



TRATTORIA

DA *Luigi*



*A Taste of Italy in Royal Oak*



## *Antipasti* (appetizers)

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### **Appetizer for Two, min. 2 people \$24**

Mozzarella, Calamari, olives and brushetta

### **Caprese \$13**

Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Basil Pesto

### **Bistecca di Calamari \$14.5**

Calamari Steaks Lightly Fried and Tossed in a Lemon Butter Garlic Sauce

### **Panelle \$9**

The Famous Sicilian Street Food from the City of Palermo; Fried Chick Pea Fritters

### **Bruschetta \$10.5**

Toasted Crostini topped with Diced Tomatoes and Garlic drizzled with Olive Oil and Parmigiano

### **Insalata di Mare \$15**

Grilled Baby Octopus, Shrimp, Mussels, Calamari Celery, Olive Oil, Lemon Juice

### **Polenta alla Griglia con Salsiccia \$14**

Grilled Polenta topped with Tomato Sauce and Asiago Cheese accompanied with Grilled Sausage

### **Cozze Arrabbiata \$14.5**

Mussels poached in a Spicy Tomato Sauce served with a Crostini

### **Sausage and Peppers \$14**

Sautéed Peppers, Sausage, Potatoes and Onions in a Tomato Sauce

### **Burrata e Caponata \$14.5**

Burrata and Caponata (Sicilian Eggplant Stew) served with a Crostini

## *Insalate* (salads)

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### **Insalata Mista \$7**

Mixed Greens with Tomatoes, Olives, Red Onions, Cucumber Drizzled drizzled with a Red Wine Vinegar and Extra Virgin Olive Oil

### **Insalata Siciliana \$9.5**

The Snack of Sicily; Sliced Oranges, Onions and Crumbled Goat Cheese drizzled with Extra Virgin Olive Oil

### **Insalata dei Magri \$16**

Mixed Greens, Red Onions, Tomatoes, Basil and Grilled Chicken drizzled with a Red Wine Vinegar and Extra Virgin Olive Oil

### **Insalata di Fagioli alla Romana \$9.5**

Mixed Beans, Onions in a Red Wine Vinegar Dressing

### **La Vera \$9**

Wedged Fresh Tomato, Red Onion, Fresh Basil drizzled with Extra Virgin Olive Oil

### **Panzanella \$10**

English Cucumber, Croutons, Wedged Tomato, Red Onion and Capers

*Parties* of 6 or More will have a 20% Gratuity Added  
We WILL NOT Be Able to Do Separate Checks for  
Parties of More than 4



## *Primi* (first course)

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**Spaghetti alla Napoletana \$17.5**  
Spaghetti, Fresh Tomato Sauce and Basil

**Tagliatelle Romagnole \$19.5**  
Tagliatelle Pasta, Meat Sauce

**Pasticcio \$19**  
A Classic Dish from the Region of Veneto; Rigatoni, Bolognese Sauce with a Touch of Cream Baked to Perfection

**Strozzapreti \$26**  
Strozzapreti Pasta, Shrimp, Basil Pesto, Cherry Tomato

**Cacio Pepe \$19.5**  
A Classic Roman Dish; Spaghetti, Pecorino Romano Cheese, Cracked Black Pepper

**Fusilli Calabrese \$21.5**  
Fusilli, Spicy Arrabbiatta Sauce, Sliced Sausage

**Gnocchi Casarecci \$22**  
A Trattoria Da Luigi Favorite; Gnocchi, Cream Sauce, Parmigiano Cheese, Ground Sausage

**Rigatoni alla Norma \$19**  
The Classic Dish from Luigi's Home Region of Catania honoring Opera Singer Vincenzo Bellini; Rigatoni, Tomato Sauce, Grilled Eggplant, Ricotta Salata

**Tortellini con Panna \$19.5**  
Cheese Stuffed Tortellini, Cream Sauce, Gorgonzola Cheese

**Rigatoni alla Vodka \$18.5**  
Rigatoni with Tomato Sauce and Spicy Vodka

**Spaghetti Alla Vongole e Pancetta \$24.5**  
Spaghetti, Littleneck Clams, Pancetta, Parsley, White Wine

**Pappardelle con Marsala e Funghi \$19.5**  
Pappardelle, Sicilian Marsala Sauce, Seasonal Mushroom

**Lasagna al Forno \$20.5**  
The Unique Lasagna from Southern Italy; Grilled Eggplant, Peas, Egg, Mozzarella, Tomato Sauce

**PP Polpette-Pasta \$21.5**  
Spaghetti, Tomato Sauce, Meatballs

**Ravioli ai Funghi \$18.5**  
Portobello Mushroom Ravioli, Sautéed Mushrooms and Onions, Tomato Sauce





## *Secondi* (second course)

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### **Stinco di Agnello Brasato \$32.5**

Braised Lamb Shank, Hard Polenta, Asparagus

### **Pollo Milanese \$21.5**

Breaded Chicken Breast topped with Ammoglio, Chefs Choice Potato and Vegetable

### **Vitello Saltimbocca alla Romana \$29**

Veal Cutlet, Prosciutto, Sage, White Wine, Chefs Choice Potato and Vegetable

### **Snapper alla Messinese \$27.5**

Red Snapper, Capers, Onions, Bell Peppers sautéed in Tomato Sauce, Chefs Choice Potato and Vegetable

### **Pollo con Carciofi \$22**

Chicken Breast, Capers, Artichoke sautéed in White Wine, Chefs Choice Potato and Vegetable

### **Tagliata \$31.5**

12 Oz New York Strip finished with Rosemary infused Olive Oil and Fresh Lemon Juice, Chefs Choice Potato and Asparagus

### **Salmone alla Griglia \$23.5**

Grilled Atlantic Salmon, Balsamic Reduction, Chefs Choice Potato and Vegetable

### **Pollo Tosca \$22.5**

A Trattoria Da Luigi Favorite; Parmesan Batter-Dipped and Sautéed Golden Brown drizzled with a Lemon Butter Sauce, Chefs Choice Potato and Vegetable

### **Vitello Marsala \$29**

Veal Cutlet, Sicilian Marsala Sauce, Seasonal Mushroom, Chefs Choice Potato and Vegetable

### **Zuppa di Pesce \$30**

Spaghetti, Clams, Calamari Mussels, Scallops, Shrimp, White Wine and Tomato Broth

## *Picciridi* (kids' menu)

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### **Spaghetti \$8**

Marinara or Meat Sauce

## *Dolci* (dessert course)

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### **Tiramisù \$8.5**

Lady Fingers soaked in Espresso and Layered with Galbani Mascarpone Cheese dusted with Cocoa Powder drizzled with Chocolate Sauce

### **Torta al Limoncello \$8.5**

Limoncello Torte drizzled in Raspberry Sauce

### **Torta al Cioccolato \$9.5**

Layered Chocolate Cake drizzled with Chocolate Syrup

### **Cafe Affogato \$8**

Vanilla Ice Cream accompanied with Espresso

### **Spumoni \$7**

Homemade Spumoni Gelato

### **Torta al Formaggio \$8.5**

Cheesecake dusted with Crumbled Pistachio drizzled with Raspberry Sauce

*Gluten Free & All Wheat Pasta available by request.*

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

