SPECIALTY PIZZAS

	12"	14"	16"
WHITE GOURMET	17.00	23.00	25.50
NO SAUCE –broccoli –tomato –ricotta –mozzarella –garlic			
WHITE SPINACH	17.00	23.00	25.50
NO SAUCE –spinach–tomato –ricotta –mozzarella –garlic			
MARGHERITA	17.00	23.00	25.50
Fresh mozzarella –chopped tomatoes –basil –garlic			
LUISA'S SUPREME	18.00	23.50	25.95
Pepperoni –sausage –fresh mushrooms –peppers –onions			
PAISANA	20.00	28.95	32.25
Prosciutto –tomatoes –fresh mozzarella			
CAPRICCIOSA	19.00	23.50	28.95
Mushrooms –olives –ham –roasted peppers –artichoke hearts			
LUISA'S VEGGIE	19.00	25.25	28.50
Broccoli –artichokes –mushrooms –tomatoes –green peppers –onions –kalamata olives			
HAWAIIAN	17.55	19.95	22.25
Ham –sweet pineapple			
MEAT LOVERS'	18.50	24.95	27.95
Pepperoni –sausage –bacon –ham –beef			
TACO PIZZA	20.00	26.25	31.25
Taco-seasoned beef –shredded lettuce –tomatoes –cheddar			
CHICKEN PIZZA	18.00	24.25	29.25
-Buffalo sauce *or* BBQ sauce -Grilled Chicken			
CHICKEN BACON RANCH	20.00	25.00	31.00
NO SAUCE -Grilled chicken –bacon –ranch dressing			

Wood-Fired Pizza
Available Tues- Thur 12-8 pm

Gift Cards Available.
Reservations Recommended.

410-778-5360

luisasrestaurant.com

luisas.chestertown@gmail.com

PIZZABILITIES

NEW YORK STYLE	*12"*	*14"*	*16"*
Sauce & Cheese	12.50	15.65	18.45
1 Topping	14.25	17.65	20.95
2 Toppings	16.00	19.65	23.45
3 Toppings	17.75	21.65	25.95
4 Toppings	19.50	23.65	28.45
5 Toppings	21.25	25.65	30.95

GLUTEN FREE	*9"*	*13"*
	16.50	19.65
Per Topping	1.75	2.50

TOPPINGS:

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

STROMBOLI

	SM	*LG*
Toppings	*1.50*	*2.00*
Regular (Mozzarella Cheese & Sauce Inside)	*10.50*	*15.50*
Supreme	*14.95*	*21.55*
Steak	*15.45*	*22.45*
Meat Lovers'	*16.95*	*21.65*
Veggie	*16.95*	*21.95*
White Gourmet	*13.95*	*18.55*
White Spinach	*13.95*	*18.55*
Three Cheese Calzone (Mozzarella, Ricotta, Parmigiano No Sauce Inside)	*11.95*	*16.65*

28" Party Pizzas *$48.00 +$7 per topping*

HOT SUBS

	SM	*LG*
CHICKEN PARMIGIANA	*10.00*	*12.00*
EGGPLANT PARMIGIANA	*10.00*	*12.00*
MEATBALL PARMIGIANA	*10.00*	*12.00*
SAUSAGE,PEPPERS,ONIONS PARM	*10.00*	*12.00*
ITALIAN GRILL	*10.00*	*12.00*
Baked w/provolone, ham, salami; lettuce, tomato, onion		
VEGGIE SUB	*10.00*	*12.00*
Melted cheese –let–tom–onion –mushrooms –peppers		
CHEESE STEAK	*10.00*	*12.00*
DELUXE CHEESE STEAK	*11.00*	*13.00*
Mushrooms –green peppers –onions		
CHICKEN CHEESE STEAK	*11.00*	*12.50*
DELUXE CHICKEN CHEESE STEAK	*12.00*	*13.00*
Mushrooms –green peppers –onions		
BUFFALO CHICKEN CHEESE STEAK	*11.50*	*13.00*
Ranch ***or*** Bleu Cheese		

BURGERS

10 oz. · Local Beef · Served on our Ciabatta Bun

CLASSIC CHEESE BURGER	16.00
Lettuce –tomato –pickle –onion –American	
VINNY CHEESE BURGER	17.00
Mushrooms –bacon –mayo –American	
BBQ BACON CHEESE BURGER	18.00
Bacon –BBQ sauce –Cheddar	

COLD SUBS & Wraps

	SM	*LG*
ITALIAN capicolla –salami –provolone	*10.00*	*12.00*
COLD CUT ham –salami –provolone	*10.00*	*12.00*
TURKEY & CHEESE	*10.00*	*12.00*
HAM & CHEESE	*10.00*	*12.00*
SPECIAL SUB ham –salami –capicolla –provolone	*11.00*	*12.50*
Chicken Caesar Wrap Hand-cut Fries or Salad	*13.95*	
Buffalo Chicken Wrap Hand-cut Fries or Salad	*13.95*	
lettuce –cheddar –buffalo sour cream sauce		

SIDES

	SM	*LG*
FRENCH FRIES	*4.95*	*6.55*
ONION RINGS	*4.95*	*6.55*
MOZZARELLA STICKS (6)		*11.00*
GARLIC BREAD		*4.00*
GARLIC BREAD w CHEESE		*5.50*
CHICKEN TENDERS		*13.50*
CHICKEN WINGS (10) Hot, Mild, or BBQ		*16.00*

CARRY-OUT MENU

LUISA'S

CUCINA ITALIANA

849 Washington Avenue
Chestertown, MD 21620

410.778.5360

Chef-owned & operated Est.2000

OCT 2026

luisasrestaurant.com

Tues -Thur 11-8pm Fri-Sat 11-8:30pm

Carry-Out Trays

	Small	*Med*
	Serves 4	*6*
Spaghetti with Meatballs, Meatsauce *or* Sausage	60	90
Penne Primavera	60	90
Penne w Sausage, Peppers, Onions	60	90
Baked Ziti/ Ravioli/ Stuffed Shells	60	90
Lasagna	66	99
Eggplant Parmigiana	68	102
Chicken Parmigiana	72	108
Chicken Marsala OR Chicken Piccata	76	114
Veal Parmigiana	88	132
Veal Marsala OR Veal Piccata	100	150
Penne alla Polpa di Granchio	94	141
Shrimp Alfredo or Marinara	88	132
	Reg 6-8	XL 12-16
Tray of Garden Salad	30	60
Tray of Greek or Caesar	40	80

- *Additional options & pricing available upon request*
- *Email us at luisas.chestertown@gmail.com*

SALADS

GARDEN SALAD 8.50
Crisp romaine –fresh tomatoes –cucumbers
-red onion –kalamata olives

CHICKEN SALAD 14.50
Grilled chicken breast –crisp romaine –fresh tomatoes
-cucumbers –red onions –kalamata olives

CHEF'S SALAD 12.50
Salami –ham –provolone –romaine lettuce –tomatoes
–cucumbers –red onion –kalamata olives

FANCY SALAD 13.55
Fresh mozzarella –feta –romano cheese –romaine lettuce
-tomatoes –kalamata olives –croutons -balsamic dressing

LA SFIZIOSA 16.50
Grilled chicken –roasted peppers –marinated eggplant
-romaine lettuce –fresh tomatoes –olives –balsamic dressing

GREEK SALAD 13.55
Crisp romaine lettuce –crumbled feta cheese –red onion
-ripe tomatoes –cucumbers –kalamata olives –house dressing

CAESAR SALAD 10.00
Romaine lettuce –creamy Caesar dressing
–romano cheese –house made croutons

CHICKEN CAESAR 14.50
Grilled chicken breast –romaine lettuce –Caesar dressing
-romano cheese –house made croutons

ADD
-Grilled Chicken 8.00 -Anchovies 3.00
-Jumbo Shrimp (4) 8.00 -Fried Calamari 9.00

SIDE ORDERS

SPINACH Freshly sautéed in garlic butter 9.00
BROCCOLI Freshly sautéed in garlic butter 9.00
MEATBALLS (4) in tomato sauce 9.00
SAUSAGE in tomato sauce 9.00
CHICKEN WINGS (10) Hot, Mild, or BBQ 16.00
MOZZARELLA STICKS (6) 11.00
CHICKEN TENDERS 13.50
FRENCH FRIES Sm 4.95 / Lg 6.55
ONION RINGS Sm 4.95 / Lg 6.55
GARLIC BREAD 4.00 w/cheese 5.50

APPETIZERS

BAKED CRAB DIP 17.00
Fresh crab · 4 cheeses · Old Bay · crackers

CLAMS CASINO 13.00
Baked fresh clams –garlic butter –fine herbs
-bacon-parmigiano –peppers –onions

MOZZARELLA CAPRESE 13.00
Fresh Mozzarella cheese –ripe red tomatoes
-basil -extra virgin olive oil

CALAMARI FRITTI 14.00
Floured and golden fried –marinara sauce

SHRIMP COCKTAIL 12.00
Fresh jumbo shrimp –house made cocktail sauce

BRUSCHETTA NAPOLETANA 10.00
Toasted bread –fresh tomatoes –garlic –olive oil

ANTIPASTO ITALIANO 22.00
Prosciutto –salami –imported cheese –fresh mozzarella
-tomatoes –roasted peppers –grilled eggplant
-kalamata olives –marinated mushrooms –e.v.o.o.

MUSSELS 14.50
Freshly sautéed
–butter lemon *or* marinara *or* white wine sauce

SEAFOOD DISHES

LINGUINE alle VONGOLE 21.00
Fresh middle neck clams –linguine
-butter lemon *or* white wine *or* marinara

LINGUINE CALAMARI 22.00
Fresh squid –marinara –garlic –linguine

MEDITERRANEO 28.00
Jumbo shrimp –middle neck clams –lump crabmeat
-garlic –marinara –capellini

SHRIMP MARINARA *or* FRA DIAVOLO 22.00
Jumbo shrimp –marinara *or* spicy marinara –linguine

SHRIMP RIVIERA 22.00
Jumbo shrimp –garlic –lemon –butter –linguine

SHRIMP ALFREDO 22.00
Jumbo shrimp –rich cream –romano cheese –fettuccine

PENNE alla POLPA di GRANCHIO 23.50
Lump crab –fresh tomatoes –delicate cream sauce –penne

LINGUINE alle COZZE 21.00
Fresh mussels –linguine
-butter lemon *or* white wine *or* marinara sauce

FRESH from the OVEN

EGGPLANT PARMIGIANA 17.00
Sliced Italian eggplant –tomato sauce
–romano cheese –mozzarella –spaghetti

LASAGNA 16.50
Layered pasta –perfectly seasoned beef
–creamy ricotta –mozzarella –tomato sauce

STUFFED SHELLS 13.00
Stuffed pasta –ricotta –mozzarella –romano –tomato sauce

BAKED ZITI 13.00
Penne pasta –ricotta –mozzarella –romano –tomato sauce

BAKED RAVIOLI 13.00
Four cheese ravioli –tomato sauce –mozzarella cheese

PASTABILITIES

Gluten Free pasta option available upon request ($)

PENNE al FILETTO di POMODORO 14.00
-with chicken or shrimp 22.00
Freshly diced tomatoes –virgin olive oil –garlic –penne

PENNE alla ARRABIATA 14.00
-with chicken or shrimp 22.00
Spicy marinara –Italian herbs –romano cheese –penne

PENNE CAPRESE 15.00
-with chicken or shrimp 23.00
Fresh tomatoes –mozzarella cheese –garlic –butter –penne

TORTELLINI EMILIANI 15.00
-with chicken or shrimp 23.00
Broccoli –mushrooms –tomatoes –cream sauce –tortellini

FETTUCCINE ALFREDO 13.00
-with chicken or shrimp 21.00
Rich cream –butter –romano cheese –fettuccine

FETTUCCINE BOLOGNESE 15.00
Creamy pink sauce –seasoned ground beef –fettuccine

FETTUCCINE SPINACH 14.00
-with chicken or shrimp 22.00
Sautéed spinach –garlic –white wine –olive oil –fettuccine

SPAGHETTI PUTTANESCA 15.00
Anchovies –capers –olives –garlic –marinara –spaghetti

PASTABILITIES

SAUSAGE, PEPPERS & ONIONS 15.00
Sweet sausage –peppers –onions –marinara –spaghetti
SPAGHETTI with MEATBALLS 15.00
SPAGHETTI with SAUSAGE 15.00
SPAGHETTI with MEAT SAUCE 15.00
SPAGHETTI with TOMATO SAUCE 12.00
SPAGHETTI with MARINARA 12.00

VEAL DISHES

VEAL PARMIGIANA 22.00
Breaded veal –tomato sauce –mozzarella –spaghetti
VEAL MARSALA 25.00
Veal scaloppini –marsala wine –fresh mushrooms –spaghetti
VEAL PICCATA 25.00
Veal scaloppini –lemon –garlic –capers –butter –spaghetti
VEAL FIORENTINA 26.00
Veal scaloppini –mozzarella cheese –spinach
-mushrooms –garlic –olive oil –white wine –spaghetti

CHICKEN DISHES

CHICKEN PARMIGIANA 17.50
Breaded chicken –tomato sauce –mozzarella –spaghetti
CHICKEN MARSALA 19.00
Chicken breast –marsala wine –fresh mushrooms –spaghetti
CHICKEN BROCCOLI 20.00
Chicken breast –rich cream –romano cheese
–fresh broccoli –penne
CHICKEN FIORENTINA 21.00
Chicken breast –mozzarella cheese –spinach
-mushrooms –garlic –olive oil –white wine –spaghetti
CHICKEN ALFREDO 19.50
Chicken breast –rich cream sauce
–romano cheese –fettuccine

Please inform us of any food allergies when placing order.