

Luigi's

Italian Ristorante

Authentic Italian Kitchen

Spring Taster Menu

Please ask for our Daily Specials and Luigi's Taster Menu

TRADIZIONE SICILIANA A MANCHESTER

4 course taster menu (starter, pasta, main course and dessert)

£25.75

IN GIRO X L'ITALIA LA CUCINA MODERNA

7 course taster menu (2 starters, 2 pasta, 1 main course and 2 desserts)

£30.75

L'ESPRESSIONE DELLO CHEF TRALL TRADIZIONE E INNOVAZIONE

9 course taster menu (1 appetiser, 2 starters, 2 pasta,
2 main courses and 2 desserts)

£37.75

Gluten free and vegetarian options available on our menu, please ask for details.



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ANTIPASTI / STARTER

Selection of Homemade Italian Bread (V)

4.25

Garlic Bread (V)

plain, cheese or tomato

4.00

Bruchetta (V)

with cherry tomato, extra virgin olive oil, chilli and basil

4.00

Soup of the day (V)

5.25

Funghi all Aglio (V)

garlic mushrooms in white wine sauce
served with toasted focaccia bread

5.75

Tortino di Formaggio (V)

con cipolle tropea al forno e salsa al pesto di basilico
baked Italian cheese timballo (pie) served with baked
onions and basil with pesto sauce

6.55

Truscia di Melanzane (V)

con salsa di pomodoro, formaggio e
basilico al forno con spuma di parmigiano
half aubergine with tomato, cheese and basil
oven baked served with parmesan mousse

8.50

Carpaccio di Manzo

beef fillet carpaccio, poached quail eggs,
zaferan mayonnaise served with a rocket salad
and parmesan mousse

8.95

Polpettine al Pomodoro

beef meatballs in tomato sauce, basil, cheese
served with toasted bread

5.95

Prosciutto Crudo, Melone o Buffalo Mozzarella

parma ham with cantaloupe melon or
buffalo mozzarella cheese

8.25

Petto d'anatra

slow cooked breast of duck, red fruit sauce,
porcini mushrooms and green apple

8.95

Gamberoni Rossi

Sicilian red king prawns wrapped in pancetta,
served with chilli, garlic, parsley and lemon sauce

9.15

Seared Octopus

served with zaferon new potatoes, rocket salad, pesto,
tomato bruschetta, tartare and crispy parma ham

7.50

Fritturina di Pesce

deep fried squid, prawns, cod and scampi
served with fresh salad and brounousse of
seasonal vegetables and garlic mayonnaise

10.95

Manteceto Merluzzo

creamed cod mashed potato served in a jacket
potato with spring onions and cherry tomato salad

8.25

Zuppa di Cozze

mussels in arrabbiata sauce, olive oil,
garlic, parsley, chilli and tomato sauce

5.95

Cozze al Limone

mussels in lemon sauce, olive oil, garlic,
parsley, chilli and tomato sauce

5.25

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PASTA

Tagliolini ai Porcini (V)

fresh tagliolini pasta with porcini mushroom sauce, shaved parmesan cheese and truffle oil

9.75

Gnocchi di Patate (V)

homemade green potato gnocchi, filled with dolce latte, served with cheese sauce and crispy nuts

8.95

Homemade Lasagna

slow cooked beef ragu, parmesan béchamel, oven baked

7.25

Tagliolini Bolognese

fresh pasta with slow cooked minced beef, a rich tomato sauce and shaved parmesan

7.15

Gnocchi di Patate

homemade potato gnocchi, with carbonara sauce and tarantina mussel sauce served with cuttel fish and pork meatballs in tomato sauce

10.20

Paccheri ai Frutti di Mare

large tube pasta served with seafood sauce and basil pesto

11.50

Fregola e Capesante

fresh traditional pasta from Sardinia, served with grilled ribley scallops, spring onion and fresh red chilli

12.75



RISOTTI / RISOTTO

Risotto all'Astice

lobster risotto with chilli, garlic, parsley, olive oil and fresh tomato tartare

16.25

Risotto ai Frutti di Mare

seafood risotto in tomato sauce

9.85

Risotto Allo Zafferano

pancetta croccante e spuma al parmigiano saffron rice with crispy bacon and parmesan mousse

8.15

Risotto

served with parma ham and mushrooms

6.25

Risotto Agli Asparagi el Mascarpone e Zest di Limone (V)

asparagus risotto, creamed mascarpone cheese and lemon zest

6.10

Risotto di Verdure al Forno Pretineto al Parmigiano (V)

oven baked vegetable rice gratin with parmesan cheese

6.20

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PIZZA

Margherita (V)

tomato sauce, mozzarella cheese and fresh basil
6.50

Zucchini Fiori e Formaggio Mozzarella (V)

courgette and mozzarella cheese
8.10

Prosciutto Cotto e Funghi

ham, mushrooms, tomato sauce and mozzarella cheese
8.70

Calabrese

salami, tomato, mozzarella cheese, black olives and chilli
8.10

Calzone

filled with ham, cheese and tomato
8.30

Peperoni

salami, tomato sauce, mozzarella cheese
and mixed peppers
8.30

Cocktail

garlic pizza with prawns and a cocktail sauce
9.75

Donnalucata

tomato sauce, anchovies, capers, black olives
and parsley
6.75



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SECONDI / MAIN COURSE

Lamb Cutlets

coated with breadcrumbs, pistachio and marsala sauce served with roast potatoes and onions

17.55

Rotolino Pollo

slow cooked chicken, wrapped in pancetta with a cheese filling served on a bed of mashed potatoes

11.40

Pancetta di Maiale

slow cooked pork belly in marsala sweet wine sauce served with green beans in a butter lemon sauce

8.52

Scaloppina de Vitello al Vino Bianco

veal escalope in a white wine sauce with chilli and garlic served with roasted potatoes and spring vegetables

10.50

Scaloppina di Vitello ai Funghi

veal escalope in a mushroom sauce served with roasted potatoes and spring vegetables

10.65

Scaloppina di Vitello Pizzaiola

veal escalope in a tomato sauce, garlic, capers, olives and herbs served with roasted potatoes and spring vegetables

11.05

Scaloppina di Vitello al Limone

veal escalope in a lemon sauce served with roasted potatoes and spring vegetables

9.95

Cotoletta di Pollo alla Palermitana

grilled chicken fillet coated with a garlic, parsley, chilli, cheese and herb breadcrumb crust served with fries

9.00



BISTECCA / STEAK

Chateaubriand Filetto di Manzo (for two)

tenderloin beef fillet, cooked to your liking

45.00

Rib Eye Tagliata

rib eye steakrocket salad, parmesan shavings and cherry tomatoes

17.20

Filetto Porcini

fillet steak in porcini mushroom sauce and truffle oil

21.00

Filetto Rossini

fillet steak with croutons, foie gras and marsala wine sauce

22.50

Filetto Pepe

fillet steak with demiglace sauce and black peppers

21.75

Cotoletta di Milanese

beef steak Milanese style breadcrumb crust and fried in extra virgin olive oil served with roasted potatoes and spring vegetables

13.50

BISTECCA ALLA GRIGALIA

Steak grilled to your liking

Fillet Steak

20.55

Sirloin Steak

14.75

Rump Steak

12.75

Rib Eye Steak

15.50

T-Bone Steak

16.20

Gammon Steak

7.50

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PESCE / FISH

Griglata Mista di Pesce (for two)

seabass, king prawns, salmon, scallops, grilled in sarmoriglio sauce, extra virgin olive oil, garlic, parsley, chilli, oregano and lemon sauce

27.75

Filetto di Pesce del Giorno alla Griglia

grilled fish of the day

17.50

Dover Sole alla Mugnaia

deep fried with butter, lemon, flour and fresh herbs served in a white wine sauce

18.20

Spigola al Guazzetto di Mara alla Mediterranea

seabass fillet in a Mediterranean seafood stew (mussels, clams and baby luxury prawns) served with cherry tomatoes, capers, white wine, garlic and extra virgin olive oil

18.95

Tonno Fresco Alla Griglia al Salsa di Salmone

fresh grilled tuna in Sicilian sauce served with mashed potatoes, cherry tomatoes and spring onion sauce with a balsamic reduction

19.50

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CONTORNI / SIDES

Patate al Forno

roast potatoes

Patatine Fritta

chips

Tortino di Patate al Forno

baked potato served with melted cheese

Sicilian Finocchi e Orange

fennel, spring onion, orange, chilli, oregano and olive oil

Sicilian Pachino Tomato Salad

cherry tomatoes, red onions, capers and black olives

Mixed Salad

Rocket Salad

served with cherry tomatoes and parmesan cheese

Zucchine in Pastella

fried courgette

Pisellini

peas with bacon and cream

Fagiolini

green beans in butter and lemon sauce

4.25 Each



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DOLCI / DESSERTS

Tiramisu

Italian Classic - mascarpone cream, savoyard biscuit,
cocoa, coffee and marsala wine

4.95

Cannolo Siciliano

filling with sweet ricotta cream special homemade
biscuit, with pistachios and almonds

4.95

Tortino

dark chocolate cake fondant, vanilla ice cream,
camomile sauce and raspberry

4.95

Torta Della Nonna (Grandmother Cake)

traditionally from Tuscany, pastry cream with a hint of lemon
on a base of short pastry covered with pine nuts, almonds
and a dusting of sugar, served with ice cream

4.95

Classica Panna Cotta

green apple taste, liquorice sauce and crispy almond biscuit

4.95

Choice of Italian Ice Cream

selection of the day

4.95

Affogato

vanilla ice cream, espresso, amaretto liqueur

5.95

Luigi's Cheese Platter

with biscuits, honey, grapes and celery

8.50



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SPECIALITY COFFEES

Ground Coffee (flat white/Americano)

2.10

Cappuccino

2.50

Latte

2.75

Espresso

2.20

Mocha

2.65

Hot Chocolate

2.75

Decaffeinated Coffee

2.25

Choice of Teas

2.25



LIQUEUR COFFEES

Calypso (Tia Maria)

Italian (Cointreau)

French (Cognac - Courvoisier)

Irish (Whisky)

Cream Coffee (Baileys)

4.95 Each

Limoncello Italian lemon liqueur

4.00



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Wine List

WHITE WINE

Castillo de Piedra (1)

a crisp dry white wine with a delicately fruity palate and attractive floral notes on the nose

9.95

Aimery Chardonnay (2)

this white has fragrant, lively fruit on the nose and a good balance of weight and acidity

12.65

Mezzacorona Pinot Grigio (2)

a crisp fruity white wine with a delightful, full and ripe aroma

14.65

Silver Lake - Sauvignon Blanc (1)

fresh and zesty with ripe gooseberry fruit and a crisp finish

18.95

Running Duck - Chenin Blanc (3)

refreshing white, combining the grassiness of Sauvignon with ripe guava fruit of Chenin

14.85

Viognier (3)

a delicate and scented Viognier that is dry, mid bodied and crisp on the palate

14.85

RED WINE

Castillo de Piedro Tempranillo (B)

light and fruity with soft red fruit flavours and a touch of spice on the finish

9.95

Aimery Cabernet Sauvignon (C)

marked leafy Cabernet aromas, with soft supple tannins on the palate

13.55

Finca de Oro Rioja (C)

a surprisingly refined and complex mid bodied red, showing dark fruit, spice and oak aromas

14.75

Seppelt Moyston Shiraz (D)

a youthful, juicy Shiraz with a good weight of fruit

15.65

Andean Malbec (C)

a mid bodied and warming red wine that has a good attack of damson and spice aromas

14.95

Barolo (E)

this brick red wine has a complex, woody nose, with a lingering flavour of liquorice on the palate

29.55

SPARKLING AND CHAMPAGNE

Aimery Crémant de Limoux Rosé (2)

this powerfully sparkling rosé has quite a complex aroma and an appealing dryish taste

19.95

Prosecco Viticoltori Ponte (1)

clean, dry and crisp, with a creamy finish

19.95

H Lanvin Brut (1)

golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toast

34.95

Vieuve Clicquot Yellow Label (1)

a full, dry rounded champagne of high quality

47.50

Moët & Chandon NV Brut Imperial (1)

this champagne has a slight apple, yeasty nose and long, rich flavours of biscuity, toasty fruit

39.50

ROSÉ WINE

Castillo de Piedro Tempranillo (2)

off-dry rosé with tempting strawberry fruit flavours

9.95

Jack & Gina White Zinfandel (6)

medium-sweet with delicious red fruit flavours and plenty of lively acidity

12.95

