

*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. \$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. \$11
- Caesar Salad** Fresh mixed greens tossed with caesar dressing, parmesan and croutons. \$10

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** \$15/19
- 12/16" White Pizza** \$16/20 topped with fresh garlic, ricotta and mozzarella.
- 12/16" Supreme Pizza** \$19/24 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. \$21

Homemade Lasagna Homemade ground beef
lasagna topped with marinara and baked with
mozzarella cheese. \$18

v **Ravioli Champagne** Jumbo ravioli stuffed with
ricotta and spinach, sautéed with fresh onions, garlic,
bell peppers and spinach in a champagne cream sauce. \$20

Baked Ravioli Meat, cheese or spinach ravioli
topped with marinara and baked with mozzarella. \$17

Joni's Special Meatballs, sliced sausage, peppers,
onions, garlic and mushrooms in a marinara sauce
with penne pasta, topped with mozzarella cheese and
baked. \$21

Chicken Parmigiana Lightly breaded chicken
baked with marinara and mozzarella. Side of spaghetti
marinara. \$20

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. \$21

Sausage Pizzaola sliced italian sausage sautéed with onions, garlic, bell peppers, mushrooms and spinach
in sherry wine tomato sauce over spaghetti pasta. \$20

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. \$22

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. \$20/22

Italian Sausage Florentine sautéed with spinach, mushrooms, onions, hot cherry peppers and garlic in a
sherry wine cream sauce over linguini pasta. \$21

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. \$24
- Chicken Fettuccine Alfredo** sautéed in our homemade Alfredo sauce, touch of garlic, with egg fettuccine. \$22
- Chicken Gorgonzola** spinach, mushrooms, onions & garlic sautéed in Gorgonzola cream sauce over penne. \$24
- Chicken Florentine** spinach, mushrooms, onions and garlic in sherry wine cream 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. \$25
- Chicken Diavolo** with garlic, shallots and fresh mixed vegetables in spicy sherry wine sauce over linguini. \$23
- Chicken Pomodoro** sautéed with tomatoes, spinach, basil, shallots & garlic in sherry wine sauce over penne. \$21
- Tortellini Modo Mio** cheese tortellini pasta sautéed with chicken, basil, tomatoes, broccoli, shallots and garlic in white wine sauce. \$22
- Chicken Siciliano** sautéed spinach, shallots, garlic and capers in a white wine lemon sauce over linguini. \$21
- Chicken Marsala** mushrooms and shallots in a rich marsala wine sauce touch of marinara, over spaghetti. \$20

Seafood Specialties

- Lobster Ravioli** sautéed with garlic, onions, tomatoes and spinach in a sherry wine cream sauce. \$25
- Shrimp Alla Pesto** sautéed with fresh broccoli, tomatoes, mixed olives, garlic and shallots in a sherry wine pesto cream sauce over penne pasta. \$26
- Shrimp Fettuccine Alfredo** sautéed in our homemade alfredo sauce, touch of garlic, with egg fettuccine. \$24
- Shrimp Florentine** sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini. \$25
- Shrimp and Scallops Alfredo** sautéed with garlic, shallots and hot cherry peppers in sherry wine cream sauce over penne pasta. \$26
- Shrimp Scampi** sautéed with spinach, shallots and garlic in white wine lemon sauce over linguini pasta. \$23
- Shrimp Pomodoro** sautéed tomatoes, spinach, basil, shallots and garlic in sherry wine sauce over penne. \$23
- Shrimp Diavolo** garlic, shallots and fresh mixed vegetables in spicy sherry wine tomato sauce over linguini. \$25
- 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. \$22
- Frutti Di Mare** shrimp, scallops, calamari, mussels and clams sautéed with garlic, onions and basil in sherry wine tomato sauce over linguini pasta. \$30

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
Latte or Cappuccino \$5	Americano \$4	

Bottled Beer

Bud Light / Budweiser / Miller Light / Coors Light	\$4
Boulevard Wheat / Boulevard Pale Ale / Michelob Ultra / Blue Moon / Sam Adams	\$5
Peroni / Menabrea / Moretti / Stella	\$5
Free State IPA / Founders Centennial IPA / Left Hand Milk Stout / Free State Oatmeal Stout	\$5
Samuel Smiths Apple Cider / 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
Coffee + Irish Cream	\$8
Limoncello Liqueur 2 oz.	\$7
Pedro Ximenez Dessert Sherry 3 oz.	\$11

White, Rose and Sparkling Wine By the Glass

Tiziano Prosecco Off-Dry Bubbly / Northern Italy	8 / 30
Cleto Chiarli Lambrusco Sweet Chilled Red / Semi- sparkling / Italy	9 / 34
Selbach Riesling Sweet Style / Mosel, Germany	9 / 34
Braida Moscato D'Asti Sweet Italian / Semi-Sparkling	11 / 40
Tiziano Pinot Grigio Dry Fruit Forward / Northern Italy	8 / 30
Elena Walch Pinot Grigio Dry / Earthy Richness / Alto Adige, Italy	12 / 46
Wither Hills Sauvignon Blanc Dry / Lush Citrus / New Zealand	9 / 34
Luigi Baudana Chardonnay Crisp Dry White / Piemonte, Italy	11 / 40

White, Rosé and Sparkling Bottles

Braida Brachetto Deep Rosé / Sweet Style / Frizzante	\$42
Adelsheim Rosé Dry Rosé / Willamette Valley, OR	\$50
Rombauer Chardonnay Rich & creamy / Oak aged / Carneros, CA	\$70
Ca Del Bosco Franciacorta Italy's Champagne / "Extra Brut"	\$76
Besserat de Bellefon Champagne Brut Grand Tradition N.V.	\$80



Reds By The Glass

Duetorri Pinot Noir Northern Italy	8 / 30
Pike Road Pinot Noir Willamette Valley, Oregon	11 / 40
Tiziano Chianti Tuscany	8/30
Monte Antico Sangiovese Blend Tuscany	8 / 30
Grayson Cellars Merlot California	8 / 30
Zabu Nero D'Avola Our House Favorite, Sicily	10 / 38
Fantini Montepulciano Central Italy	9 / 34
Trapiche Malbec Broquel Mendoza, Argentina	9/34
Monteti Caburnio Cabernet Blend Tuscany	12 / 46
Ramsay Cabernet Napa, California	11 / 40
Artezin Zinfandel Mendocino, CA	11 / 40

Red Bottles

Zuccardi Malbec 100% Malbec / Valle De Uco, Argentina	\$46
Marco Felluga Merlot Dry Full-Bodied Red / Northern Italy	\$42
Crossbarn Pinot Noir Paul Hobbs / Sonoma, CA	\$54
Zardini Valpolicella Classico Superiore / Veneto	\$47
Amarone Campagnola Rich Concentrated Red / Veneto, Italy	\$68
Isole e Olena Chianti Classico From the heart of the Chianti region	\$53
La Mozza Cabernet Italian Interpretation / Tuscany	\$45
Honig Cabernet Sauvignon Powerful yet Elegant / Napa Valley, CA	\$90
Caymus Cabernet Napa Valley, CA	\$170
G.D. Vajra Barolo Generous and Youthful Style / Piemonte, Italy	\$70
Vietti Barolo Charming & Powerful Classic Style / Piemonte, Italy	\$110
E. Pira Barolo Dry , Savory, Full & Persistent / Organic / Piemonte, Italy	\$185
Brunello Di Montalcino 100% Sangiovese / True Taste of Italy	\$94

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. \$14/16
- Mediterranean Salad with Chicken or Shrimp** fresh mixed greens, tomatoes, Mediterranean olives, onions and feta cheese tossed in lemon and olive oil dressing. \$14/16
- Lasagna** layered pasta stuffed with ground beef, topped with marinara and baked with mozzarella. \$13
- Baked Ravioli** choice of meat, cheese or spinach ravioli topped with marinara and baked with mozzarella. \$13
- 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. \$16
- Chicken Parmigiana** served with side of spaghetti marinara. \$16
- Joni's Special** meatballs, sausage, peppers, mushrooms, onions and garlic sautéed in marinara and baked with mozzarella cheese over penne. \$16
- Ravioli Champagne** jumbo spinach ravioli sautéed with fresh onions, garlic, baby spinach and bell peppers in champagne cream sauce. \$13
- Ravioli Plate** meat, cheese and spinach ravioli with alla panna sauce and mozzarella. \$13
- Tortellini Alla Panna** cheese tortellini pasta sautéed with alfredo sauce with a touch of marinara. \$15
- 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. \$16
- Chicken Pomodoro** sautéed with tomatoes, spinach, basil, olive oil, shallots and garlic in a sherry wine sauce over penne pasta. \$14
- Tortellini Modo Mio** cheese tortellini pasta sautéed with chicken, tomatoes, broccoli, basil, onions and garlic in a white wine sauce. \$16
- Sausage Pizzaola** sliced italian sausage sautéed with bell peppers, spinach, mushrooms, garlic and shallots in sherry wine tomato sauce over spaghetti pasta. \$15
- 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. \$15
- Chicken or Shrimp Fettuccine Alfredo** egg fettuccine pasta in homemade alfredo with touch of garlic. \$15 / 16
- Chicken or Shrimp Florentine** sautéed with fresh spinach, mushrooms, onions and garlic in cream sauce over linguini pasta. \$15 / 16