

*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. \$11

Mozzarella Sticks

Five mozzarella cheese sticks fried golden brown and served with a side of marinara. \$9

Fried Ravioli

Cheese stuffed ravioli breaded and fried. \$10

Mussels

Black mussels sautéed with garlic, tomatoes and onions in a sherry wine lemon sauce. \$12

Sliced Italian Sausage

Sautéed in olive oil, garlic, shallots and basil in sherry wine tomato sauce. \$10

Shrimp Napoleioni

Five jumbo shrimp sautéed with olive oil, tomatoes, shallots, garlic and basil in a white wine lemon sauce. \$12

Dipping Sauce

Alla Panna or Alfredo dipping sauce. \$4

Salads

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

Add chicken to any salad for \$3, Add shrimp for \$6.

Side House Salad \$3.5

Luigi's Salad

Fresh mixed greens topped with onions, tomatoes, mixed olives and mozzarella cheese. Your choice of dressing. \$7

Mediterranean Salad

Fresh mixed greens, tomatoes, mediterranean olives, onions and feta cheese tossed in lemon and olive oil dressing. \$8

Caesar Salad

Fresh mixed greens tossed with caesar dressing, parmesan cheese and croutons. \$7

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 \$12/16

12/16" White Pizza

topped with fresh garlic, ricotta and mozzarella cheese. \$13/17

12/16" Supreme Pizza

topped with pepperoni, hamburger, sausage, canadian bacon, mushrooms, onions, black olives and bell peppers. \$16/20

Baked Pasta

▼ Ravioli Champagne

Jumbo ravioli stuffed with ricotta and spinach, sautéed with fresh onions, garlic, bell peppers and spinach in a champagne cream sauce. \$15

Ravioli Plate

Meat, cheese and spinach ravioli with alfredo sauce and marinara, topped with mozzarella cheese. \$15

Homemade Lasagna

Homemade ground beef lasagna topped with marinara and baked with mozzarella cheese. \$13

Baked Ravioli

Meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$12

Joni's Special

Meatballs, sliced sausage, peppers, onions, garlic and mushrooms in a marinara sauce with penne pasta, topped with mozzarella cheese and baked. \$15

Chicken Parmigiana

Lightly breaded chicken baked with marinara and mozzarella. Side of spaghetti marinara. \$15

House Specialties

▼ Spaghetti Marinara \$12

Create Your Spaghetti

Spaghetti with marinara and choice of meatballs, meat sauce, sliced italian sausage or mushrooms. \$13

▼ Spaghetti "OGB"

tossed with olive oil, garlic, basil, shallots and fresh tomatoes. \$12

▼ Tortellini Alla Panna

cheese Tortellini pasta sautéed in alla panna sauce. \$15

▼ Vegetarian Pasta Primavera

sautéed onions, garlic, mushrooms, bell peppers, broccoli, tomatoes, olives and carrots in choice of sherry wine lemon sauce or sherry wine cream sauce, over linguini pasta. \$15/17

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 spaghettini. \$17

Italian Sausage Florentine

sautéed with spinach, mushrooms, onions, hot cherry peppers and garlic in a sherry wine cream sauce over linguini pasta. \$16

Spaghetti "The Works"

sautéed with meatballs, mushrooms, sausage and meat sauce. \$15

Sausage Pizzaola

sliced italian sausage sautéed with onions, garlic, bell peppers, mushrooms and spinach in sherry wine tomato sauce over spaghettini pasta. \$15

Chicken Specialties

Chicken Pomodoro

sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in sherry wine sauce over penne. \$15

Tortellini Modo Mio

cheese tortellini pasta sautéed with chicken, basil, tomatoes, broccoli and garlic in white wine sauce. \$16

Chicken Alla Pesto

sautéed with fresh broccoli, tomatoes, mixed olives, garlic and shallots in a sherry wine pesto cream sauce over penne pasta. \$18

Chicken Florentine

sautéed with spinach, mushrooms, onions and garlic in sherry wine cream sauce over linguini pasta. \$17

Chicken Alfredo

sautéed in our homemade alfredo cream sauce with linguini pasta. \$16

Chicken Diavolo

sautéed with garlic and fresh mixed vegetables in spicy sherry wine sauce over linguini pasta. \$17

Chicken Marsala

sautéed with mushrooms and shallots in a rich marsala wine sauce over spaghetti pasta. \$15

Chicken Picatta

sautéed with capers in white wine lemon sauce over spaghettoni pasta. \$15

Seafood Specialties

Shrimp Alla Pesto

sautéed with fresh broccoli, tomatoes, mixed olives and shallots in a sherry wine pesto cream sauce over penne pasta. \$20

Shrimp Pomodoro

sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in sherry wine sauce over penne pasta. \$17

Shrimp Florentine

sautéed with spinach, mushrooms, onions and garlic in sherry wine cream sauce over linguini pasta. \$18

Shrimp Alfredo

sautéed in our homemade alfredo sauce with linguini pasta. \$17

Lobster Ravioli

sautéed with garlic, onions, tomatoes and spinach in a sherry wine cream sauce. \$19

Shrimp Diavolo

sautéed with garlic and fresh mixed vegetables in spicy sherry wine tomato sauce over linguini. \$19

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. \$19

Shrimp Scampi

sautéed with spinach and garlic in white wine lemon sauce over linguini pasta. \$17

Shrimp and Scallops Alfredo

sautéed with garlic, shallots and hot cherry peppers in sherry wine cream sauce over penne pasta. \$19

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. \$17

Frutti Di Mare

shrimp, scallops, calamari, mussels and clams sautéed with garlic, onions and basil in sherry wine tomato sauce over linguini pasta. \$23

Kids Menu

Spaghetti with butter, marinara, meatballs, or meat sauce \$5

Linguini Alfredo \$5

add chicken \$2

Cheese Ravioli \$5

Chicken Strips \$6

side of marinara

Lasagna \$5

Gluten Free Penne Pasta Available Upon Request.

\$3 Split Entrée Charge.

Lunch Menu

Served from 11am-2pm. Entrée includes side house salad, bread & dipping oil.

Lunch- Create Your Spaghetti

spaghetti with your choice of marinara, meatballs, meat sauce, sliced italian sausage, mushrooms or OGB sauce (olive oil, garlic, shallots, tomatoes and basil). \$10

Lunch "The Works" Spaghetti

spaghetti with meatballs, mushrooms, sausage and meat sauce. \$10

Lunch Chicken Parmigiana

served with side of spaghetti marinara. \$11

Lunch Lasagna

layered pasta stuffed with ground beef, topped with marinara and baked with mozzarella. \$10

Lunch Joni's Special

meatballs, sausage, peppers, mushrooms, onions and garlic sautéed in marinara and baked with mozzarella cheese over penne pasta. \$11

Lunch Ravioli Champagne

jumbo spinach ravioli sautéed with fresh onions, garlic, baby spinach and bell peppers in champagne cream sauce. \$10

Ravioli Plate

meat, cheese and spinach ravioli with alla panna sauce and mozzarella. \$10

Lunch Baked Ravioli

choice of meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$10

Lunch Sausage Pizzaola

sliced italian sausage sautéed with bell peppers, spinach, mushrooms, garlic and shallots in sherry wine tomato sauce over spaghettini pasta. \$10

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. \$11

Lunch Tortellini Modo Mio

cheese tortellini pasta sautéed with chicken, tomatoes, broccoli, basil, and garlic in a white wine sauce. \$11

Lunch Chicken Pomodoro

sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in a sherry wine sauce over penne pasta. \$10

Lunch Tortellini Alla Panna

cheese tortellini pasta sautéed with alfredo sauce with a touch of marinara. \$10

Lunch Chicken Alfredo

linguini pasta in homemade alfredo sauce. \$10

Lunch Shrimp Alfredo

linguini pasta in homemade alfredo sauce. \$12

Lunch Chicken Florentine

sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$10

Lunch Shrimp Florentine

sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$12

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. \$12

Drinks

Brewed Coffee / Hot Tea \$2.5

Americano \$2.5

San Pellegrino Water \$3

Milk \$3
no refills

Doppio Espresso \$2.5

Latte or Cappuccino \$4.5

San Pellegrino Italian Soda \$3

**Coke / Diet Coke / Mr. Pibb / Fanta Orange /
Sprite / Lemonade / Iced tea / Sweet Tea**
\$2.75

Bottled Beer

Bud Light \$4

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

Wines By The Bottle

Marco Felluga Merlot

Dry Full-Bodied Red / Northern Italy \$48

Averaen Pinot Noir \$48

Spicy / Complex Fruits / Willamette Valley, OR

Santa Margherita Cabernet

Full-Bodied Red / Northern Italy \$54

Isole e Olena Chianti Classico

Produced in the heart of the Chianti region \$60

Vietti Barolo

100 % Nebbiolo / Powerful and complex \$80

Talenti Brunello

100% Sangiovese / True Taste of Italy \$90

White Wine

Centorri Moscato di Pavia 8/28
Sweet Italian / Semi-Sparkling

Blufeld Riesling 7/25
Sweet White / Mosel, Germany

Tiziano Prosecco 8/28
Dry Bubbly / Northern Italy

Tiziano Pinot Grigio 8/28
Dry Fruit Forward White / Northern Italy

Wither Hills Sauvignon Blanc 8/28
Dry White / Lush Citrus / New Zealand

Elena Walch Pinot Grigio 11 / 40
Dry White / Earthy Richness / Alto Adige, Italy

Luigi Baudana Chardonnay 10/38
Dry White / Piemonte

Red Wine

Cleto Chiarli Lambrusco 8/28
Sweet Red / Sparkling / Italy

Duetorri Pinot Noir 8/28
Fruit Forward Red / Northern Italy

Fantini Montepulciano 8/28
Fruit forward / Full-Bodied / Central Italy

Monteti Caburnio 10/38
Dry Earthy Cabernet Blend / Tuscany

Estancia Cabernet 10/38
Full-Bodied Red / Paso Robles, CA

Pike Road Pinot Noir 11 / 40
Fruit Forward Dry Red / Willamette Valley, OR

Lagaria Merlot 8/28
Soft Italian Red / Sicily

Zabu Nero D'Avola 8/28
House Favorite / Sicily

Monte Antico 8/28
Sangiovese Blend / Tuscany

Tiziano Chianti 8/28
Dry Red / Tuscany

G.D. Vajra Langhe Rosso 10/38
Nebbiolo Blend / Complex Richness / Piemonte