

Appetizers

PRINCE EDWARD ISLAND MUSSELS in a white wine and garlic sauce with tomato	15.95
CALAMARI with a marinara and horseradish dipping sauce	13.95
TOASTED RAVIOLI St. Louis style with dipping sauce	11.95
BURRATA extra virgin olive oil and balsamic vinegar and basil, served with toast and hierloom tomato	13.95
MARYLAND CRAB CAKE 100% crab meat served with remoulade & caesar salad	15.95
STEAMED CLAMS fresh clams steamed in white wine, butter and garlic	15.95
PROSCIUTTO & MELTED MOZZARELLA on CIABATTA	11.95
GRILLED VEGETABLE ANTIPASTO roasted tomato, zucchini, mushrooms, artichoke hearts grilled asparagus and eggplant rollatini	14.95
• UNCLE LOUIE CAJUN PLATTER firecracker fried oysters and calamari with dipping sauces and hush puppies	15.95
ANTIPASTO PLATTER assorted cheeses and Italian meats served over greens	14.95
GARLIC BREAD with cheese and marinara dipping sauce	6.95
HAND CUT FRIES	5.95

Salads

UNCLE LOUIE SALAD spring mix with balsamic vinaigrette	6.95
MEDITERRANEAN SEAFOOD SALAD marinated shrimp, calamari and scallops in lemon and olive oil with crisp vegetable medley	16.95
TUNA NICOISE seared ahi tuna with boiled potato, green beans and a hard boiled egg	16.95
CAPRESE fresh sliced tomato with mozzarella, prosciutto and fresh greens with balsamic dressing	13.95
GRILLED FRESH SALMON (EAT HEALTHY) served with greens, orange slices and orange dijon vinaigrette	19.95
GREEK SALAD served with feta cheese and lemon oregano dressing add grilled chicken 4.95 add blackened shrimp 5.95	8.95
CAESAR SALAD hand tossed romaine lettuce, croutons and parmesan add grilled chicken 4.95 add blackened shrimp 5.95	8.95
SPRING GARDEN GREENS with candied walnuts, cranberries, goat cheese, shaved fennel and raspberry vinaigrette	9.95
• ARUGULA SALAD with melon, marcona almonds and prosciutto	10.95

Soups

MINISTRONE	7.95
SOUP OF THE DAY	MKP

THE BEST HAMBURGER IN PHOENIX 1/2 pound ground sirion on honey baked bun as you like it served with hand cut french fries	13.95
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Pizza Thin and Crispy Crust

INDIVIDUAL SIZE	14.95
INDIVIDUAL SIZE GLUTEN FREE	14.95
REGULAR SIZE	22.95

LOUIE SPECIAL - pepperoni, fennel sausage, onion,
sweet peppers, mushrooms, black olives over mozzarella
cheese and our own pizza sauce

MARGHERITA - mozzarella with fresh tomato topped
off with fresh basil

DEVIL'S DYNAMITE - fennel sausage, pepperoni,
green peppers over mozzarella with our pizza sauce

BLUE BOMBER - gorgonzola and mozzarella cheeses
with caramelized onions, bacon and pesto sauce
(add roasted garlic by request)

NEWYORKER - fennel sausage with mushrooms and
green peppers over mozzarella with our pizza sauce

RUSH STREET - pepperoni over mozzarella cheese
with our pizza sauce

CHICKEN BONANZA - roasted chicken topped
with caramelized onions and roasted red peppers
over mozzarella and pesto sauce
(add roasted garlic by request)

BROOKLYN BRIDGE - famous Uncle Louie
meatballs sliced with roasted peppers and sweet red
onions with our pizza sauce and mozzarella cheese

HAWAIIAN PARADISE - mozzarella with ham and
pineapple, green peppers, sweet red onion and choice
of pizza or pesto sauce

SPICY MEDITERRANEAN - feta and mozzarella
cheese with fresh tomato covered with kalamata
olives, artichoke, spicy pepper rings and pesto sauce

FOUR SEASONS - prosciutto ham in one section,
cajun blackened shrimp in another section, black olives
in a third and mushrooms and onion in the fourth
section over our pizza sauce

WHITE PIZZA - four blended cheeses with roasted
garlic cloves over pesto sauce

**BE CREATIVE
DESIGN YOUR OWN PIZZA
NEVER A CHARGE FOR TOPPINGS!**

• NEW ITEMS

Pasta

Whole Wheat or Gluten Free Available

SPAGHETTI and MEATBALLS **17.95**
our own meatballs served with marinara sauce

SPAGHETTI MARINARA **15.95**
house special (ARRABIATA on request)

PAPPARDELLE BOLOGNESE **19.95**
(meat sauce) - ground beef and pork sautéed with onion,
garlic and herbs with tomato sauce and a touch of cream
(best in Phoenix)

PENNE WILD MUSHROOM **18.95**
four varieties of mushroom with cream
and a touch of marsala wine

• FETTUCCINE ALFREDO **17.95**
creamy delicious white sauce served over fettuccine,
a Roman Classic

GIGLI PASTA SERVED WITH PESTO BASIL **15.95**
also known as tulip pasta, tossed with garlic parmesan,
olive oil and chopped tomato

PENNE or RAVIOLI ALLA VODKA **17.95**
sautéed prosciutto in vodka,
cream and a touch of tomato

PENNE POMODORO **18.95**
fresh tomato sautéed in olive oil tossed
with diced fresh mozzarella cheese

ANGEL HAIR PRIMAVERA **16.95**
fresh vegetables with portobello mushrooms
and tomato, sautéed in a pesto sauce

SPAGHETTI PUTTANESCA **18.95**
artichoke hearts, kalamata olives, capers and garlic
sautéed in a tomato sauce

ANGEL HAIR ALLA PESCATORI **19.95**
shrimp and chopped clams sautéed in olive oil,
garlic and tomato

CHEF SPECIAL LASAGNA **19.95**
traditional recipe with meat sauce and fennel sausage
baked to a golden brown (House Specialty)

LOBSTER RAVIOLI **19.95**
brandied cream sauce with fresh tomato and spinach

Add to any Pasta

FENNEL SAUSAGE	4.95
TWO MEATBALLS	5.95
ROASTED CHICKEN BREAST	5.95

Entrees

All entrees served with pasta or vegetables

CHEF MICHAEL'S FRESH FISH SPECIAL
DAILY SELECTIONS **MKP**

FREE RANGE CHICKEN **22.95**
one half roasted with garlic, lemon and herbs
servd with glazed potatoes and a cucumber salad

CHICKEN PICATTA **20.95**
chicken breast sauteed in white wine, capers and lemon

CHICKEN SALTIMBOCCA **21.95**
chicken breast with prosciutto and fontana cheese
in a wine sauce with a touch of cream and tomato

CHICKEN or EGGPLANT PARMESAN **19.95**
lightly breaded breast served with melted cheese
and marinara sauce

FRESH WHOLE CLAMS **24.95**
over linguini in white or red sauce (house specialty)

CALF'S LIVER **22.95**
sauteed in balsamic reduction and shallots
served with buttered noodles

SCAMPI **24.95**
butterflied jumbo shrimp sauteed with garlic and wine
or spicy fra diavolo style

SALMON PICATTA **21.95**
sauteed with white wine, lemon and capers

VEAL SCALLOPINI MARSALA **26.95**
sauteed with marsala wine and mushrooms

VEAL SCALLOPINI PICATTA **26.95**
sauteed with wine, capers and lemon (house specialty)

VEAL PARMESAN **26.95**
lightly breaded sauteed, melted cheese
and marinara sauce

VEAL SALTIMBOCCA **26.95**
with prosciutto and fontana cheese in a wine
sauce and a touch of cream and tomato

• VEAL MILANESE **26.95**
medallions of scallopini lightly breaded and
sauteed, served with arugula

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

