



LUIGI'S

KITCHEN

ITALIAN CUISINE - CATERING - EVENTS

Luigi's Kitchen began the way many good things do—at home. What started as a small catering operation grew into a neighborhood trattoria, built on simple recipes, hard work, and a love for bringing people together. Over the years, we expanded, explored, and evolved. But at our core, nothing changed. So now, we've come back to what matters most—a smaller room, a closer table, and the kind of food meant to be shared. We're grateful you're here.

ANTIPASTI

Polpette di Carne - 12 *Chef Recommendation*

House-made baked meatballs with pomodoro sauce and melted mozzarella.

Il Cavolfiore - 15

Whole head of cauliflower rolled in fresh breadcrumbs and fried to a golden brown. Served with our house made aioli.

Calamari Fritti - 18

Golden fried calamari served with marinara and lemon.

Antipasto In Coppetta - 14

A selection of diced Italian meats, cheeses, vegetables and olives marinated to perfection. Served with crisp crostini.

Pinsa alla Roma - 19

Roman-style flatbread with arugula, tomatoes, mozzarella, and olive oil.

Scarola Rustica - 14

Tender escarole sautéed with garlic, crispy prosciutto, and white northern beans. Topped with breadcrumbs and grated cheese.

Ravioli in Carrozza - 12

Ricotta filled ravioli, breaded and deep fried to a golden brown. Served with marinara sauce.

INSALATE & PANE

Mozzarella Caprese - 14

Mozzarella, ripe tomatoes, basil, olive oil, and balsamic glaze.

Insalata Cesare - 9

add grilled chicken - 5, add shrimp - 8

Romaine, shaved Parmigiano, house-made dressing, and croutons.

Bread & Garlic Oil - 4

Looking for a bit more bread? Each Pasta, Primi and Secondi comes with fresh bread – but you can order more! Fresh slices of Chef's bread.

Each Pasta, Primi or Secondi selection served with our house salad fresh bread and garlic olive oil.

LA MIA PASTA

Choose your preferred pasta and pair it with your favorite sauce — thoughtfully prepared to your liking.

CLASSICO: SPAGHETTI | FARFALLE | PENNE | LINGUINI

PREMIO (ADD \$3): RAVIOLI | GNOCCHI

AGLIO OLIO E PEPERONCINO : Extra virgin olive oil, garlic and red crushed pepper. **15**

POMODORO: Fresh tomato sauce, garlic, fresh basil, and extra virgin olive oil. **16**

SUSANNA: Caramelized onions, brandy, and tomato cream sauce. **17**

GORGONZOLA CREAM SAUCE: Rich Gorgonzola cream sauce. **17**

MUSHROOM SAUCE: Mixed mushroom cream sauce. **18**

BOLOGNESE: Luigi's slow simmered all beef bolognese sauce. **18**

ADD PROTEIN: Grilled Chicken - 5, Shrimp - 8

PRIMI

Nonna Tina Lasagna - 20

Mom's classic Northern Italian lasagna, layered with rich meat sauce, creamy béchamel, and melted mozzarella.

Farfalle Luigi - 25

Farfalle pasta tossed with your choice of house-made sausage or diced chicken, broccoli, and red pepper flakes in a white wine cream sauce.

Padellino Kampill - 27 *Chef Recommendation*

Penne pasta tossed with sautéed chicken, mushrooms, and prosciutto in a brandy infused pomodoro cream sauce, finished with a drizzle of truffle oil.

Linguine Vongole - 26

Linguine pasta, fresh clams & cherry tomatoes tossed in a garlic & white wine sauce.

SECONDI

Parmigiana - Pollo (*Chicken*) 25 | Vitello (*Veal*) 31

Breaded chicken or veal, pan-fried and covered with tomato sauce and melted mozzarella cheese. Served with a side of penne pomodoro.

Nonno - Pollo (*Chicken*) 26 | Vitello (*Veal*) 32

Sautéed chicken or veal with mixed mushrooms, and prosciutto, all finished in a brandy gorgonzola cream sauce. Served with roasted red potatoes.

Melanzane Parmigiana - 20

Lightly fried eggplant layered with mozzarella, Parmigiano, fresh basil, and finished with pomodoro sauce. Served with penne pomodoro

Jägerschnitzel - Maiale (*Pork*) 26 | Pollo (*Chicken*) 27 | Vitello (*Veal*) 31 *Chef Recommendation*

Crispy breaded veal cutlet topped with a rich mushroom hunter's gravy. A traditional German favorite, Jägerschnitzel reflects the culinary influence just across the border from Bolzano, where dishes like this are frequently enjoyed alongside the region's Italian traditions.

Salmone Piccata - 28

Pan-seared salmon finished in a bright lemon-butter sauce with white wine, capers, and shallots, seasoned with a touch of salt and pepper. Served with green beans

CONTORNI

Penne Bolognese - 8 | Penne Pomodoro - 7 | Scarola Rustica - 8 | Green Beans - 7 | Roasted Potatoes - 7

*Our normal kitchen operations may involve shared cooking and preparation areas. Therefore, we cannot guarantee that any menu item can be completely free of allergens and may contain or come in contact with WHEAT, EGGS, PEANUTS, SHELLFISH, TREE NUTS, and MILK. Alert your server of any allergies or dietary restrictions. *Temperature-selected items are served medium unless requested otherwise. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.