


• APPETIZERS •

 <b>CHARCUTERIE</b>	<b>14.99</b>
Shaved parmesan, herb goat cheese, gorgonzola dolce, prosciutto, spicy calabrese, pepperoni, chef's accoutrements	
<b>FRIED MOZZARELLA</b>	<b>10.99</b>
Italian herb breaded mozzarella, marinara	
<b>GARLIC CHEESE BREAD</b>	<b>10.99</b>
Rustic Italian bread, roasted garlic butter, mozzarella	
<b>FAT LUIGI</b>	<b>11.99</b>
Five meatballs, mozzarella cheese, parmesan cheese, marinara <i>Add a sausage link - 2.99</i>	
<b>CALAMARI</b>	<b>14.99</b>
Lightly breaded and fried, marinara, shaved asiago, lemon wedges	
 <b>CAPRESE</b>	<b>10.99</b>
Buffalo mozzarella, sliced tomato, fresh basil, cyprus salt, balsamic reduction	
<b>ARANCINI BALLS</b>	<b>10.99</b>
Hand breaded and rolled, fried risotto, chef's selection	

• PASTAS •

*Add a \*small Caesar or garden salad - 3.99  
Substitute gluten-free noodles on any dish - 1.99*

<b>SPAGHETTI MARINARA</b>	<b>13.99</b>
Our family recipe that has been around for almost 80 years! <i>Add homemade meatballs or Italian sausage - 2.99 Sub bolognese sauce - 2.99</i>	
<b>BLACKENED CHICKEN ALFREDO</b>	<b>18.99</b>
Linguine, blackened all-natural chicken breast, traditional garlic cream sauce, romano & asiago cheese	
<b>PENNE ALLA VODKA</b>	<b>16.99</b>
Penne pasta, fresh tomatoes, garlic, spinach, fresh basil, rosé cream sauce	
<b>RIGATONI &amp; SAUSAGE</b>	<b>18.99</b>
Italian sausage, fresh basil, rich tomato cream sauce	
<b>SHRIMP SCAMPI</b>	<b>20.99</b>
Angel hair pasta, sautéed shrimp, fresh basil, garlic, white wine butter sauce, citrus, crushed red pepper	
 <b>PENNE GORGONZOLA</b>	<b>18.99</b>
Penne pasta, all-natural chicken breast, gorgonzola cream sauce, spinach, walnuts, grapes, parmesan crisps	
<b>ANGEL HAIR PRIMAVERA</b>	<b>16.99</b>
Fresh tomatoes, mushrooms, zucchini, squash, peppadew peppers, artichoke hearts, brown butter sauce	
<b>TUSCAN TORTELLINI</b>	<b>18.99</b>
Sausage, fresh tomatoes, spinach, garlic cream sauce, parmesan	

• SOUPS & SALADS •

 <b>TOMATO BASIL</b>	<b>CUP 4.99 • BOWL 7.99</b>
<b>SOUP OF THE DAY</b>	<b>CUP 4.99 • BOWL 7.99</b>
 <b>ITALIAN CHOPPED</b>	
Mixed greens, aged Italian meats, pepperoncinis, tomatoes, red onions, mozzarella, shaved asiago, Italian vinaigrette <b>Full 16.99 / Family 22.99</b>	
<b>ROADHOUSE</b>	
Grilled all-natural chicken breast, mixed greens, goat cheese, candied walnuts, grapes, strawberries, dried cranberries, balsamic vinaigrette <b>Full 16.99 / Family 22.99</b>	
<b>CHARRED CAESAR</b>	
Kale, romaine, homemade croutons, parmesan crisp, *Caesar dressing <b>Full 12.99 / Family 17.99</b> <i>Add grilled chicken - 4.99 • Add grilled shrimp - 7.99</i>	
<b>HOUSE</b>	
Mixed greens, fresh tomatoes, cucumbers, red onions, croutons, balsamic vinaigrette <b>Full 10.99 / Family 15.99</b> <i>Add grilled chicken - 4.99 • Add grilled shrimp - 7.99</i>	

• ENTREES •

*Add a \*small Caesar or garden salad for 3.99  
Substitute gluten-free noodles on any dish 1.99*

<b>CHICKEN MARSALA</b>	<b>21.99</b>
All-natural sautéed chicken, wild mushrooms, marsala wine sauce, spaghetti	
<b>CHICKEN PARMESAN</b>	<b>20.99</b>
All-natural homemade lightly breaded chicken, marinara sauce, mozzarella, spaghetti	
 <b>GNOCCHI BOLOGNESE</b>	<b>20.99</b>
Homemade gnocchi, bolognese sauce	
<b>SEARED PESTO *SALMON</b>	<b>20.99</b>
Angel hair, brown butter sauce, sun-dried tomatoes	
<b>OSSO BUCO</b>	<b>23.99</b>
Wild mushroom and pea risotto, natural jus	

• FAMILY STYLE •

<b>SPAGHETTI MARINARA</b>	<b>23.99</b>
Our family recipe that has been around for almost 80 years! <i>Add homemade meatballs or Italian sausage - 6.99 Sub bolognese sauce - 4.99</i>	
<b>BLACKENED CHICKEN ALFREDO</b>	<b>28.99</b>
Linguine, blackened all-natural chicken breast, traditional garlic cream sauce, romano & asiago cheese	
<b>PENNE ALLA VODKA</b>	<b>26.99</b>
Penne pasta, fresh tomatoes, garlic, spinach, basil, rosé cream sauce <i>Add grilled shrimp - 7.99</i>	
<b>CHICKEN PARMESAN</b>	<b>33.99</b>
All-natural homemade lightly breaded chicken, marinara sauce, mozzarella, spaghetti	
<b>CHICKEN MARSALA</b>	<b>34.99</b>
All-natural sautéed chicken, wild mushrooms, marsala wine sauce, spaghetti	

• SPECIALTY DRINKS •

<b>LUIGI'S SIGNATURE BLOODY MARY</b> New Amsterdam Vodka, homemade bloody mary mix <b>Loaded up - add a meatball, cheese, cured meat and pepperoncini - 4</b>	<b>10</b>	<b>CUCUMBER BASIL GIMLET</b> Hendrick's Gin, cucumber, basil	<b>12</b>
<b>ALL AMERICAN MULE</b> Tito's Handmade Vodka, lime juice, ginger beer	<b>10</b>	<b>BELLA VITA MARGARITA</b> Herradura Silver Tequila, Galliano Elderflower, salted rim	<b>12</b>
<b>DEEP EDDY'S LEMON DROP MARTINI</b> Deep Eddy's Lemon Vodka, cherry, sugar rim	<b>12</b>	<b>BLOOD ORANGE MARGARITA</b> Don Julio Blanco Tequila, homemade tangerine syrup, salted rim	<b>12</b>
<b>ROCKY MOUNTAIN PEACH BELLINI</b> Ketel One Peach and Orange Blossom Vodka, Leopold Brother's Peach Liqueur, La Marca Prosecco	<b>12</b>	<b>LUIGI'S ITALIAN OLD FASHIONED</b> Woodford Rye Whiskey, Montenegro Italian Liqueur, cherry bitters	<b>12</b>
<b>VENETIAN SPRITZ</b> La Marca Prosecco, Aperol, lemon	<b>10</b>	<b>ESPRESSO MARTINI</b> Stoli Vodka, Galliano Ristretto Espresso Liqueur, cold brew	<b>8</b>

• DRAFTS •

PINT - PITCHER

<b>COORS LIGHT</b> ABV: 4.2% - Golden, CO	<b>5</b>	<b>18</b>
<b>NEW BELGIUM MOUNTAIN TIME LAGER</b> ABV: 4.4% - Fort Collins, CO	<b>7</b>	<b>27</b>
<b>BLUE MOON</b> ABV: 5.4% - Denver, CO	<b>7</b>	<b>27</b>
<b>NEW BELGIUM VODOO IPA</b> ABV: 7.5% - Fort Collins, CO	<b>7</b>	<b>27</b>
<b>DENVER BEER CO. GRAHAM CRACKER PORTER</b> ABV: 5.6% - Denver, CO	<b>7</b>	<b>27</b>
<b>GREAT DIVIDE ROTATING TAP</b> Denver, CO	<b>7</b>	<b>27</b>

• BOTTLES •

<b>COORS BANQUET</b> ABV: 5%	<b>4</b>
<b>PERONI</b> ABV: 4.7%	<b>5</b>
<b>BIRRA MORRETTI</b> ABV: 4.6%	<b>6</b>
<b>CORONA</b> ABV: 4.6%	<b>6</b>
<b>ST. PAULI GIRL NON-ALCOHOLIC</b> ABV: 4.6%	<b>4</b>
<b>STELLA ARTOIS</b> ABV: 4%	<b>6</b>

• CANS •

<b>COORS LIGHT 16oz</b> ABV: 4.2%	<b>4</b>
<b>NEW BELGIUM 16oz FAT TIRE</b> ABV: 5.2%	<b>4</b>
<b>NEW BELGIUM 16oz CITRADELIC</b> ABV: 6.0%	<b>4</b>
<b>NEW BELGIUM 16oz RANGER IPA</b> ABV: 7%	<b>4</b>
<b>NEW BELGIUM JUICY HAZE IPA</b> ABV: 7.5%	<b>5</b>
<b>GREAT DIVIDE FARMHOUSE</b> ABV: 7.3%	<b>5</b>
<b>ODELL 90 SCHILLING</b> ABV: 5.3%	<b>5</b>
<b>TIVOLI HELLES LAGER</b> ABV: 5.1%	<b>5</b>
<b>ROTATING REKORDERLING CIDER</b> Sweden	<b>6</b>
<b>RAINIER 16oz</b> ABV: 4.6%	<b>3</b>

• ALL DAY EVERYDAY ITEMS •

<b>SHOT SPECIALS</b> Jack Daniel's • Jack Daniel's Rye Jack Daniel's Tennessee Honey • Jack Daniel's Tennessee Fire	<b>5</b>
<b>KORBEL MIMOSAS</b>	<b>8</b>
<b>16oz RAINIER CANS</b>	<b>3</b>

• ITALIAN SODA MOCKTAILS • 6

Add New Amsterdam Vodka - 4 • Bayou Rum - 4 • Add Stoli Vodka - 5 • Add Belvedere Vodka - 6

<b>STRAWBERRY KIWI</b> Torani Strawberry, Torani Kiwi, club soda	: :	<b>BUILD-YOUR-OWN</b> Choose from any of our flavors listed below and build-your-own soda. <b>Each syrup added - .50</b>	<b>3</b>
<b>RASPBERRY CREAM SODA</b> Torani Vanilla, Torani Raspberry, cream, club soda		<b>WATERMELON • PASSION FRUIT • POMEGRANATE</b> <b>STRAWBERRY • KIWI • ROOT BEER</b> <b>LEMON • VANILLA • RASPBERRY</b>	
<b>INTERNATIONAL</b> Torani Passion Fruit, Torani Pomegranate, Torani Watermelon, club soda			