

STUZZICHINI

<i>CLAMS CASINO</i>	13.00	<i>BAKED CRAB DIP</i>	17.00
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>	13.00	<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>	14.50	<i>SHRIMP COCKTAIL</i>	12.00
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>	14.00	<i>ANTIPASTO ITALIANO</i>	22.00
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>	8.50	<i>GREEK SALAD</i>	13.55
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>	14.50	<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>	12.50	<i>CHICKEN CAESAR SALAD</i>	14.50
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>	13.55		
Romaine · tomatoes · kalamata olives · fresh mozzarella · feta · romano cheese · croutons · balsamic dressing		<i>ADD Anchovies</i>	3.00
<i>LA SFIZIOSA</i>	16.50	<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</i> sautéed in garlic butter	9.00	<i>CHICKEN WINGS</i> hot, mild, BBQ Old Bay	16.00
<i>FRESH BROCCOLI</i> in garlic butter	9.00	<i>CHICKEN TENDERS</i>	13.50
<i>FRESH MUSHROOMS</i> in garlic butter	9.00	<i>MOZZARELLA STICKS</i>	11.00
<i>MEATBALLS</i> (4) in tomato sauce	9.00	<i>FRENCH FRIES</i>	SM 4.95 / LG 6.55
<i>SAUSAGE</i> in tomato sauce	9.00	<i>ONION RINGS</i>	SM 4.95 / LG 6.55
		<i>GARLIC BREAD</i> (w/ cheese)	4.00 / (5.50)

FRUTTI DI MARE

LINGUINE alle VONGOLE 21.00

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

LINGUINE CALAMARI 22.00

Fresh squid · marinara · garlic · linguine

MEDITERRANEO 28.00

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

SHRIMP MARINARA or FRA DIAVOLO 22.00

Jumbo shrimp · garlic · 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 · old bay · fettuccine

PENNE alla POLPA di GRANCHIO 23.50

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

LINGUINE alle COZZE 21.00

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

VITELLO

VEAL PARMIGIANA 22.00

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

VEAL MARSALA 25.00

Veal scaloppini · marsala wine
· fresh mushrooms · spaghetti

VEAL PICCATA 25.00

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

VEAL FIORENTINA 26.00

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

POLLO

CHICKEN PARMIGIANA 17.50

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

CHICKEN MARSALA 19.00

Chicken breast · marsala wine · fresh mushrooms · spaghetti

CHICKEN BROCCOLI 20.00

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

CHICKEN FIORENTINA 21.00

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

CHICKEN ALFREDO 19.50

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 14.00

· with chicken or shrimp 22.00

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

TORTELLINI EMILIANI 15.00

· with chicken or shrimp 23.00

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

FETTUCCHINE ALFREDO 13.00

· with chicken or shrimp 21.00

rich cream sauce · butter · romano cheese · fettuccine

FETTUCCHINE SPINACH 14.00

· with chicken or shrimp 22.00

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

FETTUCCHINE BOLOGNESE 15.00

creamy pink sauce · Quillen Farm ground beef · fettuccine

SPAGHETTI PUTTANESCA 15.00

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

PASTA with SAUSAGE, PEPPERS, and ONIONS 15.00

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

SPAGHETTI with MEAT SAUCE 15.00

SPAGHETTI with SAUSAGE 15.00

SPAGHETTI with MEATBALLS 15.00

SPAGHETTI with TOMATO or MARINARA SAUCE 12.00

APPENA SFORNATO

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 shells · ricotta · mozzarella · romano cheese · tomato sauce

BAKED ZITI 13.00

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

BAKED RAVIOLI 13.00

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 12.50

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

WHITE GOURMET 17.00

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

WHITE SPINACH 17.00

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

MARGHERITA 17.00

fresh tomatoes · garlic · basil · fresh mozzarella

PAISANA 20.00

Italian prosciutto · diced tomatoes · fresh mozzarella

TACO PIZZA 20.00

taco seasoned-beef · lettuce · tomato · cheddar

VEGGIE 19.00

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

CHICKEN BACON RANCH 20.00

no sauce · grilled chicken · crispy bacon · creamy ranch

CHICKEN BROCCOLI 20.00

sliced grilled chicken · fresh broccoli

MEAT LOVERS' 18.50

ham · beef · pepperoni · bacon · sausage

CHICKEN PIZZA 18.00

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

SUPREME 18.00

pepperoni · sausage · onions · green peppers · mushrooms

HAWAIIAN 17.55

sweet pineapple · baked ham

CAPRICCIOSA 19.00

mushrooms · kalamata olives · ham
· roasted peppers · artichokes

GLUTEN FREE PIZZA 16.50

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 15.00

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

DIAVOLA 20.50

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

PIEMONTE 20.50

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

NAPOLETANA 18.50

fresh basil · fresh mozzarella · San Marzano tomatoes

ROMAGNA 21.50

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

QUATRO FORMAGGI 21.50

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

MEDITERRANEA 23.00

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

PANINI

LUISA'S BURGER 21.50

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

CHICKEN SANDWICH 21.50

- 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>10.00</i>	<i>PENNE w/ BUTTER</i>	<i>10.00</i>
<i>BAKED RAVIOLI</i>	<i>10.00</i>	<i>SPAGHETTI w/ TOMATO SAUCE</i>	<i>10.00</i>
<i>FETTUCCINE ALFREDO</i>	<i>11.00</i>	<i>SPAGHETTI with MEATBALLS</i>	<i>10.00</i>
<i>12" CHEESE PIZZA</i>	<i>12.50</i>	<i>CHICKEN TENDERS w/ FRIES</i>	<i>10.95</i>

BEVANDA

<i>SOFT DRINKS 3.35</i>		<i>COFFEE 3.50</i>	
Pepsi · Diet Pepsi · Mountain Dew		<i>HOT TEA 3.50</i>	
Birch Beer · Sierra Mist · Ginger Ale		<i>ESPRESSO 4.00</i>	
Brewed Iced Tea · Raspberry Tea · Pink Lemonade		<i>DOUBLE ESPRESSO 5.75</i>	
<i>JUICE 3.25</i>		<i>LATTE 7.00</i>	
<i>MILK 3.25</i>		<i>CAPPUCCINO 7.00</i>	
<i>SAN PELLIGRINO 5.00</i>			

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>	7.00	<i>Corona</i>	8.00	<i>Michelob Ultra</i>	7.00	<i>Heineken Zero</i> 6.00
<i>Coors Light</i>	7.00	<i>Peroni</i>	8.00	<i>Bud Light / Bud</i>	6.00	<i>Sam Adams</i>
<i>Modelo</i>	8.00	<i>Stella Artois</i>	8.00	<i>EVO # 3</i>	7.00	<i>Hazy IPA</i> 6.00
<i>Sam Adams (seasonal)</i>	8.00			<i>Dogfish</i>	7.00	

BEVANDI SPECIALI

LEMON BASIL MARTINI 13.00

House-infused Basil Vodka · Fresh Sour

LUISA'S WHISKEY SOUR 13.00

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

ST. GERMAINE PEAR COSMO 13.00

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

ORANGE CRUSH 13.00

Blu Steel Orange · Triple Sec · Orange Juice

TITO'S LEMONDROP MARTINI 13.00

Tito's Vodka · Fresh Citrus · Sugar Rim

APEROL or LIMONCELLO SPRITZ 13.00

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

LIMONCELLO MARTINI 13.00

Limoncello · Smirnoff · Lemon Twist

GOOMBAY SMASH 13.00

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

POMEGRANATE MARTINI 13.00

Smirnoff Vodka · Pomegranate Juice
· House Sour · Lemon Twist

GRAPEFRUIT CRUSH 13.00

Blu Steel Vodka · Grapefruit Juice · Triple Sec

ESPRESSO MARTINI 14.00

Carolans *or* Kahlua · Espresso Shot · Blu Steel Vodka

NEGRONI 13.00 / BOULEVARDIER 13.00

Giarola Jteach Gin / Old Overholt Rye
· 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>	12	21	Pinot Nero, <i>Kaltern-Caldaro (Italy)</i>	13	22
Moscato, <i>Le Cascine (Italy)</i>	12	21	Chianti, <i>Placido (Italy)</i>	13	22
Riesling, <i>Chateau St. Michelle (WA State)</i>	12	21	Cabernet, <i>Frontera (Chile)</i>	12	21
Falanghina, <i>Lava Fantini (Campania)</i>	13	22	Malbec, <i>Frontera (Chile)</i>	12	21
White Zinfandel, <i>Beringer (California)</i>	12	21	Montepulciano, <i>Impero (Italy)</i>	12	21
Sauvignon Blanc, <i>Frontera (Chile)</i>	12	21	Merlot, <i>Frontera (Chile)</i>	12	21
Rose`, <i>Stemmari (Italy)</i>	12	21			
Pinot Grigio, <i>Frontera (Chile)</i>	12	21	<u>Dolci</u>		
Chardonnay, <i>Frontera (Chile)</i>	12	21	Lambrusco, <i>Riunite (Emilia)</i>	12	—
			Rosa Regale, <i>Banfi (Piemonte)</i>	12	—