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## Catering, Parties, & Private Events

Welcome to Trattoria Da Luigi, where we bring the heart of Italian hospitality to your special gatherings. Whether you're planning an intimate celebration or a larger event, we offer **4 thoughtfully curated pre-fixe packages** to suit your needs. Each package showcases our authentic Italian dishes, crafted with the finest ingredients and traditional recipes. Each package includes water, soft drinks, and coffee.

To help you better understand our menu, a **key** is provided at the end with descriptions of the dishes featured in our packages.

### Booking Your Event

To confirm your reservation, a deposit is required and will be applied to your total balance.

- Parties under 25 guests: \$250 deposit
- Parties over 25 guests: \$500 deposit

### Private Events – Buyouts & Minimum Spends

For larger gatherings, we offer full restaurant buyouts, ensuring an exclusive experience for your guests. Buyouts are required for:

- Parties with 35+ guests on Tuesday, Wednesday, Thursday, or Sunday.
  - Parties with 25+ guests on Friday or Saturday.
- Private Lunch Events are also available until 4pm restaurant opening.

*Minimum spend requirements are based on our six-month average for that day of the week. Please inquire for an estimate.*

### Event Duration

Standard Events & Parties: 2.5 hours

Private Events & Buyouts: Flexible evening hours of your choice

**We look forward to hosting your memorable event with us!**

### Booking & Inquiries:

Mario - 248.721.2691 | [daluigis@gmail.com](mailto:daluigis@gmail.com)

# Package #1

**PLATED** | \$32 per person      **FAMILIA STYLE** | \$28 per person

Children 4 to 7 years old | Half Price

Plus 6% Tax and 20% Gratuity

## *Insalate*

CHOICE OF ONE SALAD:

**Insalata Mista**

**Insalata Siciliana** (+\$2 PER PERSON)

**Insalata di Fagioli alla Romana** (+\$2 PER PERSON)

**Insalata di Barbabietola** (+\$2 PER PERSON)

**Panzanella** (+\$2 PER PERSON)

## *Pasta*

CHOICE OF PASTA:

**Rigatoni**      **Fusilli**

**Strozzapreti**      **Tortellini** (+\$2 PER PERSON)

CHOICE OF SAUCE:

**Pomodoro**      **Bolognese**

**Garlic, Olive Oil, & Tomato**      **Palomino**

**Basil Pesto**      **Pasticcio**

**Spicy Arrabbiatta**      **Gorgonzola Cream**

(+\$2 PER PERSON) **Sicilian Marsala**      **Spicy Vodka**

## *Dolci*

OPTIONAL: +\$6 PER PERSON

MULTIPLE SELECTIONS ALLOWED FOR TOTAL PARTY

**Tiramisù**

**Torta al Limoncello**

**Torta al Cioccolato**

**Torta al Formaggio**

# Package #2

**PLATED** | \$38 per person      **FAMILIA STYLE** | \$36 per person

Children 4 to 7 years old | Half Price

Plus 6% Tax and 20% Gratuity

## *Insalate*

CHOICE OF ONE SALAD:

**Insalata Mista**

**Insalata Siciliana** (+\$2 PER PERSON)

**Insalata di Fagioli alla Romana** (+\$2 PER PERSON)

**Insalata di Barbabietola** (+\$2 PER PERSON)

**Panzanella** (+\$2 PER PERSON)

## *Carne o Pesce*

CHOICE OF ONE ENTREE:

CHICKEN

VEAL (+\$6 PER PERSON)

**Pollo Milanese**

**Vitello Milanese**

**Pollo con Carciofi**

**Vitello Tosca**

**Pollo Tosca**

**Vitello Marsala**

**Pollo Marsala**

**Vitello Saltimbocca alla Romana**

SALMON (+\$4 PER PERSON)

**Salmone alla Griglia**

## *Verdure*

**Parmesan Encrusted Potatoes**

AND CHOICE OF ADDITIONAL VEGETABLE:

**Steamed Broccoli**

**Green Beans**

**Asparagus** (+\$1 PER PERSON)

## *Dolci*

OPTIONAL: +\$6 PER PERSON

MULTIPLE SELECTIONS ALLOWED FOR TOTAL PARTY

**Tiramisù**

**Torta al Cioccolato**

**Torta al Limoncello**

**Torta al Formaggio**

# Package #3

**PLATED** | \$52 per person      **FAMILIA STYLE** | \$48 per person

Children 4 to 7 years old | Half Price

Plus 6% Tax and 20% Gratuity

## *Antipasti*

CHOICE OF TWO APPETIZERS:

<b>Insalata Siciliana</b>	<b>Panzanella</b>	<b>Sausage &amp; Peppers</b>
<b>Insalata di Fagioli alla Romana</b>	<b>Caprese</b>	<b>Bruschetta</b>
<b>Insalata di Barbabietola</b>	<b>Calamari</b>	<b>Meatballs</b>

## *Primi*

CHOICE OF ONE PASTA:

**Rigatoni**  
**Strozzapreti**  
**Fusilli**  
**Tortellini**  
(+\$2 PER PERSON)

CHOICE OF ONE SAUCE:

**Pomodoro**    **Bolognese**    **Gorgonzola Cream**  
**Basil Pesto**    **Palomino**    **Garlic, Olive Oil, & Tomato**  
**Spicy Vodka**    **Pasticcio**    **Sicilian Marsala** (+\$2 PER PERSON)  
**Spicy Arrabbiatta**

## *Insalate*

OPTIONAL: (+\$4 PER PERSON)

**Insalata Mista**

## *Secondi*

CHOICE OF ONE ENTREE:

<b>VEAL (+\$6 PER PERSON)</b>	<b>CHICKEN</b>	<b>SALMON (+\$4 PER PERSON)</b>
<b>Vitello Milanese</b>	<b>Pollo Milanese</b>	<b>Salmone alla Griglia</b>
<b>Vitello Tosca</b>	<b>Pollo con Carciofi</b>	
<b>Vitello Marsala</b>	<b>Pollo Tosca</b>	
<b>Vitello Saltimbocca alla Romana</b>	<b>Pollo Marsala</b>	

## *Verdure*

**Parmesan Encrusted Potatoes**  
AND CHOICE OF ADDITIONAL VEGETABLE:

**Steamed Broccoli**  
**Green Beans**  
**Asparagus** (+\$1 PER PERSON)

## *Dolci*

OPTIONAL: +\$6 PER PERSON  
MULTIPLE SELECTIONS ALLOWED FOR TOTAL PARTY

**Tiramisù**    **Torta al Cioccolato**  
**Torta al Limoncello**    **Torta al Formaggio**

# Package #4

**PLATED** | \$67 per person      **FAMILIA STYLE** | \$64 per person

Children 4 to 7 years old | Half Price

Plus 6% Tax and 20% Gratuity

## *Antipasti*

CHOICE OF TWO APPETIZERS:

<b>Insalata Siciliana</b>	<b>Panzanella</b>	<b>Sausage &amp; Peppers</b>
<b>Insalata di Fagioli alla Romana</b>	<b>Caprese</b>	<b>Bruschetta</b>
<b>Insalata di Barbabietola</b>	<b>Calamari</b>	<b>Meatballs</b>

## *Primi*

CHOICE OF TWO PASTAS:

**Rigatoni**  
**Strozzapreti**  
**Fusilli**  
**Tortellini**  
(+\$2 PER PERSON)

CHOICE OF TWO SAUCES:

**Pomodoro**   **Bolognese**   **Gorgonzola Cream**  
**Basil Pesto**   **Palomino**   **Garlic, Olive Oil, & Tomato**  
**Spicy Vodka**   **Pasticcio**   **Sicilian Marsala** (+\$2 PER PERSON)  
**Spicy Arrabbiatta**

## *Insalate*

OPTIONAL: (+\$4 PER PERSON)

**Insalata Mista**

## *Secondi*

CHOICE OF TWO ENTREES:

<b>VEAL</b> (+\$6 PER PERSON)	<b>CHICKEN</b>	<b>SALMON</b> (+\$4 PER PERSON)
<b>Vitello Milanese</b>	<b>Pollo Milanese</b>	<b>Salmone alla Griglia</b>
<b>Vitello Tosca</b>	<b>Pollo con Carciofi</b>	
<b>Vitello Marsala</b>	<b>Pollo Tosca</b>	
<b>Vitello Saltimbocca alla Romana</b>	<b>Pollo Marsala</b>	

## *Verdure*

**Parmesan Encrusted Potatoes**

AND CHOICE OF ADDITIONAL VEGETABLE:

**Steamed Broccoli**  
**Green Beans**  
**Asparagus** (+\$1 PER PERSON)

## *Dolci*

OPTIONAL: +\$6 PER PERSON  
MULTIPLE SELECTIONS ALLOWED FOR TOTAL PARTY

**Tiramisù**   **Torta al Cioccolato**  
**Torta al Limoncello**   **Torta al Formaggio**

# About The Dishes

## *Insalate*

### **Insalata Mista**

Mixed Greens with Tomatoes, Olives, Red Onions, and Cucumbers drizzled with a Red Wine Vinegar and Extra Virgin Olive Oil

### **Insalata Siciliana**

The Snack of Sicily; Sliced Oranges, Onions and Crumbled Goat Cheese drizzled with Extra Virgin Olive Oil

### **Insalata di Fagioli alla Romana**

Mixed Beans, Onions in a Red Wine Vinegar Dressing

### **Insalata di Barbabietola**

Diced Beets, Goat Cheese, Red Onions, Olive Oil, Balsamic Vinegar

### **Panzanella**

English Cucumber, Croutons, Wedged Tomato, Red Onion, and Capers

## *Antipasti*

### **Caprese**

Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Basil Pesto

### **Bistecca di Calamari**

Calamari Steaks lightly fried and tossed in a Lemon Butter Garlic Sauce

### **Sausage & Peppers**

Sauteed Peppers, Sausage, Potatoes, and Onions in a Tomato Sauce

### **Bruschetta**

Toasted Crostini topped with Diced Tomatoes and Garlic, drizzled with Olive Oil and Parmigiano

### **Meatballs**

Meatballs in a Tomato Sauce

## *Pasta*



**Rigatoni**



**Strozzapreti**



**Fusilli**



**Tortellini**

**Pomodoro** (Classic Tomato)

**Garlic, Olive Oil, & Tomato**

**Basil Pesto**

**Bolognese** (Meat)

**Palomino** (Tomato & Cream)

**Pasticcio** (Bolognese Meat & Cream)

**Spicy Vodka** (Vodka, Tomato, Cream, Cheese, & Red Pepper Flakes)

**Spicy Arrabbiatta** (Tomato, Garlic, Dried Chili Peppers)

**Sicilian Marsala** (Marsala Wine, Mushrooms, Cream)

## *Pollo, Vitello, o Salmone*

CHICKEN, VEAL, AND SALMON

### **Pollo con Carciofi**

Chicken Breast, Capers, Artichoke sautéed in White Wine

### **Pollo o Vitello Milanese**

Breaded Chicken Breast or Veal Cutlet topped with Ammoglio - a Scilian Sauce made of tomatoes, garlic, lemon juice, olive oil, and herbs.

### **Pollo o Vitello Tosca**

Parmesan Batter-dipped Chicken Breast or Veal Cutlet and sautéed golden brown, drizzled with a Lemon Butter Sauce

### **Pollo o Vitello Marsala**

Chicken Breast or Veal Cutlet in a Sicilian Marsala Sauce with Seasonal Mushrooms

### **Vitello Saltimbocca alla Romana**

Veal Cutlet, Prosciutto, Sage, White Wine

### **Salmone alla Griglia**

Grilled Atlantic Salmon, Balsamic Reduction

## *Dolci*

OPTIONAL: +\$6 PER PERSON

MULTIPLE SELECTIONS ALLOWED FOR TOTAL PARTY

### **Tiramisù**

Lady Fingers soaked in Espresso and Layered with Galbani Mascarpone Cheese dusted with Cocoa Powder and drizzled with Chocolate Sauce

### **Torta al Limoncello**

Limoncello Torte drizzled in Raspberry Sauce

### **Torta al Cioccolato**

Layered Chocolate Cake drizzled with Chocolate Sauce

### **Torta al Formaggio**

Cheesecake dusted with Crumbled Pistachio drizzled with Raspberry Sauce