



Luigi

RISTORANTE PIZZERIA
FORNO A LEGNA

Christmas menu

2024-2025

Menù Tifosi

Luigi
Pizzeria
Forno a Legna

To share

INSALATA LUIGI

Salad mezclum, cherry tomato, pear, parmesan, pine nuts, ricotta and Modena vinegar.

MORTADELLA D.O.P AL PISTACCHIO

Mortadella D.O.P. with pistachio and parmesan cheese with 24 months of curing.

PANE DI PIZZA

Pizza bread with garlic, rosemary, olive oil and oregano.

PROVOLONE NEL FORNO A LEGNA

Melted provolone cheese in a wood-fired oven with cherry tomatoes and oregano.

INVOLTINI DI MELANZANE

Eggplant roll with provolone cheese, boiled ham, tomato sauce, parmesan and pesto.

Main course to choose

RIGATONI LUIGI

Rigatoni with mushrooms, chicken, cream and parmesan.

MILANESA ALLA NAPOLETANA

Chicken milanese with napolitan sauce and mozzarella cheese.

GNOCCHI ALLA SORRENTINA

Potato gnocchi with mozzarella, tomato sauce, basil, parmesan and black pepper.

RISOTTO GORGONZOLA E NOCI

Risotto with gorgonzola cream, walnuts and parmesan cheese.

PIZZA

Margherita, Prosciutto, 4 Formaggi or Caprichosa.

Dessert to choose

Tiramisu.

Panna cotta with red berries.

Gelato: Chocolate, Vanilla or Strawberry.

Drinks

Water, soft drinks, beer or wine, Prosecco glass and Coffee with gathering.

PVP: 40€ per person

Menù Corleone

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PIZZERIA
FORMA & LEGNO

To share

INSALATA BURRATA

Creamy mozzarella salad with arugula, cherry tomato, pesto and toasted pine nuts.

TARTARE DI SALMONE E MANGO

Salmon, mango and avocado tartar with soy, lime and ginger vinaigrette.

PANE PIZZA

Pizza bread with garlic, rosemary, olive oil and oregano.

MELANZANE ALLA PARMIGIANA

Eggplant pie with parmesan, mozzarella, tomato, basil and pesto sauce.

COZZE ALLA MARINARA

Mussels with cherry tomatoes, garlic, white wine, fish fumet and genovese pesto.

Main course to choose

RIGATONI ALLA NORMA

Rigatoni with cherry tomato sauce, eggplant, basil, pecorino cheese and buffalo mozzarella cheese.

RIGATONI ALLA CAMPAGNOLA

Rigatoni with diced sirloin steak, funghi porcini, onion and cherry tomatoes.

RAVIOLIDI DI ZUCCA E PARMIGIANO

Fresh pasta stuffed with pumpkin and parmesan with parmesan cream.

RISOTTO AL NERO DI SEPIA

Risotto with cuttlefish, squid ink, fried squid legs and citrus mayonnaise.

PIZZA

Margherita, Prociutto, 4 Formaggi or Caprichosa

TAGLIATA ALLA FIORENTINA

Grilled beef entrecote.

FILETTO DI SPIGOLA ALL'AGLIO NOVELLO

Sea bass with tender garlic.

Dessert to choose

Sicilian cannoli filled with ricotta and chocolate with pistachio granola.

Tiramisú.

Lemon sorbet.

Drinks

Water, soft drinks, beer or wine, Prosecco glass and Coffee with gathering.

PVP: 45€ per person

Menú Napoli

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To share

INSALATA CAPRESE

Tomato salad with buffalo mozzarella and basil vinaigrette.

SELEZIONE D.O.P. DI AFFETTATI ITALIANI CON PARMESANO

P.D.O. selection of Italian cured meats (pistachio mortadella, coppa, porchetta and prosciutto San Daniele) with parmesan cheese.

FOCACCIA LUIGI

With garlic, rosemary, oregano, stracciatella, cherry tomatoes, pesto sauce and basil.

VONGOLE ALLA SAN DANIELE

Clams, white wine, fish stock, diced San Daniele ham and parsley.

LASAGNA ALLA FERRARESE

Lasagna with bolognese sauce, parmesan, bechamel sauce and cooked ham.

Main course to choose

PACCHERI ALLA AMATRICIANA, STRACCIATELLA, BASILICO E MENTA

Paccheri with guanciale, tomato sauce, onion, chilli, stracciatella, basil and mint.

CAPPELLACCIO DI BUFALA E BASILICO

Fresh pasta stuffed with buffalo mozzarella with tomato, parmesan and basil sauce.

RISOTTO FUNGHI PORCINI E TARTUFO

Risotto with funghi porcini, cream, parmesan and truffle powder.

PIZZA

4 Stagioni, Riavulill or Barcelona 92.

FILETTO FUNGHI ALLA PIASTRA O AL GONGOZOLA

Grilled beef tenderloin or with gorgonzola sauce.

SALMONE MIMOSA

Salmon with saffron and pink pepper sauce.

Dessert to choose

Tiramisú.

Cheesecake with red berries.

Chocolate coulant with vanilla ice-cream.

Drinks

Water, soft drinks, beer or wine, Prosecco glass and Coffee with gathering.

PVP: 50€ per person



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BOOKING TERMS AND CONDITIONS

Payment conditions

A prior payment of 50% of the total amount of the service will be requested upon confirmation of the group). The remaining 50% will be paid 7 (seven) on the day of the event.

Billing terms

Invoicing will be based on the last confirmation, which must be made 7 (seven) days prior to the service, in which all the details and characteristics of the service/event will be definitively established.

Cancellation policy

Cancellations or cancellations prior to 7 (seven) days of the service/event will not have any penalty (the total amount paid will be returned).

Cancellations or cancellations made within 7 (seven) days prior to the service, will have a penalty of 50% of the value of the service/event.

Prices include VAT.