pizza	14.25	15.75
Clam Pizza	12.50	14.50
Vegetarian	13.95	15.95
Margherita	11.50	13.50
Additional Item	1.50	1.80

(Choose from: Anchovies, Onions, Black Olives, Peppers, Meatballs, Ham, Salami, Spinach, Broccoli, Mushrooms, Sausage, Sicilian or Pepperoni)

GRINDERS

Meatball or Sausage	6.25
(with mozzarella cheese)	7.00
Eggplant Parmigiana	7.50
Chicken Parmigiana	7.50
Veal Parmigiana	8.95
Additional Item (peppers, mozzarella, onions <i>or</i> mushrooms)	.75

WINE FEATURES

WHITES	GLASS	BOTTLE
Verdicchio "Exclamation Point" Umani Ronchi Marches	7.	25.
Vermentino "La Cala" Sella e Mosca Sardina		28.
Pinot Grigio Bollini Trentino	7.	25.
Pinot Grigio Bortoluzzi Friuli		30.
Chenin-Viognier Pine Ridge Napa		28.
Chardonnay Guenoc California	7.	25.
REDS		
Pinot Noir Cono Sur Chile	7.	25.
Montepulciano d'Abruzzo Zaccagnini Abruzzi		35.
Merlot BLEND "Red" St. Francis Sonoma (BLEND OF MERLOT/CAB/CAB FRANC/ZIN)	7.	25.
Sangiovese-Cab-Merlot "Rosso" Caparzo Montalcino	8.	28.
Sangiovese di Romagna Cesari Emilia-Romagna		27.
Sangiovese Carpineto Chianti Classico Tuscany		30.
Sangiovese Carpineto Chianti Classico Reserva Tuscany		39.
Sangiovese Grosso Il Poggione Rosso di Montalcino Tuscany		38.
Valpolicella Ripasso (CORVINA BLEND) "Mara" Cesari Veneto		37.
Cabernet Sauvignon Avalon Napa	8.	28.

Wines are arranged by varietal, then lightest to richest in body
Please ask your server for our Reserve List