

all of our sandwiches are served on an Italian roll and include a cup of

Italian Sausage Grinder Our homemade sausage, mozzarella cheese and red meat sauce..... \$16.00 Meatball Grinder

\$16.00

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Our homemade meatballs, red meat sauce and mozzarella cheese

Lighter Fare	
Formaggio Al Grecco & Salad	\$13.00
Italian Chef Salad A large version of our house salad with Italian m and vegetables	
Grilled Chicken Chef Salad A large version of our house salad with grilled cheeses and vegetables	
Bowl of Minestrone, or Italian Wedding Soup, Sa Garlic Bread	

Beverages 🎉

Free Refills

Coke, Diet Coke, Sprite, Dr. Pepper	\$3.25
Iced Tea, Lemonade	\$3.25
Gourmet regular coffee or decaf	\$3.25

No Free Refills

Milk	\$3.25
Italian Sodas	\$3.50
Vintage Bottled Sodas	\$3.00

*ATTENZIONE! We use garlic, onions and black pepper in our food! If you DON'T like SPICE, ask your server to recommend a non-spicy item.

*We do not provide separate checks for parties larger than 6 people.

Luigi's History

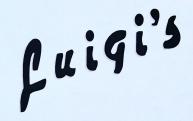


Luigi's is one of a handful of family-owned and operated restaurants in Colorado Springs. Leo and Anne Cervetti came to Colorado from Chicago in the early 50's. Leo was a brick layer and a stone mason. He worked on the Air Force Academy Chapel and buildings at Colorado College. They worked evenings in a friend's family restaurant in Palmer Lake and decided that owning and operating a restaurant was their dream. Leo and Anne started Luigi's in 1958 in a small building adjacent to their home on East Mill Street. The name "Luigi's" came from Leo's grandfather, and the recipes from Leo's relatives. The menu was simple: pizza, lasagna and spaghetti. It was mostly carry-out, but there were a few tables and a counter with stools. The first night they were open, Leo & Anne sold 6 pizzas; the second night, none! Leo and Anne didn't get discouraged. They knew that if they served a high quality product, with a smile, in a pleasant atmosphere, their business would grow. The Cervetti's worked hard to achieve their goal, and Luigi's developed a loyal following of Ft.Carson soldiers, local businessmen, doctors, and young families.

Luigi's has generations of families as patrons. The same people who first ate at the little carry-out cafe on Mill Street are still customers. Their children and grandchildren are now customers.

Luigi's has been many things to our customers: a quiet, coz getaway for a romantic dinner; a place you can take your kids and still have a wonderful meal for yourself; the perfect setting for an elaborate business dinner; carry-out food you can feel good about eating after a hard day's work. Our customers have celebrated engagements, weddings, graduations, birthdays anniversaries, retirements and even funerals. People come to see if their friends are here, and more than likely, they are!

Luigi's has the character and atmosphere that grew and developed over 60 years of dedication to quality and hard work. Nothing is contrived or pretentious. Our parents were basic, simple hard by the character and atmosphere that grew and developed over 60 years of dedication to quality and the character and atmosphere that grew and developed over 60 years of dedication to quality and hard work. Nothing is contributed or pretentions. Our parents were and nard work. Nothing is contrived or pretentious. Our parents were basic, simple, hardworking people who cared about their employees, customers, and their business. They succeeded by serving a quality product, in a ceeded by serving a quainty product, in a pleasant manner that made people want to return. Thank you for helping us continue the family tradition. We know there are many choices when it comes to dining out, and we thank YOU for choosing Luigi's.



Homemade Italian Food

Family Owned & Operated Since 1958

947 South Tejon Colorado Springs, Colorado 80903 719.632.7339 Open 5pm. Tuesday-Saturday Closed Sunday & Monday



Appetizers 🚜

Formaggio Al Grecco feta cheese baked in a tomato wine sauce, served with garlic bread

Antipasto a variety of cold meats, cheeses, and vegetables large-serves 4-6small serves 2 Meatball Sliders - Luigi's meatballs on slider buns with melted mozzarella; served with side of sauce....2 for \$6.00....4 for ..\$12.00

Garlic Bread plain 1/2 order with cheese 1/2 order Minestrone Soup

House salad tossed green salad with marinated mushrooms, pepperoncini, red onions and our house red wine vinaigrette.....\$4.60

Pasta 🚜 Served with a house salad or minestrone soup.

Spaghetti Full \$12.85 Small \$10.75 Full \$12.85 Small \$10.75 Rigatoni Fettucine Full \$12.85 Small \$10.75 Full \$12.85 Small \$10.75

Choice of Sauces

Signature Meat Sauce - Bold & flavorful

Vegetarian Tomato Wine Sauce -Fresh Tomato flavor with mushrooms

Besciamella - Creamy white cheese sauce

OGP - Olive Oil, Garlic, Parsley, Pecorino Romano

Sides

Homemade meatballs, or spicy Italian Sausa	ge
side of 2	\$4.70
side of 1	\$2.3
sauteed mushrooms	\$4.3
steamed vegetables	\$4.3
side of grilled chicken	\$6.00
side of pasta with sauce	\$5.50

Specialties ***

served with a house salad or minestrone soup and Italian bread

Lasagna
a Luigi's tradition. Homemade pasta layered with ricotta,
mozzarella and pecorino romano cheeses, covered with
meat sauce\$

Chicken Marsala

chicken Marsala chicken breast filets, lightly sautéed, baked in a Marsala wine sauce; served with a side of pasta or steamed vegetables\$19.25

Chicken Parmigiana chicken breast filets, lightly sautéed, baked in a spicy tomato sauce, covered with melted mozzarella cheese; served with a side of pasta or steamed vegetables

Manicotti
homemade pasta stuffed with ricotta cheese, served
with Besciamella and meat sauce. Includes meatball or
Italian sausage.....

Fettucine with Grilled Chicken served with Besciamella sauce

small portion

Pizzas 🚜

Our pizzas are thin crust, stone baked and made to your specifications.

Individual pizzas (6 inch) 10 Inch (8 slices) 12 Inch (10 slices) Gluten Free (10 inch) Cheese.....

Standard Toppings additional \$2.50 each mushrooms, green peppers, onions, green olives, black olives, pepperoncini, jalapeños, garlic, pineapple, feta, fresh spinach, extra mozzarella.

Premium Toppings additional \$3.50 each Pepperoni, Italian Sausage, meatballs, Canadian Bacon, salami, ground beef, Prosciutto, grilled chicken, anchovies, artichoke hearts, marinated tomatoes.

Speciality Pizzas

Traditional Veggie mushrooms, green peppers, green olives, black olives and onion 10 inch \$19.00 12 inch \$21.00

Two Meats Pizza 10 inch \$17.00 12 inch \$19.00

Combination choice of 2 meats (our favorites are pepperoni and sausage) and mushrooms 10 inch \$18.50 12 inch \$20.50

Luigi's Special choice of 2 meats, mushrooms, green peppers, onions and green olives 10 inch \$21.50 12 inch \$23.50

Garlic Tomato Special fresh marinated tomatoes and feta cheese, baked on a garlic butter crust 10 inch \$18.00 12 inch \$20.00

Meatballs and Pepperoncini our homemade meatballs and chopped pepperoncini peppers - one spicy combination! 10 inch \$16.50 12 inch \$18.50

Lewis Pizza Garlic, pepperoni, tomatoes, feta and mozzarella cheesses 10 inch \$20.00 12 inch \$22.00

(Rare=Cool Red*Med Rare=Hot Red*Medium=Hot Pink*Med Well=Some Pink*Well=No Pink)
*This item may be served undercooked based on your specifications. Consuming undercooked meats may increase your risk of food borne illness.