

LUIGI'S ITALIAN RESTAURANT AND WINE BAR



8 E FRANKLIN ST LIBERTY, MISSOURI 64068 LUIGISLIBERTY.COM

Appetizers

Fried Calamari Calamari rings breaded — 13
and fried golden brown. Side of marinara.

Mozzarella Sticks Five mozzarella — 11
cheese sticks fried golden brown. Side of
marinara.

Fried Ravioli Cheese stuffed ravioli — 12
breaded and fried.

Alla Panna or Alfredo Dipping Sauce — 6

Sliced Italian Sausage Sautéed in olive — 13
oil, garlic, shallots and basil in sherry wine sauce.

Shrimp Napoleioni Five jumbo shrimp — 15
sautéed with olive oil, tomatoes, shallots, garlic
and basil in a white wine lemon sauce.

Mussels Mussels sautéed with garlic, — 16
tomatoes and onions in a sherry wine lemon
sauce.

Salads

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

Side House Salad mixed greens, — 6
tomatoes, onions, mozzarella cheese, choice of
dressing.

Luigi's Salad Fresh mixed greens topped — 10
with onions, tomatoes, mixed olives and
mozzarella cheese. Choice of dressing.

Mediterranean Salad Fresh mixed — 12
greens, tomatoes, mediterranean olives, onions
and feta cheese tossed in lemon and olive oil
dressing.

Caesar Salad Fresh mixed greens tossed — 11
with caesar, parmesan, croutons.

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 medium and \$2 for a large.

14/16" Cheese Pizza — \$17/21

14/16" White Pizza — \$18/22 topped with
fresh garlic, ricotta and mozzarella.

14/16" Supreme Pizza — \$21 / 26

pepperoni, hamburger, sausage, canadian bacon,
mushrooms, onions, black olives and bell
peppers.

Kids Menu

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

Cheese Ravioli — 8

Chicken Strips — 8

Lasagna — 8

**Spaghetti with butter,
marinara, meatballs, or
meat sauce** — 8

Baked Pasta

Ravioli Plate meat, cheese and spinach ravioli sautéed in alla panna sauce with mozzarella.	— 23	Baked Ravioli Choice of meat, cheese or spinach ravioli topped with marinara and baked with mozzarella.	— 18
Homemade Lasagna Homemade ground beef lasagna topped with marinara and baked with mozzarella cheese.	— 19	Joni's Special Meatballs, sliced sausage, peppers, onions, garlic and mushrooms in a marinara sauce with penne pasta, topped with mozzarella cheese and baked.	— 23
✓ Ravioli Champagne Jumbo ravioli stuffed with ricotta and spinach, sautéed with fresh onions, garlic, bell peppers and spinach in a champagne cream sauce.	— 22	Chicken Parmigiana Lightly breaded chicken baked with marinara and mozzarella. Side of spaghetti marinara.	— 22

House Specialties

✓ Spaghetti Marinara	— 16
Create Your Spaghetti marinara and choice of one: meatballs, meat sauce, sliced sausage or mushrooms.	— 18
Spaghetti "The Works" sautéed with garlic, onions, meatballs, mushrooms, sausage and meat sauce.	— 20
✓ Spaghetti "OGB" tossed with olive oil, garlic, basil, shallots and fresh tomatoes.	— 17
✓ 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.	— 22
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.	— 24
✓ 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 — 26
broccoli, tomatoes, mixed olives, garlic and
shallots in a sherry wine pesto cream sauce over
penne pasta.

Chicken Gorgonzola spinach, — 26
mushrooms, onions & garlic sautéed in
Gorgonzola cream sauce over penne.

Chef's Favorite shrimp and chicken — 28
sautéed with garlic, shallots, hot cherry peppers
and capers in a sherry wine cream sauce over
cheese tortellini pasta.

Chicken Pomodoro sautéed with — \$23
tomatoes, spinach, basil, shallots & garlic in
sherry wine sauce over penne.

Chicken Siciliano sautéed spinach, — \$23
shallots, garlic and capers in a white wine lemon
sauce over linguini.

Chicken Fettuccine Alfredo sautéed in — 24
homemade Alfredo sauce, touch of garlic, with
egg fettuccine.

Chicken Florentine spinach, — 25
mushrooms, onions and garlic in sherry wine
cream sauce over linguini.

Chicken Diavolo with garlic, shallots — 25
and fresh mixed vegetables in spicy sherry wine
sauce over linguini.

Tortellini Modo Mio cheese tortellini — 25
pasta sautéed with chicken, basil, tomatoes,
broccoli, shallots and garlic in white wine sauce.

Chicken Marsala mushrooms and — 22
shallots in a rich marsala wine sauce touch of
marinara, over spaghetti.

Seafood Specialties

Lobster Ravioli garlic, onions, tomatoes — 27
and spinach in a sherry wine cream sauce.

Shrimp Fettuccine Alfredo sautéed in — 27
our homemade alfredo sauce, touch of garlic,
with egg fettuccine.

Shrimp and Scallops Alfredo sautéed — 29
with garlic, shallots and hot cherry peppers in
sherry wine cream sauce over penne pasta.

Shrimp Pomodoro sautéed tomatoes, — 26
spinach, basil, shallots and garlic in sherry wine
sauce over penne.

Linguini Clams baby clams sautéed — 24
with garlic and onions in your choice of either
white wine sauce or sherry wine tomato sauce
over linguini pasta.

Shrimp Alla Pesto sautéed with fresh — 29
broccoli, tomatoes, mixed olives, garlic and
shallots in a sherry wine pesto cream sauce over
penne pasta.

Shrimp Florentine sautéed with fresh — 28
spinach, mushrooms, onions and garlic in cream
sauce over linguini.

Shrimp Scampi sautéed with spinach, — 26
shallots and garlic in white wine lemon sauce
over linguini pasta.

Shrimp Diavolo garlic, shallots and fresh — 27
mixed vegetables in spicy sherry wine tomato
sauce over linguini.

Frutti Di Mare shrimp, scallops, — 34
calamari, mussels and clams sautéed with garlic,
onions and basil in sherry wine tomato sauce
over linguini pasta.

Drinks

Anna Marie's Hot Tea Gojiberry Green / Red Velvet Rooibos / Honeybush Herbal / Buckingham Breakfast — 5

Fountain Coke / Diet Coke / Coke Zero / Dr. Pepper / Sprite / Lemonade / Sweet Tea / Unsweet Tea — 3.50

Brewed Coffee — 3.50

Italian Soda — 3.50

Milk — 3.50

Mexican Coca-Cola — 3.50

San Pellegrino Water — 3.50

Doppio Espresso — 3

Bottled Beer

Bud Light / Budweiser / Miller Light — 4.50

Boulevard Wheat / Michelob Ultra / Sam Adams — 5

Peroni / Moretti / Stella — 6

Free State IPA / Free State Oatmeal Stout — 6

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 / Lemoncello — 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

Scotch, Brandy and Liqueurs

Monkey Shoulder Blended Scotch 2 oz. — 9

Glinfiddich 12 YR Single Malt 2 oz. — 11

Limoncello 2 oz. — 7

Hine VSOP Cognac 2 oz. — 12

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

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	— 11 / 42
Selbach Riesling Sweet Style / Mosel, Germany	— 11 / 42
G.D. Vajra Moscato D'Asti Sweet Italian / Semi-Sparkling	— 13 / 50
Tiziano Pinot Grigio Dry Fruit Forward / Northern Italy	— 9 / 34
Elena Walch Pinot Grigio Dry / Earthy Richness / Alto Adige, Italy	— 14 / 54
Wither Hills Sauvignon Blanc Dry / Lush Citrus / New Zealand	— 11 / 42
Luigi Baudana Chardonnay Crisp Dry White / Piemonte, Italy	— 13 / 50

REDS BY THE GLASS

	5 oz. Glass / Bottle
Pike Road Pinot Noir Oak Aged / Willamette Valley, OR	— 13 / 50
Duetorri Pinot Noir Light Fruit Forward / Northern Italy	— 11 / 42
Tiziano Chianti Dry Italian Classic / Tusany	— 10 / 38
Monte Antico Sangiovese Blend Medium Bodied / Tuscany	— 10 / 38
Grayson Cellars Merlot Ripe and Round / California	— 9 / 34
Zabu Nero D'Avola Dry Style, House Favorite / Sicily	— 11 / 42
Ramsay Cabernet Full Bodied / Napa, California	— 13 / 50



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

La Mozza Cabernet Tuscan Cabernet	— 48
Zuccardi Malbec 100% Malbec / Valle De Uco, Argentina	— 52
Zardini Valpolicella Classico Superiore / Veneto	— 52
Crossbarn Pinot Noir Paul Hobbs / Sonoma, CA	— 58
Isole e Olena Chianti Classico From the heart of the Chianti region	— 60
Amarone Campagnola Rich Concentrated Red / Veneto, Italy	— 72
G.D. Vajra Barolo Generous and Youthful Style / Piemonte, Italy	— 72
Honig Cabernet Sauvignon Powerful yet Elegant / Napa Valley, CA	— 88
Brunello Di Montalcino 100% Sangiovese / True Taste of Italy	— 98
Caymus Cabernet Napa Valley, CA	— 160
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 pasta entrées 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 , 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 sherry wine cream sauce with a touch of marinara, over spaghettni 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 spaghettni 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