

Mama Luigi's

RESTAURANT & BANQUETS

BE A PART
OF OUR
"ROYALTY REWARDS"
FAMILY



WHITE WINES

		glass	bottle
901	Ecce Demani Pinot Grigio (Italy) <i>pleasant floral and tropical fruit aromas with a light, crisp and refreshing flavor, with fruit character and refined elegance</i>	6.29	24.00
902	Santa Margarita Pinot Grigio (Italy) <i>clear straw color with a floral nose of delicate aromas of fig and lovely honeysuckle fruit</i>	8.99	34.00
903	Copperidge Chardonnay (California) <i>a subtle sweet scent of honey and roasted nut with inviting apple, citrus fruit, ripe pear and green apple fruit flavors with a hint of oak on the finish</i>	4.99	16.00
904	Mirassen Chardonnay (California) <i>crisp, fruit flavors of citrus, tropical fruit and green apple complimented by secondary flavors of pear, melon, citrus and floral characters with subtle oak for a delicate creamy and vanilla character</i>	6.29	24.00
905	Schmitt-Sohne Relax Riesling (Germany) <i>slightly dry with a wonderful fruity bouquet and intense flavors of apples and peaches with just a hint of citrus</i>	6.29	24.00
900	Dyed in the Wool, Sauvignon Blanc (New Zealand) <i>pale straw in color with a lifted bouquet of ripe gooseberries, supported by aromas of freshly cut grass and tropical fruits ~ these classical marlborough flavors are concentrated and intense ~ the palate is richly textured, vibrant and tightly knit reflecting the superior quality of the estate grown grapes and meticulous approach to winemaking</i>	7.99	30.00

BLUSH WINES

912	Copperidge White Zinfandel (California) <i>a light pink wine featuring a pleasant floral aroma, fresh strawberry and juicy peach flavors with a delicate finish</i>	4.99	16.00
913	Twain Valley White Merlot (California) <i>blush in color with all the flavor of the merlot grape ~ ripe plum, blueberry and hints of cranberry in a lighter, brighter, cleaner style</i>	4.99	16.00

RED WINES

915	Riunite Lambrusco (Italy) <i>this lively and refreshing red wine has a forthright fruitiness, tingle and quaffability that bursts in the mouth and can be served chilled or at room temperature</i>	4.99	16.00
919	Ruffine Chianti, D.O.C.G. (Tuscany, Italy) <i>inviting spicy, leathery aromas and ripe cherry flavor</i>	6.29	24.00
920	Ruffine "Santedame" Chianti Classico (Tuscany, Italy) <i>aromas of concentrated black cherry, strawberry and licorice with flavors of jammy black cherry</i>	7.99	30.00
921	Gala Rose Pinot Noir (France) <i>subtle touches of black cherry and blackberry mixed with highlights of woody oak and soft tannins</i>	7.99	30.00
922	Copperidge Merlot (California) <i>a deep ruby red in color with unsurpassed smoothness and silky richness ~ medium-bodied with a mix of fruits and berries</i>	4.99	16.00
923	Ecce Demani Merlot (Italy) <i>soft and lovely with aromas of well-ripened blackberry fruit, subtle tannins and long, complex finish characterized by notes of spice and cherry on the palate</i>	6.29	24.00
924	Greg Norman Shiraz (Australia) <i>aromas of dark plum, black cherry and spice with a palate of dark berry, plum, ripe cherry flavors and spicy oak</i>	7.99	30.00
925	Valley of the Moon Zinfandel (Sonoma Valley) <i>lovely bouquet; aromas of ripe blackberries, allspice and caramel ~ excellent body with complex flavors of blackberries, burbank plum, vanilla and mint with a long finish</i>	8.99	34.00
926	Copperidge Cabernet Sauvignon (California) <i>a robust, dark red wine with attractive berry fruit flavor with a hint of plum and spice</i>	4.99	16.00
927	Louis M Martini Cabernet Sauvignon (Sonoma, California) <i>fruit dominates the palate with notes of black currants, wonderful raspberry, vanilla and cocoa ~ with spice and lots of body and good acidity for structure</i>	7.99	30.00

CHAMPAGNE & SPARKLING WINES

		split	bottle
932	Martini & Rossi Asti Spumante (Italy) <i>a fresh, flowery wine with an off-dry finish</i>	7.99	25.00
933	Kerbel Brut (California) <i>light and crisp with spicy fruit flavors</i>	n/a	38.00
934	Dom Perignon (France) <i>fresh and clean with plenty of apple, citrus fruit and no oak, great for celebrations!</i>	n/a	150.00

HOUSE WINES

940	Pinot Grigio	4.99
941	Chianti	4.99
942	White Zinfandel	4.99
943	Burgundy	4.99

DOMESTIC BEERS

Budweiser	Miller High Life
Bud Light	MGD
Miller Chill	MGD Light
Miller Lite	Old Style

IMPORTED BEERS

Amstel Light
Beck's
Beck's Dark
Cerena
Cerena Light
Guinness
Heineken
Heineken Light
Merrell
Peroni
Sam Adams

BEVERAGES

Lemonade	Root Beer	Orange Soda
Pepsi	Sprite	Ice Tea
Diet Pepsi	Pellegrine Water (16 ounce)	Red Bull

NON-ALCOHOLIC

Sharps
O'Doul's

MISCELLANEOUS

Mike's Hard Lemonade

Bartles & James Wine Coolers



DAD HANDLES "CUSTOMER RELATIONS" OVER PIZZA ISSUE
1951

Appetizers

we proudly fry with Zero trans fat shortening

Appetizer Pizzas

our 9" pizzas are made with fresh pizza dough

SAUSAGE fresh italian sausage and mozzarella cheese 7.99

FOUR CHEESE mozzarella, mascarpone, swiss and bleu cheese 7.99

MARGARITA fresh mozzarella cheese, basil and tomato 7.99

Mild Wings

juicy and mildly seasoned chicken wings served with our housemade ranch dip 6.99

Frites

hand dipped and fried to a delicious golden brown... your choice 5.99

MOZZARELLA ~ ZUCCHINI ~ MUSHROOM ~ TRIO

Shrimp Cocktail

giant gulf shrimp boiled very tender and plump, served with a lemon wedge & cocktail sauce 2.49 (per piece)

Mussels in Red Sauce

delicately sautéed in a delicious marinara & red wine sauce 8.99

Hot Tomato Bread

daily baked italian bread topped with garlic butter, sliced tomatoes, oregano and mozzarella cheese, oven baked 'til bubbly 5.99

Antipasto

a tasty combination of cocktail shrimp, vegetables fritte, cold meats, cheeses, olives, roasted peppers, meatballs and sausage 8.99 (per person)

Prosciutto, Mezzarella & Tomato

sliced, fresh mozzarella, tomatoes and a basil leaf wrapped in prosciutto and drizzled with olive oil 6.99

Baked Clams Oreganate

a half dozen tender and juicy clams baked on the half shell, served with lemon wedges and tabasco sauce 8.99

Grilled Calamari

delicious calamari grilled in our balsamic reduction sauce 'til tender and juicy 7.99

Mussels in White Wine

delicately sautéed in a savory white wine broth 8.99

Hot Garlic Bread

fresh made italian bread topped with garlic butter and parmesan cheese then perfectly baked in our oven 4.99

Calamari Fritte

fresh, tender calamari hand breaded and fried golden brown, served with cocktail sauce 7.99

Desserts

Spumoni

this Italian dessert consists of two layers of ice cream sandwiched with rum flavored whipped cream 4.99

Cannoli

horn-shaped fried pastry shell filled with a sweetened filling of whipped ricotta and fresh whipped cream 5.29

Tiramisu

this Italian dessert is made with coffee spiked lady fingers layered with custard filling and mascarpone cheese 5.49

Tartufe

an ice cream lover's dream, it's like an ice cream truffle... it's irresistible! 4.99

Granita (Italian Lemon Ice)

the most popular of all Italian ices ~ nothing beats this tangy, revitalizing treat, it's cool and refreshing 3.29

ESPRESSO

Café Latte 2.69

Espresso 2.00

Cappuccine 2.69



BROWNIE ICE CREAM SANDWICH



TIRAMISU

Brownie Ice Cream Sandwich

two fresh made, chewy chocolate brownies sandwiched with creamy vanilla ice cream 5.49

New York Cheesecake

so rich and smooth, you'll savor every bite of this creamy cheesecake, garnished with whipped cream 4.99

FRESH STRAWBERRY OR TURTLE CHEESECAKE 5.49

Gelato & Serbette

cool and creamy ~ your choice of vanilla or chocolate chip gelato or peach sorbetto 3.49

Entrée Salads

Chepped Salad

fresh romaine and greens mixed with tomatoes, cucumbers, red onion, crisp bacon and shredded mozzarella cheese all tossed in our own vinaigrette dressing 6.99

ADD A GRILLED CHICKEN BREAST for 3.99

ADD A FOUR OZ GRILLED SALMON FILLET for 4.99

Caesar Salad

a large salad made with crisp romaine lettuce tossed with our spectacular caesar dressing, croutons and fresh parmesan cheese 6.99

ADD A GRILLED CHICKEN BREAST for 3.99

ADD A FOUR OZ GRILLED SALMON FILLET for 4.99

Julienne Salad

fresh, crisp lettuce topped with sliced ham, turkey, black olives, hard boiled egg, american and mozzarella cheese, served with your choice of dressing 8.99

Tomate & Mezzarella Salad

crisp lettuce leaf topped with ripe tomato, fresh mozzarella and basil in our special dressing, drizzled with extra virgin olive oil 7.79



DAD LEARNED HOW TO DRUM
UP BUSINESS LONG BEFORE
OPENING THE RESTAURANT

Mediterranean Salad

fresh lettuce topped with sliced red onion, ripe tomato, green pepper, pepperoncini, cucumber, hard boiled egg, feta cheese and kalamata olives, drizzled with vinaigrette dressing 8.99

Crispy Chicken Salad

a bed of fresh, mixed greens topped with crispy breaded chicken strips, crisp bacon, ripe tomato, monterey jack and cheddar cheese, served with your choice of dressing 9.99

Spinach Salad

fresh baby leaf spinach topped with sliced mushrooms, tomato wedges, chopped hard boiled eggs and crisp bacon, served with hot bacon dressing 7.79

Gergenzela Salad

crisp salad greens topped with gorgonzola cheese and our sweet vinaigrette dressing 6.99

ADD A GRILLED CHICKEN BREAST for 3.99

ADD A FOUR OZ GRILLED SALMON FILLET for 4.99

DRESSINGS: ranch, garlic, french, italian, thousand island, fat free raspberry vinaigrette, fat free honey dijon

* roquefort, hot bacon dressing and caesar dressing .95 extra

Soups

Soup of the Day

please ask your server about our featured homemade soup of the day (bowl) 3.29

Baked Minestrone Soup

our homemade minestrone soup topped with crisp focaccia croutons overflowing with melted mozzarella cheese 4.89

Baked Onion Soup

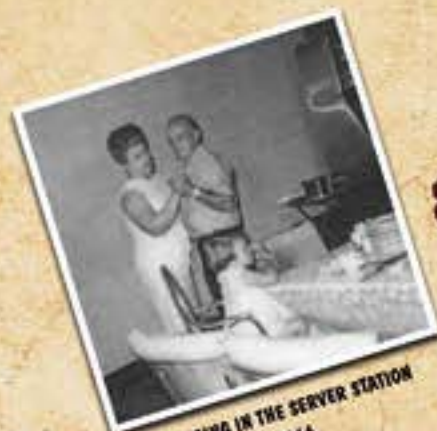
caramelized onions in a delicious onion broth, topped with crisp garlic buttered croutons and bubbly mozzarella cheese 4.89

Minestrone

our homemade minestrone soup is made with the freshest ingredients available (bowl) 3.29



JIM HAVING A CHAT WITH
UPPER MANAGEMENT (MOM)
1959



DANCING IN THE SERVER STATION
1966

Chicken Favorites

*all of our chicken favorites are served with your choice of soup, juice or a tossed garden salad with your choice of dressing... roquefort dressing add .95
~ favorites include hot italian bread with bruschetta ~*

Chicken Parmesan & Shells

a tender breast of chicken and ricotta cheese stuffed shells baked in a casserole with our homemade sauce, topped with melted mozzarella cheese 16.99

Chicken Alfredo

tender, wide fettuccini pasta freshly cooked with light butter and topped with creamy parmesan cheese sauce and a tender grilled chicken breast 16.99

Chicken Rigatoni

sautéed chicken breast and fresh mozzarella cheese served in filetto di pomodoro sauce, this one is a true delight 16.99

Chicken Luigi

fresh chicken breast meat sautéed with fresh mushrooms, broccoli, garlic, parmesan cheese, olive oil and marinara sauce, served with linguini 16.99

Eggplant & Chicken Parmesan

eggplant and tender chicken breast baked in casserole with homemade sauce and topped with mozzarella cheese, served over pasta 16.99

Chicken Cacciatore

juicy, half chicken sautéed very tender with mushrooms, green peppers, onions and chianti wine, served over a bed of spaghetti with marinara sauce 16.99

Chicken Breast Cacciatore

chunks of boneless chicken sautéed very tender with mushrooms, green peppers, onions and chianti wine, served over a bed of spaghetti with marinara sauce 16.99

Chicken Tetrazzini

tender chicken breast sautéed with fresh mushrooms and sherry wine, served in a light cream sauce over angel hair pasta 16.99

Chicken à la Parmesan

two tender breasts of chicken baked in a casserole with homemade sauce, topped with melted mozzarella cheese, served over pasta 16.99



*JIMMY & KATHY SPORTING NEW BATH ROBES.
1958*

Chicken Nee Nee

a great choice! tender and juicy chicken sautéed in olive oil with fresh garlic and broccoli, served over a bed of linguini pasta 16.99

Chicken Tuscany

juicy chicken breast fillet sautéed in white wine with our broccoli, mushroom and rice stuffing, topped with mozzarella cheese, accompanied by grilled zucchini, baked tomato and tuscany style butter 16.99

Chicken Marsala

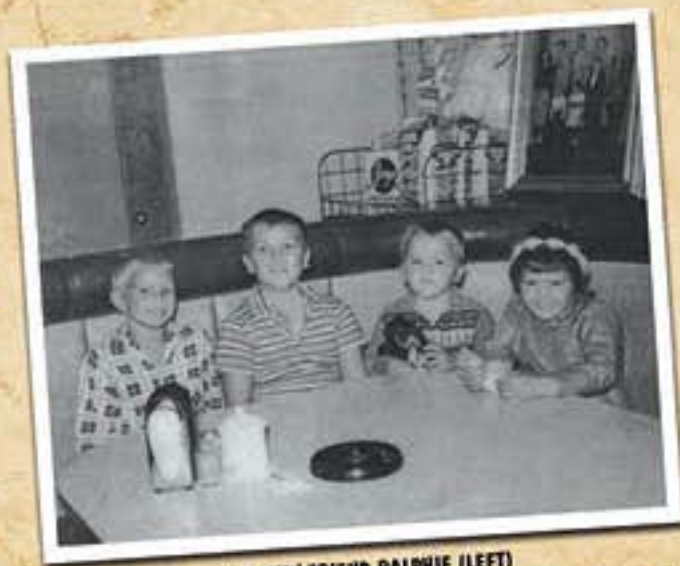
chicken breast fillet sautéed with fresh mushrooms and onions, flavored in marsala and our own spices, served with a side of pasta 16.99

Chicken Breast Vesuvio

chicken breast fillet cooked to perfection with olive oil, garlic, white wine, parsley and roasted potatoes 16.99

Chicken Piccata

sautéed chicken breast with fresh mushrooms, squeezed fresh lemon, sherry wine and our own spices, served with a side of pasta 16.99



*FAMILY FRIEND RALPHIE (LEFT)
WITH BOB, JIM & KATHY
1958*



*BILL, LEM, BOB AND NANCY
1962*

*** ALL ENTRÉES CAN BE MADE SPICY HOT BY REQUEST
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE**

Traditional Pasta Dishes

our pasta dishes are made to order with only the finest imported italian pasta

ADD MEATBALLS 3.29 ADD SAUSAGE 3.29

pasta entrées are served with your choice of soup, juice or a tossed garden

salad with your choice of dressing... roquefort dressing add .95

~ pastas include hot italian bread with bruschetta ~

Pasta Leule

tender penne pasta in a spicy (hot) marinara and ricotta cheese sauce 12.49

Rigatoni

rigatoni and fresh mozzarella cheese, served in filetto di pomodoro sauce 13.49

Sausage Rigatoni

rigatoni with spicy sausage and fresh mozzarella cheese, served in filetto di pomodoro sauce 14.49

Baked Lasagna

mama's recipe ~ layers of lasagna noodles, ricotta cheese, our own spices and parmesan cheese, baked en casserole with meat sauce, topped with mozzarella 14.49



MOM FALLS WHEN CHAIR TIPS OVER IN THE YARD. ANOTHER KODAK MOMENT

1939

Ravioli

homemade ravioli made with our special spices and stuffed with your choice of meat or cheese 12.49

Penne Aglie Olie à la Luigi

freshly cooked with garlic, olive oil, anchovies, parmesan cheese and fresh bread crumbs 12.49

Cembe Ravioli

a combination of our homemade meat and cheese ravioli covered with our delicious meat sauce 12.49

Fettuccini Alfredo

tender, wide fettuccini pasta freshly cooked with light butter and topped with our creamy parmesan cheese sauce ~ it's delicious 14.49

Pasta Prima Vera

sautéed fresh zucchini, mushrooms, broccoli, sugar snap peas and tomato wedges in a light, creamy parmesan cheese sauce over spaghetti 14.49

Portabella Ravioli Aglie Olie

ravioli stuffed with a blend of portabella mushrooms sautéed with fresh garlic, olive oil and parmesan cheese 14.49

Italian Stuffed Eggplant

hand breaded and crispy fried eggplant topped with ricotta cheese, homemade meat sauce, mozzarella cheese, parmesan and oregano, perfectly baked 'til golden 14.49



MOM & JANE WISH DAD'S BROTHER JERRY WELL

1942

Baked Stuffed Shells

tender pasta shells stuffed with ricotta cheese, baked en casserole with our homemade meat sauce, topped with mozzarella cheese 14.49

Luigi's Half and Half

choose three jumbo cheese or meat ravioli served with freshly cooked spaghetti covered with our homemade meat sauce 12.49

Spaghetti & Marinara

tender spaghetti pasta smothered with fresh marinara sauce 11.49

Spaghetti & Meat Sauce

tender spaghetti pasta topped with homemade meat sauce 11.49

**BOOK YOUR NEXT SPECIAL EVENT AT MAMA LUIGI'S
BANQUETS AVAILABLE FROM 10 TO 300 PEOPLE
(WE CAN ALSO CATER TO YOUR LOCATION)**

* ALL ENTRÉES CAN BE MADE SPICY HOT BY REQUEST
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE



LEWIS & EVELYN
(ENGAGEMENT PICTURE)

1938

More Traditional Pasta

our pasta dishes are made to order with only the finest imported italian pasta

ADD MEATBALLS 3.29 ADD SAUSAGE 3.29

pasta entrées are served with your choice of soup, juice or a tossed garden salad with your choice of dressing... roquefort dressing add .95

~ pastas include hot italian bread with bruschetta ~

Linguini & Red Clam Sauce

fresh cooked linguini tossed with our homemade red clam sauce 14.49

Linguini & Clam Aglie Olie

tender linguini pasta tossed with our traditional clam sauce 14.49

Spaghetti Aglie Olie

fresh spaghetti pasta tossed with garlic olive oil 11.49

Penne Pasta

penne pasta topped with our delicious homemade meat sauce 11.49

Baked Manicotti

our manicotti is stuffed with three cheeses... ricotta, parmesan and mozzarella, baked en casserole with homemade meat sauce 14.49

Baked Meat Tertellini

mini italian pasta stuffed with meat, baked en casserole with homemade meat sauce, topped with mozzarella cheese 14.49

Cheese Tertellini Alfredo

mini italian pasta stuffed with cheese and zesty spices, served with broccoli in a light, creamy cheese sauce 14.49



CHRISTMAS 1956 STARTED AND ENDED JIM'S CAREER AS A FIRE CHIEF. LEFT TO RIGHT: BROTHERS LEWIS, BILL, BOB, SISTERS NANCY AND MOM HOLDING KATHY

Baked Penne

freshly cooked penne pasta topped with meat sauce and mozzarella cheese, baked en casserole 14.49

Veal Specialties

veal specialties are served with your choice of soup, juice or a tossed garden salad with your choice of dressing... roquefort dressing add .95

~ specialties include hot italian bread with bruschetta ~

Veal Scallopini à la Marsala

sautéed veal medallions with fresh mushrooms and onions, flavored with marsala and our own spices, served with a side of pasta 20.99

Veal à la Parmesan

sautéed veal baked in a casserole with homemade meat sauce, topped with mozzarella cheese, served with a side of pasta 20.99

Veal Scallopini à la Evelyn

sautéed veal medallions with lemon sauce over spaghetti aglio olio (spaghetti with olive oil, fresh garlic, parmesan cheese and bread crumbs) 20.99

Veal Scallopini à la Piccata

sautéed veal medallions with fresh mushrooms, squeezed fresh lemon, sherry wine and our own spices, served with a side of pasta 20.99



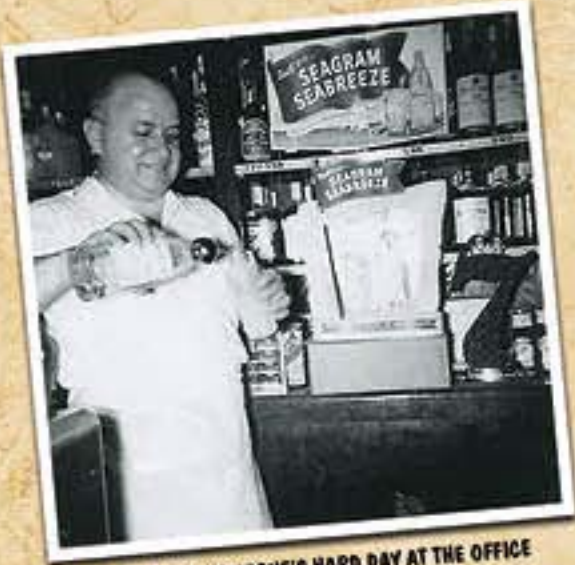
GRANDPA TALERICO WATCHES AS DAD GIVES MOM A DRUM LESSON -- 1939

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Steak Entrées

unless noted, steak entrees are served with our steamed fresh vegetable of the day, choice of soup or a tossed garden salad and your choice of baked potato, double baked potato, french fries or our made from scratch mashed potatoes ~ entrees include hot italian bread with bruschetta ~

ALL STEAKS ARE TOPPED WITH SAUTÉED FRESH MUSHROOMS
SORRY, WE CANNOT BE RESPONSIBLE FOR WELL-DONE STEAKS



LUIGI FIXING SOMEONE'S HARD DAY AT THE OFFICE

* T-Bone Steak

the granddaddy of all steaks ~ USDA choice, tender and juicy
twenty ounce steak flame-broiled to your specifications 24.99

* Flame Broiled Medallions of Filet Mignon

4 - two ounce choice beef tenderloin medallions, as tender and delicious as beef gets... carefully seared in our flame broiler to your liking 19.99

* New York Strip

an eighteen ounce, USDA choice new york strip
steak for our friends who appreciate a fine steak, seared
in our flame broiler to your preference 26.99

* Tenderloin Tips

sliced filet mignon sautéed with fresh mushrooms, green peppers, onions and tomato wedges
flamed in a sherry wine demi-glaze sauce, served over mashed potatoes 19.99

* Boneless Cowboy Steak

sixteen ounce, USDA choice ribeye steak... this well-marbled steak is
full of flavor, seared in our flame broiler to your specifications 19.99

* Certified Black Angus Sirloin Steak

nine ounce Black Angus sirloin steak tender and full of flavor,
expertly seared in our flame broiler to your liking 17.99

Pork Specialties

pork specialties are served with your choice of soup or a tossed garden
salad with your choice of dressing... roquefort dressing add .95
~ specialties include hot italian bread with bruschetta ~

* Double Cut Perk Chop

you'll love our double cut pork chop, we lightly season it then
sear it on our flame broiler to trap in its natural juices... ensuring
a juicy, tender and flavorful pork chop every time 18.99

* Perk Chop Deminic

double cut pork chop lightly seasoned and seared
in our flame broiler until tender and juicy, served
with a combination of homemade sausage, green peppers,
onions and roasted potatoes (allow 30 minutes) 19.99

Barbeque Ribs

a full slab of tender and juicy baby back pork ribs
char-grilled and baked with sweet bourbon bbq
sauce, served with your choice of potato 19.99

* Deminic Special

a traditional combination of homemade sausage, green
peppers, onions and roasted potatoes 14.99



MOM, DAD & JIMMY WITH FAMILY
FRIEND RALPHIE AT LEFT
1955



LUIGI IN CENTER OF THE FUN

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork,
poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health
conditions may be at higher risk if these foods are consumed raw or undercooked.

Seafood

seafood entrees are served with our fresh steamed vegetable of the day, choice of soup, juice or a tossed garden salad and your choice of rice, pasta or potato
~ entrees include hot italian bread with bruschetta ~

"Ask About Our Fresh Fish Of The Day"

Lake Perch

fresh perch fillets dipped in our own egg batter and pan-fried golden brown, served with tartar sauce 18.99

Grilled Salmon

for our seafood lovers... grilled, fresh atlantic salmon flame-broiled with lemon and butter 'til flaky and delicious 18.99

Steak & Shrimp

4 - two ounce choice filet mignon medallions flame-broiled to your liking, served with five succulent jumbo grilled shrimp 24.99

Broiled Tilapia

a firm textured and mild flavored tilapia fillet, broiled in our lemon butter sauce 17.99

Twin Lobster Tails

New Zealand cold water lobster tails baked with lemon butter, served with drawn butter (each tail is approximately eight-ten ounces) market price

Surf & Turf & Turf & Turf & Turf

eight to ten ounce New Zealand cold water lobster tail baked with lemon and butter, paired with 4 - two ounce choice filet mignon medallions flame broiled to perfection market price



COUSIN FRANK FROM NEW YORK
SHOWS OFF HIS NEW CAR
1936

Shrimp At It's Best

shrimp entrees are served with your choice of soup, juice or a tossed garden salad
~ entrees include hot italian bread with bruschetta ~

Scampi Vesuvio

succulent gulf shrimp sautéed to perfection with olive oil, garlic, white wine, parsley and roasted potatoes 20.99

Scampi Evelyn

sautéed shrimp with lemon wine sauce over spaghetti aglio olio (spaghetti with olive oil, fresh garlic, pamesan cheese and bread crumbs) 20.99



VISITING NEW YORK CITY
1958

Scampi Tetrizzini

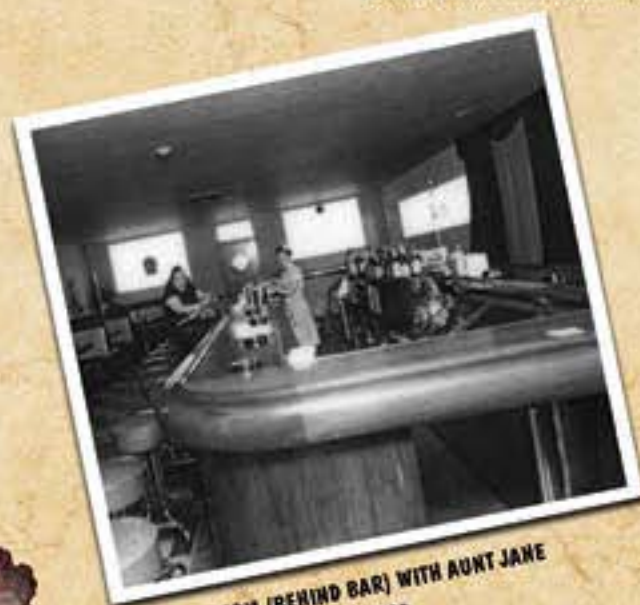
sautéed jumbo shrimp with fresh garlic and mushrooms, flamed in sherry wine with a light cream sauce over angel hair pasta 20.99

Scampi Prima Fresca

shrimp sautéed with fresh zucchini, broccoli, mushroom, tomato and snap peas, served in a butter sauce over spaghetti tossed with parmesan cheese 20.99

Scampi Mary

shrimp sautéed in olive oil with fresh garlic and broccoli, served over linguini 20.99



MOM (BEHIND BAR) WITH AUNT JANE
1949

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