

LUIGI'S HOUSE

Bread served with all entrées

STARTERS

BRUSCHETTA WITH FRESH MOZZARELLA	8.25
Tuscan bread served with mozzarella, tomato, arugula, and basil pesto.	
CALAMARI	9.25
Tender calamari fried golden and served with a spicy marinara sauce.	
EGGPLANT ROLLATINI	7.95
Three rollatini made with thinly sliced eggplant, filled with ricotta, spinach, parmesan, and tomato fondue. Add a rollatini 2.25	
FRIED MOZZARELLA	7.25
Fresh mozzarella lightly breaded and served with marinara sauce and tomato basil relish.	
SAUSAGE BREAD	8.50
A homemade crust rolled with sausage, roasted red peppers and mozzarella, and then baked to a perfect finish. Cut into 8 slices.	
SPINACH & ARTICHOKE DIP	7.95
Three cheese dip with homemade seasoned flatbread crackers.	
PARMESAN ASPARAGUS	5.25
Tender asparagus with fresh grated parmesan, lightly broiled.	

PASTAS & HANDMADE RAVIOLI

CLASSIC SPAGHETTI & MEATBALLS	13.95
3 tasty meatballs on spaghetti and covered in meat or marinara sauce.	
PASTA BOLOGNESE	16.95
Choice of pasta with bolognese sauce. Topped with parmesan cheese.	
FETTUCCHINE ALFREDO WITH CHICKEN	14.95
COUNTRY RIGATONI	15.25
Italian sausage and pancetta bacon tossed with rigatoni and wild mushrooms in a light tomato cream sauce.	
CHICKEN BOWTIE	15.50
Sautéed, sliced chicken breast with portobello mushrooms, broccoli florets, sun-dried tomatoes and a white wine butter sauce. Tossed with farfalle pasta and topped with parmesan cheese.	
PENNE ALLA VODKA	12.95
Our Italian style vodka tomato cream sauce tossed with penne pasta.	
SEAFOOD PASTA	21.95
Clams, mussels, shrimp, calamari, basil and cherry tomatoes with spaghetti pasta, tossed in our brandy seafood sauce.	
PAPPAREDELLE WITH WILD MUSHROOM SAUCE	12.95
Mushroom medley tossed in a creamy porcini mushroom sauce. Add Chicken 3.25 Add Shrimp 5.95	
CHEESE RAVIOLI	15.95
Handmade large ravioli are double stuffed with four cheeses and topped with meat or marinara sauce.	
SHRIMP POMODORO	21.95
Fresh red ripe cherry tomatoes cooked in a white wine garlic sauce with fresh basil. Served with sautéed shrimp over angel hair pasta.	
LASAGNA	14.95
Layers of fresh pasta with cheese, spinach and marinara sauce are baked and topped with mozzarella.	
BAKED ZITI	12.95
Ziti pasta with marinara, mozzarella, ricotta, and parmesan cheeses. Add Cdn Sausage 1.95	

SANDWICHES

CHICKEN AVOCADO BLT	9.25
Made with avocado, bacon, lettuce, tomato and grilled chicken on herbed bread with parmesan mayonnaise. Served with Tuscan fries.	
BURGER BLUE	9.95
Grilled ½ pound fresh beef burger with gorgonzola, sautéed mushrooms, and grilled onions. Served with fries.	
BACON CHEDDAR BURGER	9.95
Grilled ½ pound black Angus beef burger with bacon and cheddar. Served with fries.	

SIDES

Green Beans Aglio Olio	4.25	Pasta with Marinara	4.25
Steamed Broccoli	4.25	Pasta with Meat Sauce	4.25
		Bread Service	1.50

Split meals add \$1.50

All weights indicate precooked weight. Prices and availability subject to change without notice.

Consumer Advisory: If you have allergies to any food products or special dietary needs, please ask your server for assistance. The management advises that eating raw or undercooked meats, poultry, eggs or seafood poses a health risk to everyone but especially to young children under the age of 4, pregnant women, the elderly and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact the management or your server.

ENTRÉE SALADS

CHOPPED SALAD	10.25
Char-broiled chicken breast on chopped romaine and iceberg lettuce, mixed with ditalini pasta, bacon, tomato, gorgonzola, red cabbage, green onion and our Italian house dressing.	
STRAWBERRY SPINACH SALAD	8.95
Baby spinach, strawberries, goat cheese, red onions, and sliced almonds tossed with a dark balsamic vinaigrette. Add grilled chicken breast 3.25	
ANTHONY SALAD	7.25
Mixed greens, prosciutto, crumbled gorgonzola and red onion tossed in Italian dressing. Our favorite house salad is now available in as an entrée salad.	
CAESAR SALAD	6.95
Crisp romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing. Add Chicken 3.25	

SIDE SALADS & SOUPS

SIDE CAESAR SALAD	3.95
SIDE ANTHONY SALAD	5.25
"THE WEDGE"	5.95
Crispy bacon bits, diced tomatoes, and crumbled gorgonzola cheese. Topped with our famous gorgonzola dressing	
SIDE SALAD	3.95
Iceberg lettuce, tomatoes, red onions, croutons and a side of house dressing.	
PASTA E FAGIOLI OR SOUP OF THE DAY	Cup 2.95 Bowl 5.25

WOOD OVEN PIZZA

Our Neapolitan thin crust topped with the freshest ingredients and baked in a wood-burning oven.

MARGHERITA	9.50
Ripe roma tomatoes, a light tomato sauce, fresh basil, parmesan and mozzarella cheeses with garlic and olive oil.	
VEGI PIZZA	10.25
Roasted bell peppers, mushrooms and onions. With homemade pizza sauce and topped with grated mozzarella.	
DOUBLE MEAT PIZZA	11.25
Mozzarella, pepperoni and Italian sausage.	
CHICKEN PESTO PIZZA	11.95
Grilled chicken breast, pesto, bruschetta tomatoes, goat cheese and shredded mozzarella with a touch of pizza sauce on the edge of the crust. Additional vegetables 1.10 Additional meat 1.45	

SPECIALTIES

CHICKEN LIMONE	16.95
With fresh spinach in a white wine and lemon sauce and served on a bed of angel hair pasta.	
8 OZ. FILET	33.95
Grilled filet of beef on a crustina served with parmesan mashed potatoes and asparagus dizzled with a red wine glaze.	
CRISPY EGGPLANT PARMESAN	14.95
Lightly breaded and golden fried then baked with fresh mozzarella, shredded mozzarella, and grated parmesan cheese. Topped with marinara and served over spaghetti.	
MACADAMIA ENCRUSTED HALIBUT OR MACADAMIA ENCRUSTED CHICKEN	29.95 21.95
A delicious portion is encrusted in macadamia nuts, baked and topped with a citrus beurre blanc. Served on a bed of grilled asparagus with rice pilaf.	

BONE-IN PORK MILANESE

Pork chop thinly pounded and breaded garnished with arugula tossed in a balsamic dressing with cherry tomatoes, red onion, and fresh parmesan accompanied with a citrus butter compound.

TILAPIA PICATTA	17.95
Pan seared tilapia over a bed of angel hair, topped with white wine sauce, capers, tomatoes and mushrooms.	
GRILLED SALMON	21.95
Grilled North Atlantic salmon served with parmesan mashed potatoes, roasted zucchini and squash, and a lemon butter sauce.	
VEAL TENDERLOIN PARMESAN OR CHICKEN PARMESAN	22.50 16.95
Baked with fresh mozzarella and parmesan, then topped with our rich marinara sauce. Served over a bed of angel hair pasta.	
VEAL TENDERLOIN MARSALA OR CHICKEN MARSALA	22.50 16.95
Sautéed in a rich marsala wine sauce with wild mushrooms and served on a bed of angel hair pasta.	



LUIGI'S HOUSE

LUNCH

STARTERS

- BRUSCHETTA WITH FRESH MOZZARELLA** 8.25
Lightly toasted Tuscan bread served with cherry-size mozzarella, tomato, arugula, and basil pesto.
- CALAMARI** 9.25
Tender calamari lightly breaded, golden fried and served with a spicy marinara sauce.
- EGGPLANT ROLLATINI** 7.95
Thinly sliced eggplant roll filled with ricotta, spinach, parmesan, and tomato fondue. Add a rollatini 2.25
- FRIED MOZZARELLA** 7.25
Slices of fresh mozzarella lightly breaded, deep-fried and served with marinara sauce and tomato basil relish.
- SPINACH & ARTICHOKE DIP** 7.95
Luigi mixes spinach and artichokes, then serves it up with three cheeses and our homemade seasoned flatbread for dipping.

ENTRÉE SALADS

Served with fresh bread

- CHOPPED SALAD** 10.25
Char-broiled chicken breast on chopped romaine and iceberg lettuce, mixed with ditalini pasta, bacon, tomato, gorgonzola, red cabbage, green onion and our Italian house dressing.
- STRAWBERRY SPINACH SALAD** 8.95
Baby spinach, strawberries, goat cheese, shaved red onions, and slivered almonds tossed with a dark balsamic vinaigrette. Add grilled chicken breast 3.25
- ANTHONY SALAD** 7.25
Mixed greens, prosciutto, crumbled gorgonzola and red onion tossed in creamy Italian dressing. Our favorite house salad is now available as an entrée salad.
- CAESAR SALAD** 6.95
Crisp romaine lettuce tossed with parmesan cheese, croutons and Caesar dressing. Add chicken 3.25

SOUPS

- SOUP OF THE DAY** Cup 2.95 Bowl 5.25
- PASTA E FAGIOLI** Cup 2.95 Bowl 5.25

SANDWICH DUETS

Choose a 1/2 sandwich with french fries and choose a cup of soup or side salad for just \$8.95

Meatball
Chicken Parmesan
Chicken Avocado BLT

Pasta e Fagioli
Soup of the Day
Side Caesar
Side Salad

PIZZA DUETS

Choose a personal sized pizza and a side salad for just \$9.95

Margherita Pizza
Vegi Pizza
Sausage Pizza

Side Caesar
Side Salad

**CATERING FOR
HOME OR BUSINESS**

**PASTAS, APPETIZERS,
SALADS AND DESSERTS**

SANDWICHES

- MEATBALL SANDWICH** 8.95
Luigi's homemade meatballs on a toasted loaf of Italian bread and then topped with marinara sauce and melted mozzarella cheese. Served with Tuscan fries.
- CHICKEN PARMESAN SANDWICH** 9.95
Lightly breaded chicken breast topped with our marinara sauce and melted mozzarella cheese, served on herb foccacia with Tuscan fries.
- CHICKEN AVOCADO BLT** 9.25
Made with avocado, bacon, lettuce, tomato and grilled chicken on herbed bread with parmesan mayonnaise. Served with Tuscan fries.
- BURGER BLUE** 9.95
Grilled 1/2 pound black Angus beef burger with gorgonzola, sautéed mushrooms, and grilled onions. Served with fries.
- BACON CHEDDAR BURGER** 9.95
Grilled 1/2 pound black Angus beef burger with bacon and cheddar. Served with fries.
- ITALIAN DELI WRAP** 9.95
A whole wheat tortilla filled with thinly sliced deli meats, spicy brown mustard, sliced provolone, tomatoes and lettuce tossed with a red wine vinaigrette. Served with fries.

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www.luigishouse.com

Split meals add \$1.00

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Lunch 09/11/14