

Jay Luigi

3201 4th St N · +17273908883 · Updated: Jan 14, 2026

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PASS THE PLATE 7

FRESH BREAD SERVICE

\$5.00

Jamison B Breadhouse, EVOO, herbs

CHARRED BROCCOLINI

\$8.00

Cashew vinaigrette, garlic, lemon / plant based

CRISPY ARTICHOKE

\$9.00

With Calabrian aioli

ITALIAN FINGERLING FRIES

\$8.00

With shaved grana padano & Calabrian aioli

CRISPY BASIL PARMESAN TENDERS

\$10.00

With pomodoro fondue dip

BURRATA & ROMAN BASIL STICKS

\$11.00

With crumbled pistachio & red pepper pesto

MEATBALLS

\$11.00

Jimmy's traditional or Luigi's Impossible

FRESH GREENS 4

CICCIO HOUSE

\$9.00

Romaine, celery, tomato, red onion, grana padano, ciccio's red wine-vinaigrette

JAY'S CAESAR

\$10.00

Dried black cherry, marcona almond, house-made croutons, crumbled egg yolk

LUCA

\$10.00

Kale, romaine, marcona almond, dried black cherry, cashew-balsamic / plant based

ANTIPASTI

\$12.00

Romaine, cauliflower rice, mortadella, bocconcini, artichoke, olive, sopressata, chickpea, grana padano-vinaigrette

CAULI RICE BOWL 3

CANNELINI

\$9.00

Tomato, white bean, spinach, carrot, grana padano, chili flake

FUNGI	\$9.00
White wine, mixed mushroom, herbs, truffle oil, panko crumb, grana padano	
ARTICHOKE	\$9.00
Roasted tomato, arugula, grana padano, chili flake	
PASTA 9	
LUIGI'S BASIL POMODORO	\$14.00
Spaghetti or rigatoni / plant based	
"WHERE'S THE BEEF" BOLOGNESE	\$15.00
Seasonal vegetables, mushroom, walnut, garlic, basil, pomodoro	
DRUNKEN MUSHROOM	\$16.00
Casarecce, tomato, white wine, cremini mushroom, garlic, chili flake, mushroom stock, grana padano	
CREAMY TOMATO VODKA	\$14.00
Rigatoni, olive oil, chili flake, grana padano	
CACIO E PEPE	\$15.00
Spaghetti, cracked pepper, panko crumb, grana padano	
LIMONCELLO	\$14.00
Rigatoni, fermented lemon, pickled chili, grana padano, ricotta	
PURE PLANT-BASED ALFREDO	\$15.00
Rigatoni, 100% plant-based mozzarella / plant based	
BRUNETTI'S TRADITIONAL ALFREDO	\$14.00
Rigatoni, oil, garlic, grana padano, cream	
FAGIOLI	\$17.00
Rigatoni, house-made sausage, canellini,tomato, broccolini, grana padano, chili flake	

PIZZA ROMANA 4	
STELLA	\$15.00
Tomato, house-made mozzarella, basil, grana padano	
SCARLETT	\$17.00
Mild provolone, braised broccolini, house-made sausage, spicy Calabrian sauce	
NORMA	\$18.00
Garlic roasted tomato, chopped eggplant, ricotta salata, Calabrian oil, basil	
NEVAEH	\$19.00
Tomato, house-made mozzarella, Ezzo all natural pepperoni, parsley	

PIZZA NY-APOLITAN 5	
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PLANE JANE	\$14.00
Tomato, mozzarella	
QUEEN MARGHERITA	\$15.00
Tomato, house-made mozzarella, grana padano, basil	
SWEET JAMIE KAY	\$16.00
Tomato, house-made mozzarella, sopressata, Calabrian honey	
GREEN EYES BIANCA	\$16.00
House-made mozzarella, ricotta, grana padano, olive	
MARGIE	\$17.00
Tomato, ricotta, house-made sausage, roasted pepper, caramelized onion, ricotta salata	
KIDS UNDER 11 4	
SPAGHETTI POMODORO OR BUTTER	\$8.00
CHICKEN PARMESAN WITH SPAGHETTI POMODORO	\$10.00
CHICKEN TENDERS WITH SPAGHETTI \\\ POMODORO	\$10.00
CHEESE PIZZA	\$8.00
SWEETS 4	
LIMONCELLO CAKE	\$9.00
KAHLUA CHOCOLATE CAKE	\$8.00
CHOCOLATE CHIP COOKIE	\$3.00
SMORE'S COOKIE	\$3.00
VINO 10	
PROSECCO	\$27.00
BISOL JEIO-BRUT - VALDOBBIADENE, ITALY	
PINOT GRIGIO	\$27.00
CORA - ABRUZZO, ITALY	
CHARDONNAY	\$35.00
BUEHLER - RUSSIAN RIVER VALLEY, CA	
SAUVIGNON BLANC	\$37.00
HONIG VINEYARD AND WINERY - NAPA VALLEY, CA	
ROSÉ	\$32.00
FABRE EN PROVENCE - COTES DU PROVENCE, FRANCE	

SUPER TUSCAN	\$28.00
BARONE RICASOLI - TUSCANY, ITALY	
MONTEPULCIANO	\$30.00
LA QUERCIA - ABRUZZO, ITALY	
MONTENIDOLI CHIANTI "IL GARULO"	\$36.00
COLLE SENESI - CHIANTI, ITALY	
CABERNET SAUVIGNON	\$40.00
ROUTESTOCK - NAPA VALLEY, CA	
PINOT NOIR	\$42.00
KEN WRIGHT - WILLAMETTE VALLEY, OR	
BEER 9	
THE OTHER WEST COAST IPA	\$6.00
ESCAPE BREWING CO. - TRINITY, FL	
PERONI PALE LAGER	\$5.00
PERONI BREWERY - VIGEVANO, ITALY	
JAI ALAI IPA	\$6.00
CIGAR CITY - TAMPA, FL	
ORANGE WHEAT PALE ALE	\$7.00
STPETE BREWING CO, - ST PETE, FL	
ALLAGASH WHITE WHEAT ALE	\$6.00
ALLAGASH BREWING - PORTLAND, ME	
SIERRA PALE ALE	\$7.00
SIERRA BREWING CO, SIERRA, NV	
ORANGE BLOSSOM HONEY PILSNER	\$6.00
ORANGE BLOSSOM BREWING CO. - ORLANDO, FL	
MILLER LITE LAGER	\$4.50
YUENGLING LAGER	\$4.50
SELTZER, CIDER, & MORE 4	
ELDERBERRY AGRARIAN CIDER	\$6.00
KEEL FARMS - TAMPA, FL	
MANGO GUAVA HARD SELTZER	\$6.00
FUNKY BUDDHA - OAKLAND PARK, FL	
ELDERFLOWER & PEAR SPARKLING VODKA FIZZ	\$8.00
TWO CHICKS - LAS VEGAS, NV	

TEQUILA GRAPFRUIT SPARKLING PALOMA	\$8.00
TWO CHICKS - LAS VEGAS, NV	

NON-ALCOHOL BEVS 8

DRIP COFFEE	\$3.00
ESPRESSO	\$3.00
AMERICANO	\$3.00
CAPPUCINO	\$4.00
LATTE	\$4.00
APPLE OR ORANGE JUICE	\$3.00
UNSWEET ICED TEA, COKE, SPRITE	\$3.00
SPARKLING WATER	\$4.00
ARANCIATA OR LIMONATA	

SANDWICHES 4

MILANESE	\$13.00
Breaded all natural chicken breast, grana padano, arugula, EVOO, tomato, lemon	
PARMIGIANO	\$13.00
Breaded all natural chicken breast baked in tomato, grana padano, melted provolone, mozzarella	
MEATBALL	\$13.00
Jimmy's famous balls - made with beef, pork, grana padano, tomato, mozzarella	
ITALIANO	\$13.00
Sopressata, mortadella, prosciutto, provolone, red pepper pesto	

COMBO LUNCH SPECIAL 4

ROMAN SQUARE & SIDE SALAD	\$10.95
Choice of Stella or Nevaeh Roman pizza with a Ciccio house side salad	
OUR SOUP OF THE DAY & HALF SANDWICH	\$10.95
Choice of any sandwich	
HALF SANDWICH & SIDE SALAD	\$10.95
Choice of any sandwich with a Ciccio house side salad	
OUR SOUP OF THE DAY & SIDE SALAD	\$10.95
Our soup of the day with a Ciccio house side salad	

BRUNCH SPECIALS - SATURDAY & SUNDAY 11-3PM 6

OMELET ITALIANA	\$9.00
Spinach, onions, goat cheese, blistered grape tomato, with crispy fingerling fries or fresh fruit	
ACAI BOWL	\$8.00
Fresh fruits, peanut butter drizzle, granola, cinnamon	
CIABATTA BREAKFAST EGG SANDWICH	\$8.00
Fried eggs, bacon, mozzarella, tomato, Calabrian-basil aioli, with Italian fingerling fries or fresh fruit	
APPLE BUTTER WAFFLES	\$9.00
Berries, apple butter	
TIRAMISU FRENCH TOAST	\$9.00
Sweet mascarpone, berries, cinnamon, syrup	
2 EGGS YOUR WAY	\$8.00
With Italian fingerling fries & bacon	