



# WELCOME TO LUISA'S ITALIAN BISTRO



## Great Homemade Italian Dishes

### *Antipasto*

**Garlic Bread** 4.75

**Bruschetta** 7.95  
fresh garden tomatoes, fresh basil, red onions, black olives  
on toasted bread

**Arrosto Spinachi** 6.95  
tuscan beans and spinach

**Fried Calamari** 7.95  
served with a light spicy marinara sauce

**Calamari Oreganata** 8.95  
sauteed with a hint of garlic butter, lemon and white  
wine-lightly seasoned

**Sauteed Artichokes Hearts** 8.95  
in a garlic butter oregano white wine lemon sauce

**Antipasto da Luisa for two** 14.95  
a mix of meats, vegetables and cheeses (for 2-4 people)

**Ahi Tuna** 11.95  
sesame encrusted Ahi Tuna over field greens,  
honey mustard sauce

**Mussels** 8.95  
sauteed in a choice of. white wine garlic sauce, red marinara  
sauce, or fra diavolo

**Tortellini ala Panna** 7.95

### *Zuppa*

**del Giorno** 3.75  
soup of the day

**Tortellini en Brodo** 4.95

### *Pasta*

**Pasta Piselli** 15.95  
Cooked with prosciutto, peas, onions, parmesan, and  
a dash of cream over spaghetti

**Tortellini Toscana** 16.95  
Medley of artichokes, prosciutto, tomatoes & meat  
tortellini in an alfredo cream sauce

**Spaghetti and Meatballs** 14.95  
Homemade and delicious

**Pasta with Meat Sauce** 13.95  
our special meat sauce recipe

**Eggplant Parmigiana** 13.95  
freshly cooked eggplant, mozzarella and marinara

**Lasagna Bolognese** 14.95  
egg noodle, cheeses and meat sauce

### *Petto Di Pollo*

**Chicken Parmigiana** 15.95  
tender boneless breast of chicken, breaded and lightly cooked in  
olive oil, topped with our homemade tomato sauce & baked  
with mozzarella cheese

**or Bolognese Style** 16.95  
layered with prosciutto and our homemade meat sauce

**Chicken Luisa** 16.95

tender boneless breast of chicken sauteed in a light vodka pink  
fresh basil, cream sauce, reduced to perfection, served over pasta

**Chicken Marsala** 16.95  
medallions of tender chicken sauteed with fresh mushrooms in a  
rich butter light marsala wine sauce

**Chicken Involtni** 21.95  
breast of chicken stuffed with prosciutto, garlic, mozzarella  
cheese, fresh herb and spices, broiled to sear in flavors then  
sauteed in a light mushroom cream sauce with tortellini

**Chicken Rustica** 17.95  
tender boneless breast of chicken sauteed in a savory white wine  
lemon sauce, simmered with fresh eggplant, mushrooms,  
black olives and roasted peppers

**Chicken Francese** 16.95  
medallions of tender chicken lightly dipped in egg and sauteed  
in a lemon white wine sauce

### *Vitello*

**Veal Parmigiana** 17.95  
veal cutlet breaded and lightly cooked in olive oil, topped with  
our homemade  
tomato sauce & baked with mozzarella cheese

**or Bolognese Style** 18.95  
layered with prosciutto and our homemade meat sauce

**Veal Marsala** 19.95  
veal medallions sauteed with fresh mushrooms in a rich  
butter light marsala wine sauce

**Veal Involtni** 23.95  
veal thinly pounded, rolled and stuffed with prosciutto di parma,  
garlic, mozzarella cheese, fresh herb and spices, sauteed in a light  
mushroom marsala sauce over pasta

**Veal Rustica** 21.95  
veal sauteed in a savory white wine lemon sauce, simmered with  
fresh eggplant, mushrooms, black olives and roasted peppers

**Veal Francese** 19.95  
medallions of tender veal lightly dipped in egg and sauteed in a  
lemon white wine sauce

### *Pesce*

**Calamari and Mussels** 16.95  
sauteed in a marinara sauce, served mild or hot over linguine

**Seafood Pescatore** 24.95  
shrimp, scallops, clams, mussels, sauteed in our marinara  
or white garlic sauce, over linguine

**Sea Scallops Oreganata** 18.95  
sauteed in a lemon white wine gariic sauce, over linguine

**Shrimp Fra Diavolo** 22.95  
Shrimp and clams sauteed in a marinara sauce, mild or hot,  
over linguine

**Clams Vongole** 16.95  
little neck clams and chopped clams sauteed in a  
white wine sauce or marinara sauce

**Sesame Encrusted Ahi Tuna** 24.95  
served rare to medium rare, honey mustard sauce,  
and starch of the day

\$6.00 PLATE SHARING CHARGE.  
18% GRATUITY ON PARTIES OF 6 OR MORE.

*All our menu items are cooked to order.  
We hope you have a wonderful and tasty experience.*

**Thank You, The Cirelli Family**

