

# Duigi's

ristorante



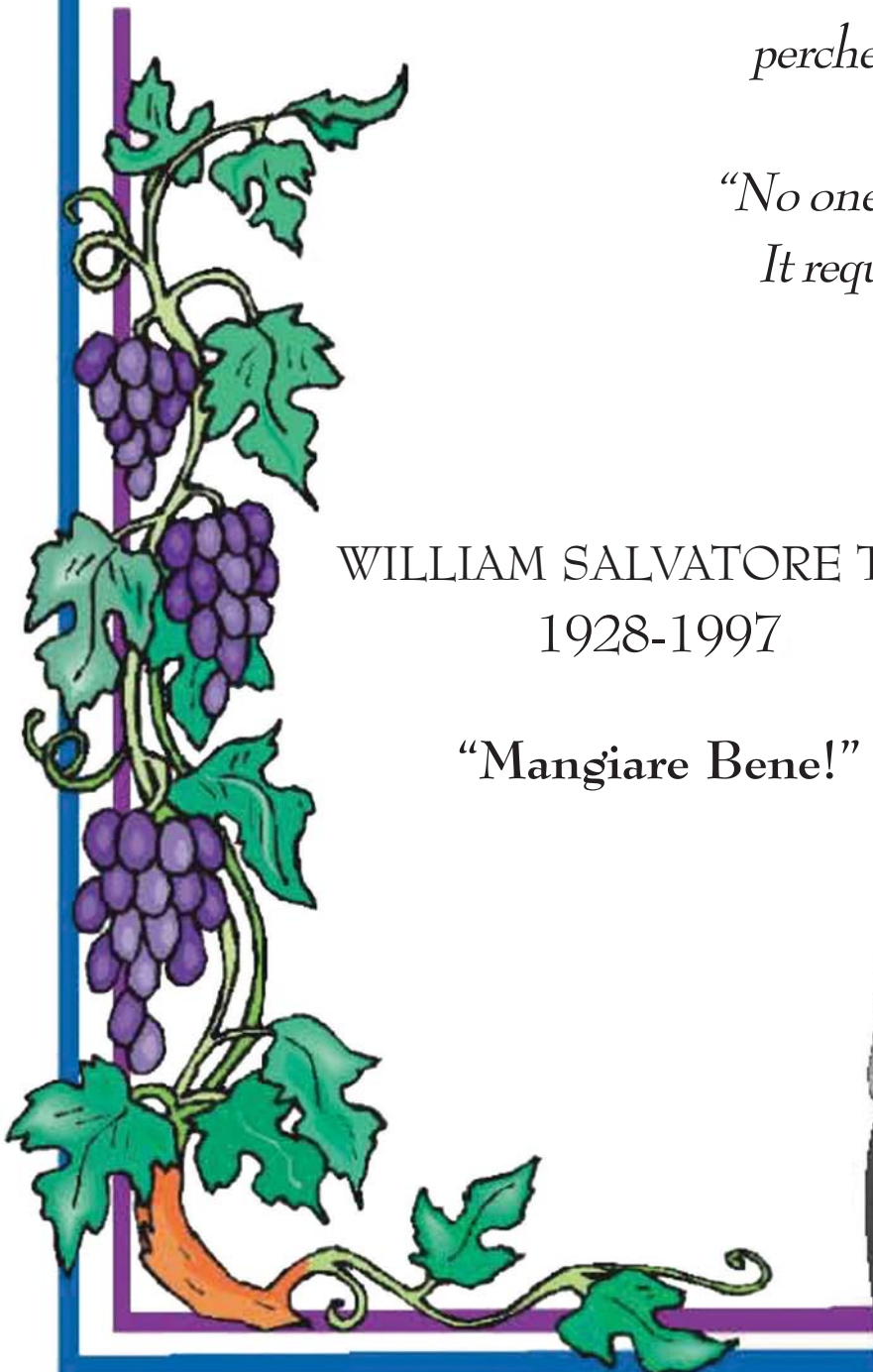
One of Skip Tate's Famous Quotes:

*"nessuno e solo, quando mangia la pasta  
perche occorre assai attenzione!"*

*"No one is lonely while eating pasta.  
It requires too much attention!"*

WILLIAM SALVATORE TATE  
1928-1997

*"Mangiare Bene!"*



DuBois, PA – Clymer, PA

## APPETIZERS

Italian Style Stuffed Hot Peppers .....	6.25
Italian Style Fried Hot Peppers .....	5.25
Shrimp Cocktail .....	7.50
Stuffed Mushrooms .....	5.50
Mozzarella Sticks .....	5.25
Warm Artichoke Dip w/ Garlic Toast .....	6.25
Warm Herbed Dipping Oil .....	2.25
Bruschetta .....	5.25
Garlic Toast .....	3.95
Calamari .....	7.25
Italian Stuffed Dough .....	5.25
Choose from:	
1. cheese	
2. pepperoni and cheese	
3. pepperoni, cheese & sausage	
4. anchovies	

## BEVERAGES

Imported	
Italian Pellegrino Mineral Water plain or orange	2.95
Milk white or chocolate	large 1.99
Hot Chocolate .....	1.95
Espresso .....	2.95
Cappuccino .....	3.95
SOFT DRINKS .....	1.99
free refills	
Coke, Sprite, Cherry Coke, Root Beer, Diet Coke, Lemonade, Raspberry Iced Tea, Fresh Brewed Iced Tea	
COFFEE .....	1.85
free refills	
regular or decaffeinated	
HOT TEA .....	1.85
free refills	
regular or decaffeinated	

## LUIGI'S SAMPLER

Stuffed Mushrooms, Stuffed Hot Peppers and Bruschetta	13.25
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## ZUPPA & INSALATA

Cup of Soup .....	3.25
Bowl of Soup .....	3.95
Garden Salad	small 3.95    large 4.75
Leo's Parmesan Salad Fresh iceberg lettuce tossed with creamy parmesan dressing .....	3.95
Antipasta Salad .....	8.25
Caesar Salad .....	5.75
Skip's Tomato Salad .....	5.75
Chef Salad .....	7.75
Steak Salad .....	9.25
Grilled Chicken Salad .....	8.25
Jack Daniel's Grilled Chicken Salad ....	8.55
European Salad Mixed greens with marinated, grilled vegetables topped with your choice of Feta, Bleu or Fresh Mozzarella .....	8.25
Add to any salad:	
Chicken 4.00 – Shrimp 5.00 – Steak 5.00	

Our Dressings are made fresh daily!

House Italian, French, Ranch,  
Sweet & Sour, Sun Dried Tomato Balsamic,  
Thousand Island, Bleu Cheese Dressing  
(Bleu Cheese Dressing .75 extra)  
(Fresh Feta, Dry Bleu Cheese & Fresh Mozzarella 1.00 extra)



Edward and Louis Tate opened the original Luigi's Restaurant in Clymer, PA in 1984.

## ☞ SANDWICHES ☞

Served with a side of fresh cut fries.

Italian Steak .....	6.25
with peppers, onions & cheese	
Hot Stamina .....	6.25
Our own hot sausage with peppers & onions sprinkled with Romano cheese.	
Godmother Italian Sub .....	5.25
Meatball Sub .....	5.25
Grilled Cheese .....	4.25
Grilled Chicken Sandwich .....	5.25
Jack Daniel's Grilled Chicken Sandwich .....	5.50
Fried Fish Sandwich .....	5.25
Eggplant Parmigiana Sandwich .....	5.25
The "DON Burger" Fresh ground beef grilled to your liking .....	5.25
ADD...	
American or Provolone Cheese .....	.75
Fresh Feta or Dry Bleu Cheese .....	1.00
Sautéed Mushrooms .....	1.00
Sautéed Onions or Green Peppers .....	.75

## ☞ SIDE ORDERS ☞

French Fries .....	sm. 1.95
	lg. 3.25
Buffalo Wings .....	6.25
Mild, Medium, Hot, Butter & Garlic, or Jack Daniel's Breaded Shrimp with Fries .....	6.25

## ☞ LUIGI'S SPECIALTY PIZZAS ☞

Our pizzas are made from scratch. Your patience is requested when ordering.

We promise it is worth the wait.

Small 9.25      Large 15.25

JACK DANIELS—topped with our delicious Jack Daniel's sauce, grilled chicken and melted cheese.

PRIMAVERA—our grilled vegetables, marinara sauce and melted cheese.

FLORENTINE—grilled chicken, spinach, alfredo sauce and melted cheese.

PHILLY—chipped steak, fresh cut fries, ranch seasoning and melted cheese.

## ☞ TRADITIONAL PIZZA ☞

9 inch cheese .....	7.75
16 inch cheese .....	13.75

### ADDITIONAL TOPPINGS

add

.80 – 9 in.      1.25 – 16 in.

Pepperoni, green olives, mushrooms, sausage, green peppers, hot peppers, anchovies, kalamata olives, onion, spinach, capicola

### STROMBOLI

Serves 2..... 8.95

Three toppings included.

Additional charge for extra toppings.

### Luigi's Ristorante History

Luigi's originated in 1984 in Clymer, PA a small community in Indiana County.

The Clymer location was originally a tavern. William "Skip" Tate along with two of his sons, Louis and Edward, decided to buy the building and introduce an Italian menu to the area. With no prior restaurant experience, Louis and Edward were blessed with the help and guidance of their father, Skip and mother, Barbara.

Over the years, they learned many lessons from Skip and Barb on the "old school" methods of hard work and running a business. Their sisters and brothers, and some aunts, uncles and cousins continually lending a hand, has also played a large part in their success.



## 🍷 BUILD YOUR OWN PASTA DISH 🍷

CHOOSE ONE PASTA AND ONE SAUCE  
 LUNCH 7.75                      DINNER 11.25

Lunch portions available until 3:00 PM Tuesday – Saturday

PASTA	SAUCES	ADD ON TO YOUR PASTA DISH
Angel Hair	Luigi's Red Sauce with	Steak ..... 5.00
Cavatelli	Meatball (s)	Grilled Chicken Breast .. 4.00
Fettuccine	Hot Pepper & Hot Sausage	Shrimp Scampi ..... 5.00
Gnocchi	White or Red Clam Sauce	Meatball ..... 1.00
Penne	Olive Oil & Garlic	Fried Banana Peppers .... 3.00
Linguine	Marinara	Sautéed Green Peppers .. 1.00
Meat Ravioli	Meat Sauce	Sautéed Mushrooms .... 2.00
Cheese Ravioli	Alfredo Sauce	Grilled Vegetables ..... 2.00
Manicotti	Mia's Tomato Alfredo	Steamed Vegetables ..... 2.00
Stuffed Shells	Pesto	Steamed Broccoli ..... 2.00
	Sweet Sausage Alfredo	Sautéed Onions ..... 1.00
	Pesto Alfredo	

Our dinners are cooked to order.  
 Your patience is requested.  
 We hope you enjoy your food as much as we enjoy preparing it for you.  
 Thank you,  
 Louie and Eddie Tate "Teti"



Summer of 1966  
 The Tate family  
 enjoy an outing at  
 Twin Lakes.

Back row:  
 Louie, Barb, Billy  
 Middle: Skip  
 Front:  
 Teresa, Eddie and Mary

## 🍷 LUIGI'S HOUSE SPECIALTIES 🍷

Served with house salad or soup. Substitute Skip's Tomato or Caesar salad for 2.00



### ELISE'S TOUR OF ITALY

Luigi's famous lasagna with a meatball, Chicken Maria, and  
 Homemade Gnocchi's with alfredo sauce. 16.50

### CHICKEN ROMANO

A boneless, skinless chicken breast lightly floured and seasoned, then cooked  
 in olive oil and garlic topped with Italian seasonings and Romano cheese.

This dish is served with a side of spaghetti. 14.50

### CHICKEN MARIA

Baked boneless chicken breast, lightly breaded, layered with Capicola ham,  
 Provolone cheese and topped with a delicious Alfredo sauce. Served with a side  
 of spaghetti. 14.50

## LUIGI'S HOUSE SPECIALTIES

Served with house salad or soup. Substitute Skip's Tomato or Caesar salad for 2.00

### CHICKEN CACCIATORE

A delicious sauce made from boneless chicken, green peppers, mushrooms, tomatoes, white wine, and seasonings, served over spaghetti. 13.50

### CHICKEN PARMIGIANA

Boneless chicken breast seasoned with our Italian breadcrumbs, baked with our spaghetti sauce, Romano and Mozzarella cheese.  
This dish is served with a side of spaghetti. 14.50

### POLENTA

Traditional Northern Italian dish made from cornmeal and cheese, topped with your choice of one of our delicious sauces. 9.50

### EGGPLANT PARMIGIANA

Fresh eggplant dipped in seasoned flour, lightly fried, topped with red sauce and cheese. Served with a side of spaghetti. 12.50

### COD ROMANO

Delicious Cod filet baked in Romano cheese, olive oil, lemon, garlic and spices.  
Served with a side of pasta topped with clam sauce. 15.50

### LEMON BASIL SALMON

Fresh salmon gently grilled over an open flame and then topped with a delicious lemon basil butter. This entrée is served with a side of linguine and our homemade clam sauce. 17.25

### PORTABELLA RAVIOLI

Ravioli stuffed with Portabella Mushrooms. Served with your choice of Marinara or Alfredo sauce. 13.50

### MIA'S LOBSTER RAVIOLI

Our homemade ravioli stuffed with delicious lobster meat and ricotta cheese topped with our delicious Mia's Tomato Alfredo sauce. 16.25

### VEAL PARMIGIANA

Tender veal cutlets seasoned with our Italian breadcrumbs, baked with our spaghetti sauce, Romano and Mozzarella cheese.  
This dish is served with a side of spaghetti. 17.50

### LUIGI'S FAMOUS SPAGHETTI

Small 7.25      Large 10.25

### SKIP'S COMBO

Manicotti, stuffed shells Cavatelli and a meatball. 13.50

### LUIGI'S FAMOUS LASAGNA

Topped with red sauce and a meatball. 11.50

### THREE CHEESE LASAGNA

Topped with Alfredo or Marinara sauce. 11.50

## LUIGI'S ITALIAN STEAKS

Luigi's famous steaks are grilled to your liking and finished with olive oil, garlic, Italian herbs and spices.

DELMONICO—12 oz.  
18.45

FILET MIGNON—6 oz.  
(steer)  
19.45

CALABRIA COMBO  
STEAK & SHRIMP SCAMPI  
23.95

Chicago Style add 1.50 – –top your steak with a bleu cheese, butter and onion sauce.

ADD: fresh sautéed mushrooms - - 2.00 sautéed onions - - 1.00 sautéed green peppers - - 1.00

Our steaks are served with soup or salad, steamed or grilled vegetables, and your choice of pasta, baked white potato, baked sweet potato, or french fries.  
Substitute a Caesar salad, or Skip's tomato salad for 2.00

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## LUIGI'S TUSCANY COLLECTION

Lunch portions available until 3:00 PM Tuesday – Saturday

### Light and Low Carb Choices, Pasta Free

The below menu choices are served on a bed of our own "vegetable spaghetti" made from: Julienned carrots, zucchini and yellow summer squash prepared scampi style and topped with Marinara sauce.

### GRILLED VEGETABLE TUSCANY

Lunch 7.25      Dinner 10.25

### GRILLED CHICKEN TUSCANY

Lunch 8.25      Dinner 12.95

### SHRIMP SCAMPI TUSCANY

Lunch 9.25      Dinner 15.50



### EUROPEAN SALAD

8.25

Mixed greens topped with marinated grilled vegetables. Includes choice of Fresh Feta, Dry Bleu Cheese, or Fresh Mozzarella.

Add chicken 4.00    Add shrimp 5.00    Add steak 5.00

Parties of 10 or more,  
one check please.

CONSUMER ADVISORY  
STEAKS MAY BE COOKED TO ORDER. CONSUMING RAW OR  
UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS.

Gift Certificates  
available.

## OUR FAMILY HERITAGE

The Tate family name was originally "Teti". We come from the Abruzzi region in Italy, the Province of Chieti, and the town of Torricella Peligina. Our Grandfather always said the Abruzzese were the purest Italians, because the conquering armies could never get to their women – hidden high in the mountains.

Our Grandmother was from the Calabria region of Italy. It was her recipes that inspired a love for food and cooking in our father. Her recipes became his, and now we serve them to you.

Our parents, Barbara and Skip had seven children. We grew up as a close-knit Italian family with good food playing a very special role. Our parents have since passed away, but their delicious recipes and cooking methods are still used daily here at Luigi's.

Louis and Edward Tate

## LUIGI'S DINNER SPECIALS



Call  
375-9113  
for Today's  
Specials

## DESSERTS

Cheesecake  
4.25

Add strawberries .50

Cannoli  
3.50

### Tiramisu

A traditional and luxurious Italian dessert consisting of alternating layers of imported mascarpone and Lady Fingers delicately soaked in espresso with a hint of liqueur.

4.25

Chocolate Chip Pie  
4.25

Spumoni  
3.95

## SPECIALTY COFFEES

Enjoy a flavorful twist with our specialty coffees. They are a great compliment to any of our desserts!

LATTE  
3.95

ESPRESSO  
2.95

CAPPUCCINO  
3.95

Add flavoring to any specialty coffee –  
Vanilla, Hazelnut, Caramel.  
Also available in sugar free.

### ITALIAN COFFEE

Fresh brewed coffee with Frangelico,  
Bailey's and Kahlua topped with whipped  
cream and cinnamon

5.25

## CATERING SERVICES AVAILABLE

Let us take care of providing the food  
for your next party.  
Call 375-9113

We Have Full  
Take-Out Service.

## VINO

### BY THE GLASS

Chianti, Cabernet, Merlot, Lambrusco,  
Clarion River Red,  
White Zinfandel, Chardonnay, Pinot  
Grigio, Bianco, Bella Rosa, Niagara  
5.00

Cabernet, Clos Du Bois  
Chardonnay, Clos Du Bois  
Pinot Noir, Clos Du Bois  
6.50

### BY THE BOTTLE

Chianti, Bell' Agio  
Merlot, Bolla  
Lambrusco, Riunite  
Clarion River Red, Wilcox Winery  
White Zinfandel, Sutter Homes  
Chardonnay, Bolla  
Pinot Grigio, Bolla  
Riesling, Chateau Ste Michelle  
Niagara, Starr Hill Winery  
Bella Rosa, Laurel Mountain Vineyard  
25.00

Cabernet, Clos Du Bois  
Chardonnay, Clos Du Bois  
Pinot Noir, Clos Du Bois  
35.00

Our Exclusive  
Brunello Bi Montalcino  
Castello Banfi  
99.00

Served by the bottle only



Barb and Skip vacationing in Venice 1985.