

*Luigi's Italian Restaurant
and Wine Bar*

8 E FRANKLIN ST LIBERTY, MISSOURI 64068

Appetizers

Fried Calamari

Calamari rings breaded and fried golden brown. Served with a side of marinara. \$13

Mozzarella Sticks

Five mozzarella cheese sticks fried golden brown and served with a side of marinara. \$11

Fried Ravioli

Cheese stuffed ravioli breaded and fried. \$12

Mussels

Mussels sautéed with garlic, tomatoes and onions in a sherry wine lemon sauce. \$15

Sliced Italian Sausage

Sautéed in olive oil, garlic, shallots and basil in sherry wine tomato sauce. \$12

Shrimp Napoleioni

Five jumbo shrimp sautéed with olive oil, tomatoes, shallots, garlic and basil in a white wine lemon sauce. \$14

Dipping Sauce

Alla Panna or Alfredo dipping sauce. Served with our house made bread. \$6

Salads

Dressings - Italian Vinaigrette, Ranch, Blue Cheese, Thousand Island, Oil & Vinegar and Caesar.

Add chicken to any salad for \$4 Add shrimp for \$6.

Side House Salad

mixed greens, tomatoes, onions, mozzarella cheese, house dressing. \$5

Luigi's Salad

Fresh mixed greens topped with onions, tomatoes, mixed olives and mozzarella cheese. Your choice of dressing. \$9

Mediterranean Salad

Fresh mixed greens, tomatoes, mediterranean olives, onions and feta cheese tossed in lemon and olive oil dressing. \$10

Caesar Salad

Fresh mixed greens tossed with caesar dressing, parmesan cheese and croutons. \$9

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 \$14/18

12/16" White Pizza

topped with fresh garlic, ricotta and mozzarella cheese. \$15/19

12/16" Supreme Pizza

topped with pepperoni, hamburger, sausage, canadian bacon, mushrooms, onions, black olives and bell peppers. \$18/23

Baked Pasta

Ravioli Plate

meat, cheese and spinach ravioli sautéed in alla panna sauce with mozzarella cheese. \$19

Homemade Lasagna

Homemade ground beef lasagna topped with marinara and baked with mozzarella cheese. \$16

v Ravioli Champagne

Jumbo ravioli stuffed with ricotta and spinach, sautéed with fresh onions, garlic, bell peppers and spinach in a champagne cream sauce. \$18

Baked Ravioli

Meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$15

Joni's Special

Meatballs, sliced sausage, peppers, onions, garlic and mushrooms in a marinara sauce with penne pasta, topped with mozzarella cheese and baked. \$19

Chicken Parmigiana

Lightly breaded chicken baked with marinara and mozzarella. Side of spaghetti marinara. \$18

House Specialties

v Spaghetti Marinara \$14

Create Your Spaghetti

Spaghetti with marinara and choice of one: meatballs, meat sauce, sliced italian sausage or mushrooms. \$16

v Spaghetti "OGB"

tossed with olive oil, garlic, basil, shallots and fresh tomatoes. \$15

Spaghetti "The Works"

sautéed with meatballs, mushrooms, sausage and meat sauce. \$18

v Vegetarian Pasta Primavera

sautéed onions, garlic, mushrooms, bell peppers, broccoli, tomatoes and olives in choice of sherry wine lemon sauce or sherry wine cream sauce, over egg fettuccine pasta. \$18/20

Luigi's Special

chicken and sliced sausage sautéed with bell peppers and spinach in a sherry wine cream sauce with a touch of marinara over spaghetti. \$20

Italian Sausage Florentine

sautéed with spinach, mushrooms, onions, hot cherry peppers and garlic in a sherry wine cream sauce over linguini pasta. \$20

Sausage Pizzaola

sliced italian sausage sautéed with onions, garlic, bell peppers, mushrooms and spinach in sherry wine tomato sauce over spaghetti pasta. \$18

v Tortellini Alla Panna

cheese Tortellini pasta sautéed in alla panna sauce. \$19

Seafood Specialties

Shrimp Alla Pesto

sautéed with fresh broccoli, tomatoes, mixed olives and shallots in a sherry wine pesto cream sauce over penne pasta. \$24

Shrimp Pomodoro

sautéed with tomatoes, spinach, basil, shallots & garlic in sherry wine sauce over penne pasta. \$21

Shrimp Florentine

sautéed with spinach, mushrooms, onions and garlic in sherry wine cream sauce over linguini. \$22

Shrimp Fettuccine Alfredo

sautéed in our homemade alfredo sauce with egg fettuccine pasta. \$22

Lobster Ravioli

sautéed with garlic, onions, tomatoes and spinach in a sherry wine cream sauce. \$22

Shrimp Diavolo

sautéed with garlic and fresh mixed vegetables in spicy sherry wine tomato sauce over linguini. \$23

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. \$23

Shrimp Scampi

sautéed with spinach, shallots and garlic in white wine lemon sauce over linguini pasta. \$21

Shrimp and Scallops Alfredo

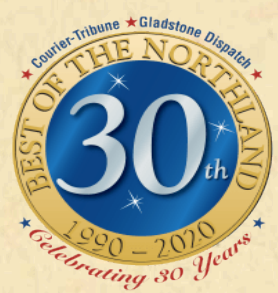
sautéed with garlic, shallots and hot cherry peppers in sherry wine cream sauce over penne pasta. \$23

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. \$20

Frutti Di Mare

shrimp, scallops, calamari, mussels and clams sautéed with garlic, onions and basil in sherry wine tomato sauce over linguini pasta. \$27



Chicken Specialties

Tortellini Modo Mio

cheese tortellini pasta sautéed with chicken, basil, tomatoes, broccoli and garlic in white wine sauce. \$20

Chicken Pomodoro

sautéed with fresh tomatoes, spinach, basil, olive oil, shallots and garlic in sherry wine sauce over penne pasta. \$18

Chicken Alla Pesto

sautéed with fresh broccoli, tomatoes, mixed olives, garlic and shallots in a sherry wine pesto cream sauce over penne pasta. \$22

Chicken Gorgonzola

sautéed with spinach, mushrooms, onions and garlic in Gorgonzola cream sauce over penne pasta. \$22

Chicken Florentine

sautéed with spinach, mushrooms, onions and garlic in sherry wine cream sauce over linguini. \$21

Chicken Fettuccine Alfredo

sautéed in our homemade alfredo cream sauce with egg fettuccine pasta. \$20

Chicken Diavolo

sautéed with garlic and fresh mixed vegetables in spicy sherry wine sauce over linguini pasta. \$21

Chicken Picatta

sautéed with capers and artichoke hearts in white wine lemon sauce over spaghetti pasta. \$19

Chicken Marsala

sautéed with mushrooms and shallots in a rich marsala wine sauce over spaghetti pasta. \$19

Kids Menu

Spaghetti with butter, marinara, meatballs, or meat sauce \$7

Cheese Ravioli \$7

Lasagna \$7

Egg Fettuccine Alfredo \$7
add chicken \$2

Chicken Strips \$7
homemade / side of marinara

Gluten Free Penne Pasta Available Upon Request.

\$3 Split Entrée charge.

Lunch Menu

Served from 11:00 a.m. - 2:00 P.M. Tuesday to Sunday.
Includes side salad, house made bread and dipping oil.

Lunch- 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 and basil). \$14

Lunch "The Works" Spaghetti

spaghetti with meatballs, mushrooms, sausage and meat sauce. \$14

Lunch Chicken Parmigiana

served with side of spaghetti marinara. \$15

Lunch Lasagna

layered pasta stuffed with ground beef, topped with marinara and baked with mozzarella. \$12

Lunch Joni's Special

meatballs, sausage, peppers, mushrooms, onions and garlic sautéed in marinara and baked with mozzarella cheese over penne pasta. \$14

Lunch Ravioli Champagne

jumbo spinach ravioli sautéed with fresh onions, garlic, baby spinach and bell peppers in champagne cream sauce. \$12

Ravioli Plate

meat, cheese and spinach ravioli with alla panna sauce and mozzarella. \$12

Lunch Baked Ravioli

choice of meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$12

Lunch Sausage Pizzaola

sliced italian sausage sautéed with bell peppers, spinach, mushrooms, garlic and shallots in sherry wine tomato sauce over spaghettini pasta. \$13

Lunch Luigi's Special

chicken and sausage sautéed with bell peppers and spinach in white wine cream sauce with a touch of marinara, over spaghettini pasta. \$14

Lunch Tortellini Modo Mio

cheese tortellini pasta sautéed with chicken, tomatoes, broccoli, basil, and garlic in a white wine sauce. \$14

Lunch Chicken Pomodoro

sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in a sherry wine sauce over penne pasta. \$12

Lunch Tortellini Alla Panna

cheese tortellini pasta sautéed with alfredo sauce with a touch of marinara. \$12

Lunch Chicken Fettuccine Alfredo

egg fettuccine pasta in homemade alfredo sauce. \$14

Lunch Shrimp Fettuccine Alfredo

egg fettuccine pasta in homemade alfredo sauce. \$15

Lunch Chicken Florentine

sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$14

Lunch Shrimp Florentine

sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$15

Lunch 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. \$14

Drinks

Anna Marie's Premium Loose Leaf Hot Tea \$4
Gojiberry Green / Red Velvet Rooibos
Honeybush Herbal / Buckingham Breakfast Blend

Brewed Coffee \$3

Americano \$3

Doppio Espresso \$2.75

Latte or Cappuccino \$4.5

San Pellegrino Water \$3.25

Milk \$3.50

no refills

San Pellegrino Italian Soda \$3.25

Mexican Coca-Cola \$3.25

Fountain Drinks \$3.25

Coke / Diet Coke / Dr. Pepper / Diet Dr. Pepper
Sprite / Lemonade / Sweet Tea

Unsweet Tea \$3.25

Bottled Beer

Bud Light / Miller Light \$4

Blue Moon \$5

Stella Artois \$5

Free State Yakimaniac IPA \$5

Founders Centennial IPA \$5

Boulevard Wheat \$5

Michelob Ultra \$5

Samuel Adams \$5

Free State Oatmeal Stout \$5

Left Hand Milk Stout \$5

Peroni \$5

Menabrea \$5

Moretti \$5

Samuel Smiths Cider \$6

Samuel Smiths Nut Brown \$6

Cocktails

On the Rocks Premium Cocktails

pre-curated, ready to serve drinks / Choice of : Margarita, Old Fashioned, Cosmo or Mai Thai \$9

Pinckney Bend Gin + Tonic

12 oz. Can / Locally Crafted in Missouri \$9

Plain Spoke Cocktail Co. Mixed Drinks

Choice of Mojito, Bourbon Smash, Moscow Mule \$9

Limoncello

2 oz. shot of Italian lemon liqueur \$7

Coffee + Irish Cream \$8

WHITE WINE

Tiziano Prosecco.....	Dry Bubbly / Northern Italy	8/28
Selbach Riesling.....	Sweet White / Mosel, Germany	8/28
Braida Moscato D'Asti.....	Sweet Italian / Semi-Sparkling	10/38
Braida Brachetto.....	Sweet Rose wine / Lightly sparkling	11 / 40
Tiziano Pinot Grigio.....	Dry Fruit Forward White / Northern Italy	8/28
Elena Walch Pinot Grigio.....	Dry White / Earthy Richness / Alto Adige, Italy	11 / 40
Wither Hills Sauvignon Blanc.....	Dry White / Lush Citrus / New Zealand	8/28
Luigi Baudana Chardonnay.....	Dry White / Piemonte	10/38

RED WINE

Cleto Chiarli Lambrusco.....	Sweet Red / Sparkling / Italy	8/28
Duetorri Pinot Noir.....	Fruit Forward Red / Northern Italy	8/28
Pike Road Pinot Noir.....	Fruit Forward Dry Red / Willamette Valley, OR	11 / 40
Lagaria Merlot.....	Soft Italian Red / Sicily	8/28
Fantini Montepulciano.....	Fruit forward / Full-Bodied / Central Italy	8/28
Zabu Nero D'Avola.....	House Favorite / Sicily	8/28
Monte Antico.....	Sangiovese Blend / Tuscany	8/28
Monteti Caburnio.....	Dry Earthy Cabernet Blend / Tuscany	10/38
Ramsay Cabernet.....	Full-Bodied Red / Napa, California	10/38
Tiziano Chianti.....	Dry Red / Tuscany	8/28
Marco Felluga Merlot.....	Dry Full-Bodied Red / Northern Italy	\$40
G.D. Vajra Langhe Rosso.....	Nebbiolo Blend / Complex Richness / Piemonte	\$40
Zardini Valpolicella.....	Classico Superiore / Veneto	\$40
La Mozza Cabernet.....	Full-Bodied Red / Tuscany	\$45
Isole e Olena Chianti Classico.....	Produced in the heart of the Chianti region	\$49
Amarone Campagnola.....	Rich Full-bodied Red / Veneto	\$55
G.D. Vajra Barolo.....	100 % Nebbiolo / Powerful and complex	\$59
Vietti Barolo.....	100 % Nebbiolo / Piemonte, Italy	\$85
Brunello Di Montalcino.....	100% Sangiovese / True Taste of Italy	\$89