



BREAKFAST MENU

SERVED SATURDAY & SUNDAY 9 AM – 1 PM

EGGS

2 EGGS ANY STYLE

SERVED WITH BREAKFAST POTATOES AND TOAST. \$4.95

ITALIAN SCRAMBLE

WITH ITALIAN SAUSAGE, CRISPY PANCETTA, FRESH HERBS, FONTINA AND PARMIGIANO-REGGIANO CHEESE. SERVED WITH TOAST AND BREAKFAST POTATOES. \$8.95

FRIED EGGS WITH ASPARAGUS

SPRINKLED WITH CRISPY PANCETTA BROWN BUTTER BREADCRUMBS. SERVED WITH TOAST AND BREAKFAST POTATOES. \$10.95

EGGS BENEDICT

CHOICE OF PREPARATION:

TRADITIONAL- POACHED EGGS AND CANADIAN BACON ON AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH BREAKFAST POTATOES. \$8.95

LUGGATTI - POACHED EGGS AND NY STEAK MEDALLIONS ON AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH BREAKFAST POTATOES. \$12.95.

CALIFORNIAN - POACHED EGGS AND GRILLED ASPARAGUS ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH BREAKFAST POTATOES. \$8.95

BREAKFAST SANDWICHES

SERVED ON A CHOICE OF WHITE OR MULTIGRAIN BREAD OR A CROISSANT WITH SEASONAL FRUIT OR BREAKFAST POTATOES

1. BACON, SCRAMBLED EGG, LETTUCE AND TOMATO. \$9.95

2. SCRAMBLED EGG, AVOCADO, TOMATO, LETTUCE AND CHEESE. \$8.95

3. SCRAMBLED EGG, CHEDDAR CHEESE AND LETTUCE. \$7.95

OTHER SPECIALTIES

BUTTERMILK PANCAKES

A SECRET FAMILY RECIPE- SERVED WITH BACON OR SAUSAGE AND FRESH SEASONAL FRUIT. \$7.95 ADD: CHOCOLATE CHIPS, BLUEBERRIES OR BANANAS FOR \$1.50

CROISSANT WITH A SIDE OF FRESH SEASONAL FRUIT. \$7.95

BISCUITS AND GRAVY HOMEMADE BISCUITS AND GRAVY. \$5.95

FRENCH TOAST

THICK SLICES OF BREAD DIPPED IN A VANILLA, CINNAMON, AND NUTMEG EGG BATTER AND GRILLED. SERVED WITH BACON OR SAUSAGE AND FRESH SEASONAL FRUIT. \$7.95

BAGEL WITH CREAM CHEESE. \$2.75

STEEL CUT OATMEAL WITH BROWN SUGAR AND RAISINS. \$5.95

SIDES

BACON \$1.95 / SAUSAGE \$1.95 / TOAST \$1.95 / GRAVY \$2.75 / AVOCADO \$1.95 / HOLLANDAISE \$1.50 / ENGLISH MUFFIN \$1.95
1 EGG OR EGG WHITE \$.95 / BREAKFAST POTATOES \$1.95 / SOUR CREAM \$.75

DRINK SPECIALS

BERRY SPARKLER

PROSECCO · MUDDLED FRESH BERRIES

BLISSINI

PROSECCO · OJ · POM WONDERFUL

TIZIANO

PROSECCO · SPLASH OF GRAPE JUICE · LEMON TWIST

PEACH BELLINI

PROSECCO · PEACH PUREE

PAMA BELLINI

PROSECCO · PAMA LIQUEUR

ANGEL FIZZ

PROSECCO · ST. GERMAIN LIQUEUR

MIMOSA

CHAMPAGNE · OJ. \$3.00

LUGGATTI BLOODY MARY

WITH ABSOLUTE PEPPAR. \$6.50

BLOODY MARY

MILD OR SPICY \$4.50

Lunch Menu

Served Saturday & Sunday Noon – 4pm

ANTIPASTI

BRODETTO DI COZZE E VONGOLE

PRINCE EDWARD MUSSELS AND PETITE MANILA CLAMS STEAMED IN SWEET AND DRY MARSALA WINES WITH SAUCE POMODORO AND FRESH LEMON, TOSSED WITH FRESH CHARD. \$13.95

BRUSCHETTA

FRESH TOMATO, BASIL, GARLIC & EXTRA VIRGIN OLIVE OIL OVER TOASTED PANE LUGGATTI. \$7.95

POLLO LUGGATTI

OUR HOUSE SPECIALTY - WINGS BAKED WITH LEMON, CARAMELIZED ONIONS, ROASTED GARLIC AND FRESH HERBS. SERVED WITH PANE LUGGATTI. SERVED LUGGATTI OR BUFFALO STYLE. \$8.95

FRUTTI DI MARE

POACHED JUMBO PRAWNS, SCALLOPS, AND CALAMARI, MARINATED IN OUR HOUSE ITALIAN, GARLIC, FRESH HERBS, ROASTED MANCINI PEPPERS, AND KALAMATA OLIVES. SERVED CHILLED OR WARM. \$12.95

CALAMARI FRITT

MARINATED CALAMARI, DUSTED WITH SEASONED FLOUR, SERVED GOLDEN BROWN WITH COCKTAIL SAUCE AND LEMON-GARLIC AIOLI. \$10.95

GARLIC TWISTS

FRESH PIZZA DOUGH BAKED WITH GARLIC, OLIVE OIL, FRESH ROSEMARY AND DUSTED WITH ROMANO PECORINO. \$5.95

PATATATINE DOLCE

SWEET POTATO FRIES SERVED WITH BASIL SALT AND GARLIC AIOLI. \$3.95

PATATINE PARMIGIANO AGLIO

FRIES SPRINKLED WITH SALT, PEPPER, GARLIC AND SHREDDED PARMIGIANO REGGIANO CHEESE. \$3.95

CARCIOFI AL CARBONE

OUR FAMOUS ARTICHOKE, FIRE-ROASTED AND FINISHED WITH LEMON BUTTER, ALMONDS AND FRESH OREGANO. \$9.95

FORMAGGIO FRIABLE

FRESH BUFFALO MOZZARELLA BREADED AND DEEP FRIED. SERVED WITH ANCHOVY SAUCE AND SAUCE MARINARA. \$7.95

GAMBERONI SKEWERS

GRILLED JUMBO PRAWNS WRAPPED IN APPLE WOOD SMOKED BACON. SERVED WITH HERB RISOTTO. \$12.95

PROSCIUTTO DI PARMA

PROSCIUTTO DI PARMA SPLASHED WITH OLIVE OIL AND TOPPED WITH FRESH SEASONAL MELON. \$8.95

SPINACI CARCIOFI DI PARMIGIANO

FRESH SPINACH AND ARTICHOKE HEARTS ARE PAIRED WITH A RICH CREAM, GARLIC AND THREE CHEESE SAUCE. BAKED AND SERVED WITH TOASTED PANE LUGGATTI CROSTINI. \$6.95

FLATBREAD APPETIZERS

EXTRA THIN, CRISPY - \$8.95
(NO SUBSTITUTIONS PLEASE)

1. PEAR, GORGONZOLA, MARINATED ONIONS, SPINACH, OLIVE OIL
2. SPINACH, MUSHROOM, GARLIC, FETA, OLIVE OIL
3. SALAMI, ARTICHOKE HEARTS, KALAMATA OLIVES, MOZZARELLA
4. CHICKEN, SUNDRIED TOMATOES, PINE NUTS, BASIL
5. SAUSAGE, PARMESAN, ROMANO, BELL PEPPERS
6. MUSHROOMS, PANCETTA, SPINACH, GOAT CHEESE, OLIVE OIL

ZUPPA E'INSALATE

ADD CHICKEN \$4 / SHRIMP \$5 / SALMON \$6 / STEAK \$8

ZUPPA DI MINISTRONE

WITH PANE LUGGATTI. BOWL \$6.95/ CUP \$3.95

CAPRESE

FRESH ITALIAN BUFFALO MOZZARELLA, VINE-RIPENED OVEN DRIED TOMATOES AND FRESH BASIL PESTO DRIZZLED WITH EXTRA VIRGIN OLIVE OIL. \$10.95

VÉNETO

GRILLED JUMBO PRAWNS WITH GRILLED ASPARAGUS, CAPERS AND CHOPPED EGG OVER SPRING GREENS DRESSED WITH CHAMPAGNE VINAIGRETTE AND SHAVED AGED PROVOLONE. \$15.95

CAMPANIA

BUTTER LETTUCE TOPPED WITH CRISPY PANCETTA, DANISH BLUE CHEESE, TOMATO CONFIT AND MARINATED RED ONION, TOSSED WITH ROASTED GARLIC AIOLI. \$8.95

RUSTICA

CRISP ROMAINE HEARTS, TOMATOES, CUCUMBERS, FETA CHEESE, KALAMATA OLIVES AND RED ONION. TOSSED WITH OUR CHAMPAGNE VINAIGRETTE. \$7.95

LUGGATTI

CRISP ROMAINE, MIXED GREENS, FRESH CUCUMBER, CHERRY TOMATOES, CARROTS, AND RAISINS. TOPPED WITH SEASONED CROUTONS. SERVED WITH CHOICE OF DRESSING. \$6.95

TUSCANY

HERB CRUSTED GRILLED ANGUS CERTIFIED NEW YORK STEAK WITH CARAMELIZED PEARS, ONIONS AND ROASTED ALMONDS, SPLASHED WITH BALSAMIC VINAIGRETTE OVER SPRING GREENS. \$18.95

ROMANA

ROMAINE HEARTS TOPPED WITH HOUSE MADE CAESAR DRESSING, CAPERS, SUNDRIED TOMATOES AND FRESHLY SHAVED PARMIGIANO REGGIANO. \$6.95

ANTIPASTI

"HOUSE SPECIAL" GENOA SALAMI, KALAMATA OLIVES, MOZZARELLA, CRIMINI MUSHROOMS, ARTICHOKE HEARTS, TOMATOES, ROASTED PEPPERS AND ROMANO PECORINO, TOSSED WITH OUR HOUSE ITALIAN DRESSING. \$11.95

SANDWICHES & PASTA

ALL SANDWICHES SERVED ON 8" MILANO ROLLS, WITH CHOICE OF FRIES, SWEET POTATO FRIES OR ANTIPASTI SALAD

MEATBALL SUB

HOMEMADE MEATBALLS, MARINARA AND MELTED MOZZARELLA CHEESE. \$9.95

CHICKEN PARMESAN

CRISPY CHICKEN BREAST, MARINARA AND MELTED MOZZARELLA CHEESE. \$7.95

ITALIAN GRILLED CHICKEN WITH PESTO

HERB-CRUSTED GRILLED CHICKEN BREAST, MARINARA AND MELTED CHEESE. \$9.95

CAPRESE

FRESH TOMATOES, MOZZARELLA AND BASIL AIOLI. \$7.95

MEDITERRANEAN CHICKEN BURGER

GRILLED CHICKEN BREAST WITH SUNDRIED TOMATOES, OLIVE TAPENADE AND FETA CHEESE. \$9.95

EGGPLANT PARMESAN

CRISPY EGGPLANT, MARINARA AND MELTED MOZZARELLA CHEESE. \$7.95

STEAK SANDWICH

GARLIC-HERB MARINATED STEAK WITH GRILLED ONIONS, MUSHROOMS AND MELTED FONTINA CHEESE. \$9.95

ITALIAN SAUSAGE & PEPPERS

SWEET AND SPICY SAUSAGE WITH CARAMELIZED ONIONS, BELL PEPPERS AND MELTED MOZZARELLA. \$9.95

SPAGHETTI DI MEATBALL

HOMEMADE MEATBALLS WITH SAUCE MARINARA. \$14.95

LASAGNE DI CARNEVALE NAPOLITANA

OUR HOMEMADE LASAGNA STUFFED WITH BOLOGNESE, RICOTTA, MOZZARELLA, PARMIGIANO REGGIANO, ROMANO PECORINO AND SAUCE MARINARA. \$15.95

PIZZA PIE

FRESH MADE DOUGH NEW YORK STYLE - SMALL \$15.50 OR LARGE \$18.50

BUILD YOUR OWN -SMALL \$9.95 OR LARGE 13.95, CHOOSE YOUR SAUCE & CHEESE, PLUS \$1.25 PER ITEM

TOMATO SAUCE, WHITE SAUCE, PESTO SAUCE, FRESH HERBS, MOZZARELLA, GOAT CHEESE, FONTINA, PROVOLONE, PARMIGIANO REGGIANO, ROMANO PECORINO, PEPPERONI, ITALIAN SAUSAGE, GRILLED CHICKEN, GROUND BEEF, MEATBALLS, SHRIMP, CLAMS, ANCHOVIES, ROASTED PEPPERS, ARTICHOKE, ONIONS, BELL PEPPERS, OLIVES, EGGPLANT, TOMATOES, MUSHROOMS

PIEMONTE

PETITE MANILLA CLAMS WITH WHITE SAUCE, MOZZARELLA AND PECORINO ROMANO

MARGHERITA

FRESH MOZZARELLA, TOMATO SLICES, FRESH BASIL AND OLIVE OIL

CALABRIA

WHITE PIZZA TOPPED WITH GRILLED CHICKEN, CARAMELIZED PEARS, FONTINA, MARINATED ONIONS, OREGANO AND CRISPY PANCETTA

MOLISE

MOZZARELLA, PECORINO ROMANO, PARMIGIANO REGGIANO, TOMATO SAUCE, FRESH PESTO AND OLIVE OIL

BIANCA

WHITE PIZZA TOPPED WITH ROASTED POTATOES, GARLIC OIL AND FONTINA CHEESE WITH A SPRINKLING OF FRESH ROSEMARY

TRENTINO

LUGGATTI'S HOMEMADE MEATBALLS, RICOTTA, PECORINO ROMANO AND TOMATO SAUCE

SICILIA

PEPPERONI, OLIVES, RED ONION, MOZZARELLA AND TOMATO SAUCE

BASILICATA

GROUND BEEF, OVEN DRIED TOMATO, MOZZARELLA, PECORINO ROMANO AND TOMATO SAUCE

MEDITERRANEAN

PESTO, GRILLED CHICKEN, OVEN DRIED TOMATOES, KALAMATA OLIVES, TOASTED PINE NUTS, ROASTED GARLIC, GOAT CHEESE, FETA, MOZZARELLA AND TOMATO SAUCE

LAZIO

WHITE PIZZA TOPPED WITH FONTINA, MOZZARELLA, GRILLED CHICKEN, TOMATOES AND MUSHROOMS

LOMBARDIA

SWEET ITALIAN SAUSAGE, MOZZARELLA, CREMINI MUSHROOM, FRESH THYME AND TOMATO SAUCE

ABRUZZO

MOZZARELLA, ROASTED EGGPLANT, ARTICHOKE, MANICINI PEPPERS, CREMINI MUSHROOMS AND TOMATO SAUCE

BAMBINOS

- CHILDREN UNDER 12 - \$5.95

SPAGHETTI WITH MEATBALLS
MEATBALL SLIDERS W/ FRIES

8" CHEESE PIZZA
CHICKEN FINGERS W/ FRIES

PASTA ALFREDO