

STUZZICHINI

<i>CLAMS CASINO</i>	12.50	<i>BAKED CRAB DIP</i>	16.00
Baked fresh clams · garlic butter · fine herbs · parmigiano · peppers · onion · bacon		Fresh lump crab meat · baked with four cheeses · Old Bay · crackers	
<i>MOZZARELLA CAPRESE</i>	12.50	<i>BRUSCHETTA NAPOLETANA</i>	10.00
Fresh mozzarella cheese · sliced red tomatoes · basil · extra virgin olive oil		Toasted Italian bread · chopped fresh tomatoes · garlic · basil · olive oil	
<i>MUSSELS</i>	13.50	<i>SHRIMP COCKTAIL</i>	11.00
Freshly sautéed · butter lemon <i>or</i> marinara <i>or</i> white wine sauce		Chilled fresh jumbo shrimp · house-made cocktail sauce	
<i>CALAMARI FRITTI</i>	13.50	<i>ANTIPASTO ITALIANO</i>	21.00
Floured and golden fried · marinara sauce		Prosciutto · salami · fresh mozzarella · sliced tomatoes · imported cheeses · roasted peppers · grilled eggplant · marinated mushrooms · kalamata olives · e.v.o.o.	

INSALATE

<i>GARDEN SALAD</i>	7.95	<i>GREEK SALAD</i>	12.55
Crisp romaine · fresh tomatoes · cucumbers · red onion · kalamata olives		Crumbled feta · tomatoes · kalamata olives · cucumbers · romaine lettuce · red onion · house vinaigrette	
<i>CHICKEN SALAD</i>	13.50	<i>CAESAR SALAD</i>	10.00
Grilled chicken breast · crisp romaine · fresh tomatoes · cucumbers · red onion · kalamata olives		Romaine · creamy Caesar dressing · romano cheese · house made croutons	
<i>CHEF'S SALAD</i>	11.95	<i>CHICKEN CAESAR SALAD</i>	13.50
Salami · ham · provolone cheese · tomatoes · romaine · cucumbers · red onion · kalamata olives		Grilled chicken breast · romaine · creamy Caesar dressing · romano cheese · house made croutons	
<i>FANCY SALAD</i>	11.95		
Romaine · tomatoes · kalamata olives · fresh mozzarella · feta · romano cheese · croutons · balsamic dressing		<i>ADD Anchovies</i>	3.00
<i>LA SFIZIOSA</i>	15.50	<i>ADD (4) Jumbo Shrimp</i>	8.00
Grilled chicken · roasted peppers · marinated eggplant · romaine lettuce · fresh tomatoes · olives · balsamic dressing		<i>ADD Grilled Chicken</i>	8.00
		<i>ADD Fried Calamari</i>	9.00

CONTORNI

<i>FRESH SPINACH sautéed in garlic butter</i>	8.50	<i>CHICKEN WINGS</i> hot, mild, BBQ Old Bay	15.50
<i>FRESH BROCCOLI in garlic butter</i>	8.50	<i>CHICKEN TENDERS</i>	12.50
<i>FRESH MUSHROOMS in garlic butter</i>	8.50	<i>MOZZARELLA STICKS</i>	10.00
<i>MEATBALLS (4) in tomato sauce</i>	8.50	<i>FRENCH FRIES</i>	SM 4.65 / LG 6.05
<i>SAUSAGE in tomato sauce</i>	8.50	<i>ONION RINGS</i>	SM 4.65 / LG 6.05
		<i>GARLIC BREAD (w/ cheese)</i>	4.00 / (5.50)

FRUTTI DI MARE

LINGUINE alle VONGOLE 20.05

Fresh middle neck clams · butter lemon *or* white wine *or* marinara · linguine

LINGUINE CALAMARI 20.95

Fresh squid · marinara · garlic · linguine

MEDITERRANEO 26.75

Jumbo shrimp · little neck clams · lump crabmeat · garlic · marinara · capellini

SHRIMP MARINARA or FRA DIAVOLO 20.55

Jumbo shrimp · garlic · marinara *or* spicy marinara · linguine

SHRIMP RIVIERA 20.55

Jumbo shrimp · garlic · lemon · butter · linguine

SHRIMP ALFREDO 20.75

Jumbo shrimp · rich cream · romano cheese · old bay · fettuccine

PENNE alla POLPA di GRANCHIO 22.50

Lump crabmeat · fresh tomatoes · delicate cream sauce · old bay · penne

LINGUINE alle COZZE 20.00

Mussels · butter lemon *or* white wine *or* marinara · linguine

VITELLO

VEAL PARMIGIANA 21.00

Breaded tender veal · Luisa's tomato sauce
· melted mozzarella · spaghetti

VEAL MARSALA 23.50

Veal scaloppini · marsala wine
· fresh mushrooms · spaghetti

VEAL PICCATA 23.50

Tender veal · fresh lemon · capers
· garlic · butter · spaghetti

VEAL FIORENTINA 24.95

Veal scaloppini · mozzarella · fresh spinach
· mushrooms · garlic · white wine · spaghetti

POLLO

CHICKEN PARMIGIANA 16.95

Breaded chicken breast · Luisa's tomato sauce
· melted mozzarella · spaghetti

CHICKEN MARSALA 18.55

Chicken breast · marsala wine · fresh mushrooms · spaghetti

CHICKEN BROCCOLI 19.25

Chicken breast · broccoli · light cream · romano cheese · penne

CHICKEN FIORENTINA 19.95

Chicken breast · mozzarella · fresh spinach · mushrooms
· garlic · white wine · spaghetti

CHICKEN ALFREDO 17.75

Chicken breast · rich cream sauce · romano cheese · penne

Luisa's dishes are prepared for you with locally grown, fresh ingredients !

PASTA

Gluten Free pasta option available upon request (additional charge)

PENNE al FILETTO di POMODORO 13.00

· with chicken or shrimp 21.00

freshly diced tomatoes · virgin olive oil · garlic · basil · penne

PENNE alla ARRABIATA 13.00

· with chicken or shrimp 21.00

spicy marinara · Italian herbs · romano cheese · penne

PENNE CAPRESE 13.95

· with chicken or shrimp 21.95

fresh tomatoes · mozzarella cheese · garlic · basil · penne

TORTELLINI EMILIANI 13.95

· with chicken or shrimp 21.95

broccoli · mushrooms · tomatoes · delicate cream sauce · cheese tortellini

FETTUCCHINE ALFREDO 12.50

· with chicken or shrimp 20.50

rich cream sauce · butter · romano cheese · fettuccine

FETTUCCHINE SPINACH 12.95

· with chicken or shrimp 20.95

sautéed spinach · fresh garlic · white wine · olive oil · fettuccine

FETTUCCHINE BOLOGNESE 14.00

creamy pink sauce · Wagyu ground beef · fettuccine

SPAGHETTI PUTTANESCA 13.50

anchovies · capers · kalamata olives · fresh garlic · marinara · spaghetti

PASTA with SAUSAGE, PEPPERS, and ONIONS 13.50

sliced Italian sausage · bell peppers · onions · tomato sauce · spaghetti

SPAGHETTI with MEAT SAUCE 13.95

SPAGHETTI with SAUSAGE 13.95

SPAGHETTI with MEATBALLS 13.95

SPAGHETTI with TOMATO or MARINARA SAUCE 11.00

APPENA SFORNATO

EGGPLANT PARMIGIANA 16.00

sliced Italian eggplant · tomato sauce · romano cheese · mozzarella · spaghetti

LASAGNA 15.25

layered pasta · perfectly seasoned beef · creamy ricotta · mozzarella · tomato sauce

STUFFED SHELLS 11.95

stuffed pasta shells · ricotta · mozzarella · romano cheese · tomato sauce

BAKED ZITI 12.25

penne pasta · ricotta · romano cheese · tomato sauce · melted mozzarella

BAKED RAVIOLI 11.95

four cheese ravioli · tomato sauce · mozzarella cheese

LA PIZZA INDIVIDUALE

All pizzas topped with Luisa's sauce and mozzarella unless noted.

CHEESE and TOMATO SAUCE 11.50

New York style · thin crust · Luisa's sauce · mozzarella

WHITE GOURMET 16.00

no sauce · broccoli · tomatoes · ricotta · mozzarella · garlic

WHITE SPINACH 16.00

no sauce · spinach · tomatoes · ricotta · mozzarella · garlic

MARGHERITA 16.00

fresh tomatoes · garlic · basil · fresh mozzarella

PAISANA 18.90

Italian prosciutto · diced tomatoes · fresh mozzarella

TACO PIZZA 19.50

taco seasoned-beef · lettuce · tomato · cheddar

VEGGIE 18.00

broccoli · artichokes · mushrooms · tomatoes
· kalamata olives · peppers · onions

CHICKEN BACON RANCH 18.95

no sauce · grilled chicken · crispy bacon · creamy ranch

CHICKEN BROCCOLI 17.50

sliced grilled chicken · fresh broccoli

MEAT LOVERS' 17.50

ham · beef · pepperoni · bacon · sausage

CHICKEN PIZZA 17.25

no sauce · grilled chicken · BUFFALO sauce *or* BBQ sauce

SUPREME 17.00

pepperoni · sausage · onions · green peppers · mushrooms

HAWAIIAN 16.55

sweet pineapple · baked ham

CAPRICCIOSA 17.95

mushrooms · kalamata olives · ham
· roasted peppers · artichokes

GLUTEN FREE PIZZA 14.00

thin crust · Luisa's sauce · mozzarella

Additional Toppings :

bacon · beef · pepperoni · sausage · ham · ricotta · spinach · broccoli
· anchovy · bell peppers · onions · fresh mushrooms · extra cheese
· fresh garlic · kalamata olives · artichokes · tomatoes · roasted peppers

Tues— Thur 12 - 8 PM

PIZZA A LEGNA

Wood Fired Pizza . Prepared in the traditional Neapolitan style at temperatures above 800°.

PIZZA della NONNA 13.00

anchovies · garlic · oregano · San Marzano tomatoes · no cheese

DIAVOLA 18.50

salame piccante · hot peppers · K & B sausage
· fresh mozzarella · San Marzano tomatoes

PIEMONTE 18.50

caramelized onions · sauteed mushrooms
· gorgonzola · mozzarella · no sauce

NAPOLETANA 16.50

fresh basil · fresh mozzarella · San Marzano tomatoes

ROMAGNA 19.50

prosciutto · arugula · mozzarella · parmigiano
· balsamic glaze · no sauce

QUATRO FORMAGGI 19.50

sharp provolone · fontina · fresh mozzarella
· parmigiano · no sauce

MEDITERRANEA 22.00

kalamata olives · feta · mozzarella · red onion · spinach · artichokes · tomatoes · no sauce

PANINI

LUISA'S BURGER 20.00

* 10 oz. Local Beef · cooked to order
· cheddar · lettuce · tomato · red onion
· Luisa's ciabatta bun · Hand-cut Fries

CHICKEN SANDWICH 20.00

Grilled chicken breast · bacon
· pepper jack · lettuce · tomato · red onion
· Luisa's ciabatta bun · Hand-cut Fries

PER I BAMBINI

(Children under 10)

<i>BAKED ZITI</i>	<i>9.00</i>	<i>PENNE w/ BUTTER</i>	<i>9.00</i>
<i>BAKED RAVIOLI</i>	<i>9.00</i>	<i>SPAGHETTI w/ TOMATO SAUCE</i>	<i>8.00</i>
<i>FETTUCCINE ALFREDO</i>	<i>9.00</i>	<i>SPAGHETTI with MEATBALLS</i>	<i>9.00</i>
<i>12" CHEESE PIZZA</i>	<i>11.50</i>	<i>CHICKEN TENDERS w/ FRIES</i>	<i>9.95</i>

BEVANDA

SOFT DRINKS 3.35

Pepsi · Diet Pepsi · Mountain Dew

Birch Beer · Sierra Mist · Ginger Ale

Brewed Iced Tea · Raspberry Tea · Pink Lemonade

JUICE 2.95

MILK 3.25

SAN PELLIGRINO 4.00

COFFEE 3.35

HOT TEA 3.35

ESPRESSO 3.75

DOUBLE ESPRESSO 4.75

LATTE 6.00

CAPPUCCINO 6.00

DOLCI DEL GIORNO

Ask your server for today's dessert selection.

* CAKEAGE FEE: \$1 per person charge incurred upon bringing and/or serving any dessert not purchased at Luisa's.

Grazie & Buon Appetito !

INFORM YOUR SERVER OF ANY FOOD ALLERGIES

Gluten Free pasta available upon request (additional charge).

* Consuming raw or undercooked meats, poultry or shellfish may increase your risk of foodborne illness.

Split Plate Charge \$6

18% Gratuity May Be Applied to parties with 4 or more separate checks.

BIRRA

<u>Draft</u>		<u>Imported</u>		<u>Domestic</u>		<u>Non-Alcoholic</u>
<i>Yuengling</i>	6.00	<i>Corona</i>	7.00	<i>Michelob Ultra</i>	7.00	<i>Heineken Zero</i>
<i>Coors Light</i>	6.00	<i>Peroni</i>	7.00	<i>Bud Light / Bud</i>	6.00	6.00
<i>Modelo</i>	7.00	<i>Stella Artois</i>	7.00	<i>EVO # 3</i>	7.00	
<i>Sam Adams (seasonal)</i>	7.00			<i>Dogfish</i>	7.00	
<i>Blue Moon (seasonal)</i>	7.00					

BEVANDI SPECIALI

LEMON BASIL MARTINI 11.95

House-infused Basil Vodka · Fresh Sour

LUISA'S WHISKEY SOUR 11.95

Old Overholt Rye · Fresh-Squeezed Sour
· Dash of Grand Marnier

ST. GERMAINE PEAR COSMO 11.95

Absolut Pear Vodka · St. Germaine Elderberry
· White Cranberry · Lime

ORANGE CRUSH 11.95

Blu Steel Orange · Triple Sec · Orange Juice

TITO'S LEMONDROP MARTINI 11.95

Tito's Vodka · Fresh Citrus · Sugar Rim

APEROL or LIMONCELLO SPRITZ 11.95

Aperol *or* Limoncello · Prosecco
· Club Soda · Orange Slice

LIMONCELLO MARTINI 11.95

Limoncello · Smirnoff · Lemon Twist

GOOMBAY SMASH 11.95

Malibu · Gosling's Dark Rum
· Peach Brandy · Orange · Pineapple

POMEGRANATE MARTINI 11.95

Smirnoff Vodka · Pomegranate Juice
· House Sour · Lemon Twist

GRAPEFRUIT CRUSH 11.95

Blu Steel Vodka · Grapefruit Juice · Triple Sec

ESPRESSO MARTINI 12.55

Carolans *or* Kahlua · Espresso Shot · Smirnoff Vodka

NEGRONI 11.95

Giarola Jteach Gin · Campari · Sweet Vermouth
· Orange Slice

VINO

<u>White</u>	Glass	1/2 Carafe	<u>Red</u>	Glass	1/2 Carafe
Prosecco, <i>Nino Ardevi, Lombardia</i>	11	20	Pinot Nero, <i>Kaltern-Caldaro (Italy)</i>	12	21
Moscato, <i>Frontera (Chile)</i>	11	20	Chianti, <i>Placido (Italy)</i>	12	21
Riesling, <i>Chateau St. Michelle (WA State)</i>	11	20	Cabernet, <i>Frontera (Chile)</i>	11	20
Falanghina, <i>Lava Fantini (Campania)</i>	11	20	Malbec, <i>Nomade (Argentina)</i>	11	20
White Zinfandel, <i>Beringer (California)</i>	11	20	Montepulciano, <i>Impero (Italy)</i>	11	20
Sauvignon Blanc, <i>Frontera (Chile)</i>	11	20	Merlot, <i>Frontera (Chile)</i>	11	20
Rose`, <i>Stemmari (Italy)</i>	11	20			
Pinot Grigio, <i>Placido (Italy)</i>	11	20	<u>Dolci</u>		
Chardonnay, <i>Frontera (Chile)</i>	11	20	Lambrusco, <i>Riunite (Emilia)</i>	10	—
			Rosa Regale, <i>Banfi (Piemonte)</i>	11	—