

MAINS

Veal Parmigiana	26.90
Tender veal topped with grilled eggplant & mozzarella cheese in a napolitana sauce, served with veg	
Chicken Boscaiola	24.90
Cooked in a white wine & cream sauce, with sautéed bacon, mushrooms & shallots served with veg	
Beef Cheek	26.90
Tender slow braised beef cheek served on mashed potato & finished with a rosemary jus	

SALADS

Italian Salad	7.50
Iceberg lettuce, tomato, cucumber, Spanish onion & olives with a homemade dressing	
Greek Salad	8.50
Mixed leaves, fetta, capsicum, tomato, cucumber, spanish onion & olives, with a homemade dressing	
Rocket Salad	8.50
Rocket lettuce, shaved Italian parmesan, walnuts & cherry tomatoes, served with a peppery white wine vinaigrette	
Caesar Salad	9.50
Cos lettuce, bacon, parmesan cheese, egg, caesar dressing & croutons. With Chicken add \$5.00	
Pumpkin Salad	14.50
Pumpkin, goats cheese, beetroot, pinenuts & baby English spinach with a honey mustard vinaigrette	

SIDES

Chips	6.90
Garlic Bread	4.50
Herb Bread	4.50
Brushetta Bread	7.50
Diced tomatoes marinated in basil, spanish onion, garlic & olive oil	
Trio of Dips	15.90
Wood fired bread sticks served with a trio of home made dips	

CHILDREN'S MEALS

Chicken Schnitzel & Chips	10.90
Chicken Nuggets & Chips	9.00
Calamari & Chips	9.00

DESSERTS

Tiramisu	5.90
Sticky Date Pudding	5.90

DRINKS

1.25 Litres	3.50
Coke, Diet Coke, Coke No Sugar, Sprite, Lift, Fanta	

DINE IN MENU ITEMS AVAILABLE FOR TAKE AWAY

Gift vouchers available
Dine in for our extensive menu
Bookings recommended

BYO wine only (corkage applies)
10% public holiday surcharge applies
Prices subject to change without notice



SHOP 99 NARELLAN TOWN CENTRE
CNR QUEEN & ELYARD STREETS
NARELLAN NSW 2567

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www.luigis.com.au

Open 7 Days • Lunch & Dinner
Fully Licensed • Functions Available



SERVING MACARTHUR
SINCE 2008

take away menu

ENTREES

Salt & Pepper Calamari	E15.90 M23.90
Garlic Prawns	E18.90 M25.90
Tiger prawns cooked in garlic napolitana sauce, served with rice	
Zucchini Fritters	E15.90 M23.90
Light & fluffy zucchini fritters served with a herb mayonnaise	
Arancini	E14.90 M20.90
Crumbed rice balls with a three cheese filling served on napolitana sauce	

GOURMET WOOD FIRED PIZZAS

Large only, no half/half, \$2.00 extra per gourmet topping, \$4.50 extra for prawns or prosciutto, Gluten Free bases Available, \$4.00 extra

Luigi’s	25.90
Tomato base, provolone cheese, sliced tomato, rocket & shaved prosciutto	
Pulled Pork	25.90
Smokey BBQ sauce, pulled pork, caramelised onion, fresh rocket, garlic aioli & mozzarella cheese	
Peri Peri Chicken	24.90
Peri Peri chicken, shallots, onion, roasted capsicum, mozzarella cheese & peri peri sauce	
Milano	26.90
Sweet chilli sauce, chopped prawns, bacon, chicken, onion, mozzarella cheese, drizzled with garlic aioli	
Veneto	23.90
Pulled pork, ham, bacon & mozzarella on an oil base, topped with fresh rocket & sriracha aioli	
Primavera	23.90
Tomato base, eggplant, zucchini, semi-dried tomatoes, grilled artichokes, kalamata olives, bocconcini cheese	
Calabrese	23.90
Tomato base, pepperoni, sliced tomato, kalamata olives, Spanish onion, chilli, fetta cheese	
Trevi	23.90
Garlic base, chicken, mushrooms, bacon, onion & mozzarella, drizzled with a honey mustard sauce	
Pollo	23.90
Tomato base, chicken, bacon, roasted capsicum, onion, pineapple & mozzarella cheese	
Pescatore	27.90
Tomato base, sautéed seafood including prawns, octopus, calamari, fish, mussels & bocconcini cheese	

TRADITIONAL WOOD FIRED PIZZAS

\$1.50 for half/half, \$1.50 extra per traditional topping. Gluten Free Bases available, \$4.00 extra

Supreme	S20.90 L23.90
Tomato base, ham, salami, mushrooms, onion, capsicum, pineapple, olives & mozzarella cheese	
BBQ Meat Lovers	S20.90 L23.90
BBQ base, ham, salami, pepperoni, onion & mozzarella cheese	
Hawaiian	S16.90 L19.90
Tomato base, ham, pineapple & mozzarella cheese	
Sicilian	S18.90 L21.90
Tomato base, salami, olives, mushrooms, capsicum, onions, anchovies & mozzarella cheese	
Mexicana	S18.90 L21.90
Tomato base, pepperoni, capsicum, onion, chilli, olives & mozzarella cheese	
Vegetarian	S17.90 L20.90
Tomato base, mushrooms, capsicum, onion, pineapple, olives & mozzarella cheese	
Margherita	S14.90 L17.90
Tomato base, oregano & mozzarella cheese	
Garlic & Cheese Pizza	S14.90 L16.90
Olive oil base, garlic, mozzarella cheese	
Garlic Pizza	S12.90 L14.90
Olive oil base, garlic	
Bruschetta Pizza	S16.90 L18.90
Olive oil base, bruschetta	

RISOTTO

Risotto Marinara	20.90
Arborio rice with a fresh selection of seafood sautéed with garlic, in a napolitana sauce with a hint of chilli	
Risotto Pollo	17.90
Arborio rice with chicken, mushroom, Spanish onion & rocket in a light cream sauce	
Risotto Contadina	18.90
Arborio rice in a light napolitana sauce with field mushrooms, spanish onion, pumpkin, peas & goats cheese	

PASTA

Spaghetti Marinara	20.90
A fresh selection of seafood, sautéed with garlic, in a napolitana sauce, with a hint of chilli	
Gnocchi Calabrese	19.90
Soft potato dumplings with sautéed prawns, diced chicken & avocado in a cream sauce	
Penne with Chicken	17.90
Sautéed chicken, semi-dried tomatoes & pine nuts in a creamy pesto sauce	
Fettuccine Boscaiola	16.90
Sautéed bacon & mushrooms in a white wine & cream sauce, with shallots	
Fettuccine Ragu	17.90
Slow braised tender beef cheek, field mushroom and red wine ragu tossed with egg fettucine	
Gnocchi Formaggio	16.90
Soft potato dumplings in a cheesy tomato sauce with garlic & chilli	
Linguine with Meatballs	18.90
Homemade Italian meatballs tossed through linguine, with a napolitana sauce	
Ravioli Napolitana	16.90
Spinach & ricotta ravioli in a napolitana sauce	
Gnocchi Rosa	19.90
Soft potato dumplings in a pink sauce with sautéed prawns & bacon finished with shallots	
Linguine Olio	18.90
Sautéed prawns, cherry tomatoes, chilli, garlic & olive oil	
Lasagne	16.90
Layers of pasta with Bolognese sauce and mozzarella cheese, served with napolitana sauce	
Spaghetti Bolognese	15.90
Made from our traditional recipe	
Penne Gamberi	19.90
Sautéed prawns, prosciutto and avocado in a napolitana & cream sauce	
Tortellini Arrabiata	18.90
Veal tortellini tossed through a napolitana sauce, with bacon, olives, chilli, garlic & shallots	