

*Luigi's Italian Restaurant and
Wine Bar*



8 E FRANKLIN ST LIBERTY, MISSOURI 64068

LuigisLiberty.Com

Appetizers

- Fried Calamari** Calamari rings breaded and fried golden brown. Side of marinara. \$13
- Mozzarella Sticks** Five mozzarella cheese sticks fried golden brown. Side of marinara. \$11
- Fried Ravioli** Cheese stuffed ravioli breaded and fried. \$12
- Alla Panna or Alfredo Dipping Sauce** \$6
- Sliced Italian Sausage** Sautéed in olive oil, garlic, shallots and basil in sherry wine sauce. \$13
- Shrimp Napoleioni** Five jumbo shrimp sautéed with olive oil, tomatoes, shallots, garlic and basil in a white wine lemon sauce. \$14
- Mussels** Mussels sautéed with garlic, tomatoes and onions in a sherry wine lemon sauce. \$15

Salads

Dressings - Italian Vinaigrette, Ranch, Blue Cheese, Thousand Island, Oil & Vinegar and Caesar.
Add Chicken (\$5) or Shrimp (\$7)

- Side House Salad** mixed greens, tomatoes, onions, mozzarella cheese, choice of dressing. \$6
- Mediterranean Salad** Fresh mixed greens, tomatoes, mediterranean olives, onions and feta cheese tossed in lemon and olive oil dressing. \$12
- Luigi's Salad** Fresh mixed greens topped with onions, tomatoes, mixed olives and mozzarella cheese. Your choice of dressing. \$10
- Caesar Salad** Fresh mixed greens tossed with caesar dressing, parmesan and croutons. \$11

Pizza

Available pizza toppings: black olives, onions, tomatoes, jalapenos, bell peppers, spinach, garlic, canadian bacon, sliced italian sausage, hamburger, pepperoni, sausage, anchovies and extra cheese. Add \$1 per topping for a small and \$2 for a large.

- 12/16" Cheese Pizza** \$16/20
- 12/16" White Pizza** \$17/21 topped with fresh garlic, ricotta and mozzarella.
- 12/16" Supreme Pizza** \$20/25 pepperoni, hamburger, sausage, canadian bacon, mushrooms, onions, black olives and bell peppers.

Kids Menu

Fettuccine Alfredo \$8 Add
Chicken (+\$2)

Cheese Ravioli \$8

**Spaghetti with butter,
marinara, meatballs, or meat
sauce** \$8

Lasagna \$8

Chicken Strips \$8

Baked Pasta

Ravioli Plate meat, cheese and spinach ravioli
sautéed in alla panna sauce with mozzarella. \$22

Homemade Lasagna Homemade ground beef
lasagna topped with marinara and baked with
mozzarella cheese. \$19

v **Ravioli Champagne** Jumbo ravioli stuffed with
ricotta and spinach, sautéed with fresh onions, garlic,
bell peppers and spinach in a champagne cream sauce. \$21

Baked Ravioli Meat, cheese or spinach ravioli
topped with marinara and baked with mozzarella. \$18

Joni's Special Meatballs, sliced sausage, peppers,
onions, garlic and mushrooms in a marinara sauce
with penne pasta, topped with mozzarella cheese and
baked. \$22

Chicken Parmigiana Lightly breaded chicken
baked with marinara and mozzarella. Side of spaghetti
marinara. \$21

House Specialties

v **Spaghetti Marinara** \$15

Create Your Spaghetti marinara and choice of one: meatballs, meat sauce, sliced sausage or mushrooms. \$17

Spaghetti "The Works" sautéed with garlic, onions, meatballs, mushrooms, sausage and meat sauce. \$19

v **Spaghetti "OGB"** tossed with olive oil, garlic, basil, shallots and fresh tomatoes. \$16

v **Tortellini Alla Panna** cheese Tortellini pasta sautéed in alla panna sauce. \$22

Sausage Pizzaola sliced italian sausage sautéed with onions, garlic, bell peppers, mushrooms and spinach in
sherry wine tomato sauce over spaghetti pasta. \$21

Luigi's Special chicken and sliced sausage sautéed with bell peppers, spinach, onions and garlic in a sherry
wine cream sauce with a touch of marinara over spaghetti pasta. \$23

v **Vegetarian Pasta Primavera** sautéed onions, garlic, mushrooms, bell peppers, broccoli and olives in
choice of sherry wine lemon sauce or sherry wine cream sauce, over egg fettuccine pasta. \$21 / 23

Italian Sausage Florentine sautéed with spinach, mushrooms, onions, hot cherry peppers and garlic in a
sherry wine cream sauce over linguini pasta. \$22

You may add: Vegetables \$4 , Sliced Sausage \$5 , Chicken \$5 , Shrimp (4) \$7 , Meatballs (3) \$4.50

Gluten Free Penne Pasta Available Upon Request.

Chicken Specialties

- Chicken Alla Pesto** sautéed with fresh broccoli, tomatoes, mixed olives, garlic and shallots in a sherry wine pesto cream sauce over penne pasta. \$25
- Chicken Fettuccine Alfredo** sautéed in our homemade Alfredo sauce, touch of garlic, with egg fettuccine. \$23
- Chicken Gorgonzola** spinach, mushrooms, onions & garlic sautéed in Gorgonzola cream sauce over penne. \$25
- Chicken Florentine** spinach, mushrooms, onions and garlic in sherry wine cream sauce over linguini. \$24
- Chef's Favorite** shrimp and chicken sautéed with garlic, shallots, hot cherry peppers and capers in a sherry wine cream sauce over cheese tortellini pasta. \$27
- Chicken Diavolo** with garlic, shallots and fresh mixed vegetables in spicy sherry wine sauce over linguini. \$24
- Chicken Pomodoro** sautéed with tomatoes, spinach, basil, shallots & garlic in sherry wine sauce over penne. \$22
- Tortellini Modo Mio** cheese tortellini pasta sautéed with chicken, basil, tomatoes, broccoli, shallots and garlic in white wine sauce. \$23
- Chicken Siciliano** sautéed spinach, shallots, garlic and capers in a white wine lemon sauce over linguini. \$22
- Chicken Marsala** mushrooms and shallots in a rich marsala wine sauce touch of marinara, over spaghetti. \$21

Seafood Specialties

- Lobster Ravioli** sautéed with garlic, onions, tomatoes and spinach in a sherry wine cream sauce. \$26
- Shrimp Alla Pesto** sautéed with fresh broccoli, tomatoes, mixed olives, garlic and shallots in a sherry wine pesto cream sauce over penne pasta. \$28
- Shrimp Fettuccine Alfredo** sautéed in our homemade alfredo sauce, touch of garlic, with egg fettuccine. \$26
- Shrimp Florentine** sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini. \$27
- Shrimp and Scallops Alfredo** sautéed with garlic, shallots and hot cherry peppers in sherry wine cream sauce over penne pasta. \$28
- Shrimp Scampi** sautéed with spinach, shallots and garlic in white wine lemon sauce over linguini pasta. \$25
- Shrimp Pomodoro** sautéed tomatoes, spinach, basil, shallots and garlic in sherry wine sauce over penne. \$25
- Shrimp Diavolo** garlic, shallots and fresh mixed vegetables in spicy sherry wine tomato sauce over linguini. \$27
- Linguini Clams** baby clams sautéed with garlic and onions in your choice of either white wine sauce or sherry wine tomato sauce over linguini pasta. \$23
- Frutti Di Mare** shrimp, scallops, calamari, mussels and clams sautéed with garlic, onions and basil in sherry wine tomato sauce over linguini pasta. \$32

You may add: Vegetables \$4 , Sliced Sausage \$5 , Chicken \$5 , Shrimp (4) \$7 , Meatballs (3) \$4.50

Drinks

Anna Marie's Hot Tea Gojiberry Green / Red Velvet Rooibos / Honeybush Herbal / Buckingham Breakfast \$4.50

Fountain Coke / Diet Coke / Dr. Pepper / Diet Dr. Pepper / Sprite / Lemonade / Sweet Tea / Unsweet Tea \$3.50

Brewed Coffee \$3.50

Italian Soda \$3.50

Milk \$3.50 no refills

Mexican Coca-Cola \$3.50

San Pellegrino Water \$3.50

Doppio Espresso \$3

Bottled Beer

Bud Light / Budweiser / Miller Light \$4

Boulevard Wheat / Michelob Ultra / Sam Adams \$5

Peroni / Moretti / Stella \$5

Free State IPA / Free State Oatmeal Stout \$5

Cocktails

Hawaiian Mai Thai Don Q & Goslings Rum

\$15

Italian Margarita Azteca Azul Reposado / Gozio

\$14

Tuscan Mule Gozio Amaretto

\$14

Amalfi Lemoncello Martini Malfy Limone Gin /
Limoncello

\$15

Cosmopolitan Martini Absolut Citron

\$14

Espresso Martini Absolut / Kahlua

\$15

Old Fashioned Knob Creek Rye

\$14

Negroni Malfy Gin / Contratto Bitter

\$14

Side Car Maison Surrenne Cognac

\$14

The Spritz Limoncello or Contratto Aperitif

\$13

Piedmont Sour Contratto Bitter & Malfy Limone
Gin *Contains Egg White

\$15

Amaretto Sour Gozio Amaretto *Contains Egg
White

Peach Bellini / Orange Mimosa

\$11

Coffee with Irish Cream or Kahlua

\$9

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

Scotch, Brandy and Liqueurs

Monkey Shoulder Blended Scotch 2 oz.

\$9

Glenfiddich 12 YR Single Malt 2 oz.

\$11

Hine VSOP Cognac 2 oz.

\$12

Limoncello 2 oz.

\$7

White, Rose and Sparkling By The Glass

5 oz. Glass / Bottle

Tiziano Prosecco Off-Dry Bubbly / Northern Italy	9 / 34
Cleto Chiarli Lambrusco Sweet Chilled Red / Semi- sparkling / Italy	10 / 38
Selbach Riesling Sweet Style / Mosel, Germany	10 / 38
Braida Moscato D'Asti Sweet Italian / Semi-Sparkling	12 / 46
Tiziano Pinot Grigio Dry Fruit Forward / Northern Italy	9 / 34
Elena Walch Pinot Grigio Dry / Earthy Richness / Alto Adige, Italy	13 / 50
Wither Hills Sauvignon Blanc Dry / Lush Citrus / New Zealand	10 / 38
Luigi Baudana Chardonnay Crisp Dry White / Piemonte, Italy	12 / 46

Reds By The Glass

5 oz. Glass / Bottle

Duetorri Pinot Noir Light Fruit Forward / Northern Italy	10 / 38
Pike Road Pinot Noir Oak Aged / Willamette Valley, OR	12 / 46
Tiziano Chianti Dry Italian Classic / Tusany	9 / 34
Monte Antico Sangiovese Blend Medium Bodied / Tuscany	9 / 34
Grayson Cellars Merlot Ripe and Round / California	9 / 34
Zabu Nero D'Avola Dry Style, House Favorite / Sicily	10 / 38
Ramsay Cabernet Full Bodied / Napa, California	12 / 46



White and Sparkling Bottles

Rombauer Chardonnay Rich & creamy / Oak aged / Carneros, CA \$70

Besserat de Bellefon Champagne Brut Grand Tradition N.V. \$82

Red Bottles

Artezin Zinfandel Fruit Bowl / Mendocino, CA \$42

Marco Felluga Merlot Dry Full-Bodied Red / IT \$45

La Mozza Cabernet Tuscan Interpretation \$45

Zuccardi Malbec 100% Malbec / Valle De Uco, Argentina \$46

Zardini Valpolicella Classico Superiore / Veneto \$48

Crossbarn Pinot Noir Paul Hobbs / Sonoma, CA \$54

Isole e Olena Chianti Classico From the heart of the Chianti region \$56

Amarone Campagnola Rich Concentrated Red / Veneto, Italy \$68

G.D. Vajra Barolo Generous and Youthful Style / Piemonte, Italy \$70

Honig Cabernet Sauvignon Powerful yet Elegant / Napa Valley, CA \$92

Brunello Di Montalcino 100% Sangiovese / True Taste of Italy \$95

Caymus Cabernet Napa Valley, CA \$170

E. Pira Barolo Dry, Savory, Full & Persistent / Organic / Piemonte, Italy \$185

Vietti Barolo Charming & Powerful Classic Style / Piemonte, Italy \$112

Lunch Menu

Available 11:00 AM - 2:00 PM daily. All menu items below are a lunch portion and include a lunch side salad.
Dressing Options : Italian , Ranch, Blue Cheese, Thousand Island, Oil & Vinegar, Caesar

- Chicken or Shrimp Caesar Salad** mixed greens tossed with caesar dressing , parmesan & croutons. \$15/17
- Mediterranean Salad with Chicken or Shrimp** fresh mixed greens, tomatoes, Mediterranean olives, onions and feta cheese tossed in lemon and olive oil dressing. \$15/17
- Lasagna** layered pasta stuffed with ground beef, topped with marinara and baked with mozzarella. \$14
- Baked Ravioli** choice of meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$14
- Create Your Spaghetti** spaghetti with your choice of one: marinara, meatballs, meat sauce, sliced italian sausage, mushrooms or OGB sauce (olive oil, garlic, shallots, tomatoes & basil). \$15
- "The Works" Spaghetti** spaghetti with garlic, onions, meatballs, mushrooms, sausage and meat sauce. \$17
- Chicken Parmigiana** served with side of spaghetti marinara. \$17
- Joni's Special** meatballs, sausage, peppers, mushrooms, onions and garlic sautéed in marinara and baked with mozzarella cheese over penne. \$17
- Ravioli Champagne** jumbo spinach ravioli sautéed with fresh onions, garlic, baby spinach and bell peppers in champagne cream sauce. \$14
- Ravioli Plate** meat, cheese and spinach ravioli with alla panna sauce and mozzarella. \$14
- Tortellini Alla Panna** cheese tortellini pasta sautéed with alfredo sauce with a touch of marinara. \$16
- Luigi's Special** chicken and sausage sautéed with garlic, onions, bell peppers and spinach in white wine cream sauce with a touch of marinara, over spaghetti pasta. \$17
- Chicken Pomodoro** sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in a sherry wine sauce over penne pasta. \$15
- Tortellini Modo Mio** cheese tortellini pasta sautéed with chicken, tomatoes, broccoli, basil, onions and garlic in a white wine sauce. \$17
- Sausage Pizzaola** sliced italian sausage sautéed with bell peppers, spinach, mushrooms, garlic and shallots in sherry wine tomato sauce over spaghetti pasta. \$16
- Linguini Clams** baby clams sautéed with garlic and shallots in your choice of either white wine sauce or sherry wine tomato sauce over linguini pasta. \$16
- Chicken or Shrimp Fettuccine Alfredo** egg fettuccine pasta in homemade alfredo with touch of garlic. \$16 / 17
- Chicken or Shrimp Florentine** sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$16 / 17