Welcome to Papa Luígí's Wígan Openíng tímes

Monday	4:00рт - 9:30рт
Tuesday	closed
Wednesday	5.00рт ~ 9.30рт
Thursday	5.00рт ~ 9.30рт
Fríday	5.00рт ~ 9.30 рт
Saturday	5.00рт ~ 10.00рт
Sundav	2.00 bm ~ 8.30bm

Call 01942 231558 for more information

We have offers all year round so you can enjoy your special occasions. We can accommodate large parties for Birthdays, Christenings or any special occasion. All the staff welcome you so relax, unwind and enjoy your evening with us.

GARLIC BREAD

Pane All Aglío Classic garlic bread	£4.99
Pane All Aglío Con Pomodoro	£5.70
Garlíc bread with tomato and oregano	
Pane All Aglío Con Formaggío Garlíc bread with mozzarella cheese and oregano	£5.99
Pane All Aglio Con Formaggio E Funghi	£6.25
Garlíc bread with mozzarella cheese, mushrooms & oregano	10.10
Pane Vesuvio	£5.99
Garlíc bread with tomato, red oníons and fresh chillí	
Pane Focaccía	£4.99
Pízza base topped with olive oil and fresh rosemary	
INSALATA CONTORNI	
Anellí Dí Cípolla Frítta	
Onion rings	£3.99
Patatine Fritte	£3.99
French fried potatoes	
Olíve	£5.99
Marinated olives with sun blushed tomatoes and homemade focacc	ía
Insalata Dí Pomodoro E Cípolla	£3.99
Tomato and onion salad with fresh basil	
Insalata Místa	£4.75
Mixed Salad	
Insalata Rocket E Parmígíanno	£4.50
Fresh Rocket leaves with parmesan shavings and cherry tomatoes	

ANTIPASTI

Zuppa Del Gíorno	£5.99
Homemade soup of the day served with homemade bread	
Funghí Rípíení (V)	£7.50
Fresh mushrooms stuffed with garlic, parsley, breadcrumbs an topped with mozzarella and bechamel cheese and baked in th	
Costolette Dí Maíale	£9.50
Pork ribs served in a homemade BBQ sauce	
Bruschetta Classíca (V)	£6.99
Toasted homemade bread topped with chopped tomatoes, onic and basil, drizzled with olive oil and topped with parmesan s	ons, garlíc
Cocktaíl Dí Gamberettí	£8.50
Fresh prawns topped with homemade Marie Rose sauce served salad leaves and olives, bread and butter	with fresh
Pate Della Casa	£8.50
Homemade chicken liver pate, served with toast, cranberry sa salad leaves	uce and fresh
Antípasto Italíano	£16.99
A selection of freshly sliced Italian meats, mix cheese, served w sun-dried tomatoes and bruschetta (recommended for 2 peop	
Gamberoní Papa Luígí	£13.99
Tiger prawns sauteed with onion, garlic, chilli, white wine wi tomato and cream sauce.	th a touch of
Calamarí Fríttí	£9.50
Squid rings coated in a light batter, deep-fried, served with to	urtar sauce.
Caprese Salad (V)	£7.50
Sliced fresh mozzarella, tomatoes and sweet basil, seasoned w	
oil or balsamic vinegar	
Zucchine Rípiene (V)	£7.50
Oven baked courgettes, filled with mixed vegetables, topped w	
mozzarella and breadcrumbs	

PIZZA

Pízza Margheríta (V)	
Tomato and mozzarella cheese	£8.99
Pízza Romana	£9.99
Tomato, mozzarella cheese, ham and mushrooms	
Pízza Tropícale	£9.99
Tomato, mozzarella cheese, ham and pineapple	
Pízza Contadína	£9.99
Tomato, mozzarella cheese, chicken and sweet corn	
Pízza Papa Luígí	£10.50
Mozzarella cheese, cherry tomatoes, asparagus and chorízo	
Pízza Vegetariana (V)	£11.50
Tomato, mozzarella cheese, oníons, roasted peppers, mushrooms	
Goats cheese, fresh rocket and cherry tomatoes	
Pízza Pescatora	£11.99
Mozzarella cheese, tuna, smoked salmon, and prawns, mussels & ga	rlíc
Pízza Mafíosa	£10.50
Tomato, mozzarella cheese, salamí, oníons and fresh chilli	
Pízza Gamberettí e Zucchíne	£10.99
Mozzarella cheese, sliced courgettes and prawns	
Pízza Quattro Formaggi (V)	£10.99
A combination of four kinds of cheese (mozzarella, goat cheese,	
gorgonzola and parmesan cheese) melted together	
Pízza Abruzzese	£9.99
Mozzarella cheese, fresh Italían sausage, potatoes and rosemary	
Pízza Romagnola	£12.99
Tomato, mozzarella cheese, ham, salamí, chícken and chorízo	
Extra toppings.	£0.99

PASTA/RISOTTO

Gluten free options available

Lasagne Al Forno Oven baked homemade lasagna with bolognese, béchamel, parmesa gratínated mozzarella cheese and tomato sauce	£ 11.99 m,
Cannelloní All'Italíana Cannelloní tubes filled with minced beef and spinach topped with mozzarella cheese then oven baked in a béchamel and tomato sauc	£11.99 xe
Pasta al forno (V) Penne pasta with tomato, mix vegetables finished in the oven with mozzarella topping	£10.99
Spaghettí Bolognese Spaghettí cooked in homemade Bolognese sauce	£11.50
Spaghettí Carbonara Spaghettí cooked wíth bacon, egg yolk, cream and parmesan cheese	£11.50
Penne ai funghi e salsiccia Short pasta tubes cooked with Italian fresh sausages and porcini mushrooms, red onion, garlic in a white wine and creamy sauce	£11.50
Penne Arrabíata (V) Short pasta tubes cooked with onions, chilli, garlic, and tomato sau	£10.25 ce
Spaghettí Aglío, Olío e Peperoncíno (V) A delicious classic Italian pasta dish with garlic, olive oil and chill pepper	£9.99 Ú
Penne Allo Scoglio Short pasta tubes cooked with onions, smoked salmon and prawns in tomato and cream sauce with a splash of brandy	£11.50 va
Penne Vodka Short pasta tubes cooked with bacon, onions, garlic, chilli, cream, to and a splash of vodka	£ 11.25 omato,

Penne Papa Luígí's £3	11.50
Short pasta tubes cooked with chicken breast, Parma ham and courge	tte,
onion, in a creamy sauce	
0 0	11.50
Strips of pasta cooked with onions bacon, mushrooms, dolcelatte cheese	୧
and a touch of cream	
Tortellíní Alfredo £1	11.25
Meat filled pasta cooked with onions, ham, mushrooms, tomato and c	
Rísotto Funghí (V) £1	10.50
Rice sauteed with mixed wild mushrooms	
	11.50
Rice sautéed with onions, garlic, chillí, chorizo and chicken in a ligh	t
tomato sauce with white wine	
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	11.99
Rice sauteed with prawns, courgette, saffron, butter, touch of garlic in white sauce	Ŵ
PASTA SPECIALE	
Not included in any special offer	
Taglíatelle Gamberttí & Pomodoríní £:	13.50
Tagliatelle pasta with king prawns, cherry tomato, chili with basil, on	ion,
garlic with a splash of white wine	
0	4.99
Linguine pasta/risotto with garlic, chili, mussels, clams, prawns, squid	/
and cherry tomatoes with a splash of white wine	
Ta alíatalla Manaina anta	
Tagliatelle Marrimonte	4.50
	т.30
and king prawns served cream and white wine sauce	
Ravíolí Aragosta £1	9.99
Large raviolí pasta filled with lobster meat, cooked in a cream and	
tomato sauce with cray fish and chilli	

CARNE

Filetto Gríglía £29. Grílled fillet steak served with onion rings, roasted tomato and	.99
mushrooms Add any sauce for £1.99	
Surf'n Turf £34.	.99
A superb succulent 10 oz fillet steak, cooked to your liking served with two giant king prawns in a creamy garlic sauce	
Beef Stroganoff £24	.50
Strips of fillet cooked with mushrooms, onions, garlic, French mustard, a touch of brandy in a demi-glace cream sauce served with rice	r
Bístecca Alla Gríglía £24	.99
Ribeye steak, served with onion rings, roasted tomato and a roasted mushroom. Add any sauce for £1.99	
Medaglíoní Steak £27	'.99
Medallions of fillet steak cooked to your liking served with any sauce	
(díane, pepper corn or cream and mushrooms)	
Maíale Al funghí £19. Pork medallíons pan fríed cooked with mushrooms, cherry tomatoes, wh wíne, demí-glace and rosemary	
Pollo Calabrese £17	' 50
Chicken breast cooked with onions, garlic, mushrooms, chorizo and chil in a tomato sauce	
Pollo Any Sauce £17	' .50
Breast of chicken sauteed in a delicious sauce of pepper corn, diane or cream and mushrooms, at your choice	
Scaloppine Di pollo Al Limone £17 Pan fried chicken cutlets drizzled with a lemony sauce made with white wine, lemon juice and parsley.	
A la carte díshes are served with fresh seasonal vegetables and potatoes of the a (excludes pízza and pasta díshes).	łay

Salmone Speciality

Salmon steak, pan fried with king prawns, asparagus, onions, garlic and white wine in a cream and tomato sauce

Gamberoní Provenzale

Giant king prawns cooked with, cray fish, chilli, garlic, cherry tomato and white wine in a tomato sauce served with rice or tagliatelle

Papa Luigi's mixed grill fish

A selection of grilled fish, seabass, salmon, squid, scallops, tiger prawns, served with a lemon dressing

Seabass Montecarlo

Fillets of seabass cooked with onion, white wine, cream, garlic, mussels and king prawns

Zupetta dí Pesce

A delicious Italian mix fish soup cooked with clams, mussels, salmon in a tomato sauce with a touch of white wine and served with homemade toasted bread

ALLERGY ADVICE

All our food is prepared in a kitchen where nuts, gluten and other ingredients are present and our menu description does not include all ingredients. If you have an allergy please let us know before ordering. Full allergen information is available.

PESCE

£24.50 cand

£26.99

£24.50

£29.99

£20.99

CHILDRENS MENU)

£8.99

MAIN COURSES

Goujons Di Pesce Breaded fish goujons served with fries and vegetables

Goujons Di Pollo Breaded chicken goujons served with fries or plain pasta

Polpette al sugo Tradítional oven-baked Italian meatballs served in a tomato sauce with homemade bread and fresh parsley

Pollo Gríglía A Fresh chicken breast cut into strips, plain grilled served with fries and vegetables

Any Pízza or Pasta from the A La Carte Menu

DESSERT

Ice Cream Cone or A bowl of ice cream

Ask a member of staff for today's flavours, topped with sprinkles, sauce and marshmallows!

EARLY BIRD MENU Wednesday & Thursday 5.00pm - 9.30pm 3 course £19.99

STARTERS

Zuppa Del Gíorno Homemade soup of the day served with fresh homemade bread

Funghí Rípiení

Fresh mushrooms stuffed with garlic, parsley, butter, breadcrumbs and parmesan topped with mozzarella cheese

Pate Della Casa

Homemade chicken liver pate served with toast, cranberry sauce and salad garnish

Smoked Salmon and Prawns

Fresh smoked salmon and prawns with homemade Marie Rose sauce served on fresh salad leaves

Bruschetta Classica

Toasted homemade bread topped with chopped tomatoes, onions, garlic and basil drizzled with olive oil

MAIN COURSES

Pollo Any Sauce

Chicken breast with diane, pepper corn or cream and mushroom sauce, served with fresh vegetables and potatoes

Pork Mílanese

Crispy and crunchy pan-fried pork loin steak coated in breadcrumbs with parmesan cheese served with tomato sauce, roast potatoes and vegetables

Spígola Lívornese

Pan fried seabass served with mixed peppers, capers, cherry tomatoes, onions, garlic in a tomato sauce

Polpette al sugo

Traditional oven-baked Italian meatballs served in a tomato sauce with homemade bread or spaghetti at your choice

Any Pízza or Pasta from the A La Carte Menu

DESSERTS

Please ask a member of staff for our Early Bird Desserts Menu Desserts served with ice cream /cream will be an additional £0.75

SUNDAY MENU 2.00pm - 8.30pm (A La Carte all day till 8.30pm) £19.99

STARTERS

Zuppa Del Gíorno Homemade soup of the day served with fresh homemade bread

Funghí Ripiení Fresh mushrooms stuffed with garlic, parsley, butter, breadcrumbs and bechamel topped with mozzarella cheese

Polpette dí pesce Fried mixed fish croquettes, served on a bed of salad with tartar sauce

Pate Della Casa Homemade chicken liver pate served with toast, cranberry sauce and salad garnish

Caprese Salad Sliced tomatoes and baby mozzarella on a bed of salad fresh basil and olive oil

MAIN COURSES

Roast of the Day Chefs choice of roast served with roast potatoes and vegetables

Pollo píacere Chicken breast with diane, pepper corn or cream and mushroom sauce served with potatoes and seasonal vegetables

Grilled Scottish salmon Fresh Scottish salmon served with cherry tomatoes, asparagus, garlic, splash of white wine in a creamy and tomato sauce

Any Pízza or Pasta from the A La Carte Menu Prepared and oven baked straight to your plate

> DESSERTS Desserts served with ice cream will be an additional £0.75

SPECIAL MENU

STARTERS

Burrata dí Bufala- burrata cheese served with sun-dried tomatoes, capers and olives drizzled with extra virgin olive oil. £7.99 Funghí Fríttí- deep fried mushrooms coated in breadcrumbs served with a garlic mayo sauce. £7.50 Gamberettí in Padella- king prawns sauteed with garlic, cherry tomatoes, mixed olives and white wine served with homemade bread. £10.99 Crostone Fantasía- homemade bread topped with smashed pork

sausages, red onions baked in the oven with mozzarella cheese and served on a bed of rocket.

£7.99

MAIN COURSES

Spigola al Forno- fillets of seabass oven baked, served with a crean with a touch of white wine, onion, garlic, cream and crayfish.	ny ríce
	£12.99
Agnello alla Scottadíto- grilled lamb chops in a garlic butter sau	ice with
thyme and rosemary served with roast potatoes and vegetables.	
$ = \langle f_1 f_2 f_3 f_4 f_4 f_5 f_6 f_6 f_6 f_6 f_6 f_6 f_6 f_6 f_6 f_6$	£20.99
Línguíní al Pesto - línguíní pasta cooked with pesto, fresh basil,	
parmesan cheese topped with pine nuts.	
	£11.99
Pízza mezza luna- half salamí pízza and half calzone with red on roast pepper, ham and chorízo.	ion,
	£12.99

