

## Appetizers

<b>*PRINCE EDWARD ISLAND MUSSELS</b> in a white wine and garlic sauce with tomato	<b>16.00</b>
<b>CALAMARI</b> with a marinara and horseradish dipping sauce	<b>15.00</b>
<b>TOASTED CHEESE RAVIOLI</b> st louis style ravioli with a light cream marinara	<b>13.00</b>
<b>BURRATA</b> extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	<b>16.00</b>
<b>MARYLAND CRAB CAKE</b> 100% crab meat served with remoulade & caesar salad	<b>18.00</b>
<b>*STEAMED CLAMS</b> fresh clams steamed in white wine, butter and garlic	<b>14.00</b>
<b>HAM &amp; CHEESE</b> mozzarella, prosciutto, tomato, basil and red onions on ciabatta with a red wine vinaigrette	<b>14.00</b>
<b>VEGETABLE ANTIPASTO</b> eggplant rollatini with grilled zucchini, squash and asparagus; roasted tomato and mushrooms with marinated sweet onions, artichoke hearts and olives	<b>16.00</b>
<b>OLIVE APPETIZER</b> marinated olives with roasted chopped garlic and herbs	<b>10.00</b>
<b>ANTIPASTO PLATTER</b> assorted cheeses and Italian meats served over greens	<b>16.00</b>
<b>GARLIC BREAD</b> with cheese and marinara dipping sauce	<b>8.00</b>
<b>HAND CUT FRIES</b>	<b>7.00</b>

## Salads

<b>UNCLE LOUIE SALAD</b> spring mix with balsamic vinaigrette	<b>7.00 / 11.00</b>
<b>BEET SALAD</b> beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic	<b>13.00</b>
<b>*SEARED AHI TUNA NICOISE</b> seared ahi tuna with boiled potato, green beans and a hard boiled egg	<b>21.00</b>
<b>CAPRESE</b> fresh sliced tomato, mozzarella, fresh basil and prosciutto with olive oil and aged balsamic	<b>9.00 / 13.00</b>
<b>*GRILLED FRESH SALMON</b> served with greens, orange slices and orange dijon vinaigrette	<b>21.00</b>
<b>GREEK SALAD</b> served with feta cheese and lemon oregano dressing add grilled chicken or shrimp	<b>8.00 / 13.00</b>
<b>CAESAR SALAD</b> romaine lettuce, croutons and parmesan add grilled chicken or shrimp	<b>9.00 / 13.00</b>
<b>SPRING GARDEN GREENS</b> with candied walnuts, cranberries, goat cheese, shaved fennel and raspberry vinaigrette	<b>9.00 / 13.00</b>
<b>ARUGULA SALAD</b> with melon, marcona almonds and prosciutto with a balsamic glaze	<b>9.00 / 13.00</b>

## Soups

<b>MINISTRONE</b>	<b>10.00</b>
<b>SOUP OF THE DAY</b>	<b>10.00</b>

<b>*The UNCLE LOUIE BURGER</b> 1/2 pound ground sirion on a brioche bun as you like it served with hand cut french fries	<b>16.00</b>
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## Pizza Thin and Crispy Crust

<b>INDIVIDUAL SIZE</b>	<b>15.00</b>
<b>INDIVIDUAL SIZE GLUTEN FREE</b>	<b>16.00</b>
<b>REGULAR SIZE</b>	<b>23.00</b>

**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 and our pizza sauce

**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, pineapple, bell peppers, sweet red onion and our pizza 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

## Add to any Pasta or Salad

<b>TWO MEATBALLS</b>	<b>7.00</b>
<b>FENNEL SAUSAGE</b>	<b>7.00</b>
<b>GRILLED CHICKEN</b>	<b>7.00</b>
<b>GRILLED SHRIMP or SALMON</b>	<b>10.00</b>

## Pasta

Whole Wheat or Gluten Free Available

**SPAGHETTI and MEATBALLS** **21.00**  
our own meatballs served with marinara sauce

**SPAGHETTI MARINARA** **17.00**  
house special (ARRABIATA on request)

**PAPPARDELLE BOLOGNESE** **21.00**  
(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** **21.00**  
four varieties of mushroom with cream and a touch of marsala wine

**FETTUCCINE ALFREDO** **20.00**  
creamy delicious white sauce served over fettuccine, a Roman Classic

**GIGLI PASTA WITH PESTO BASIL** **18.00**  
also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato

**PENNE or RAVIOLI ALLA VODKA** **21.00**  
sautéed prosciutto in vodka, cream and a touch of tomato

**PENNE POMODORO** **20.00**  
fresh tomato sautéed in olive oil tossed with diced fresh mozzarella cheese

**ANGEL HAIR PRIMAVERA** **20.00**  
fresh vegetables with portobello mushrooms and tomato, sautéed in a pesto sauce

**SPAGHETTI PUTTANESCA** **20.00**  
artichoke hearts, kalamata olives, anchovies, capers and garlic sautéed in a tomato sauce

**ANGEL HAIR ALLA PESCATORI** **22.00**  
shrimp and chopped clams sautéed in olive oil, garlic and tomato

**LOUIE LASAGNA** **20.00**  
traditional recipe with meat sauce and fennel sausage baked to a golden brown

**LOBSTER RAVIOLI** **22.00**  
brandied cream sauce with fresh tomato and spinach

**GLUTEN FREE PASTA add** **2.00**

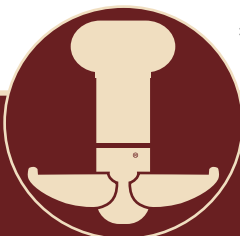
## Entrees

All entrees served with pasta or vegetables

<b>EGGPLANT PARMESAN</b> lightly breaded and served with pasta marinara	<b>21.00</b>
<b>FREE RANGE CHICKEN</b> one half, roasted with garlic, lemon and herbs served with glazed potatoes and a cucumber salad	<b>25.00</b>
<b>CHICKEN MARSALA</b> chicken breast sautéed in marsala wine, cream and mushrooms	<b>24.00</b>
<b>CHICKEN PICATTA</b> chicken breast sautéed in white wine, capers and lemon	<b>24.00</b>
<b>CHICKEN SALTIMBOCCA</b> chicken breast with prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato	<b>24.00</b>
<b>CHICKEN PARMESAN</b> lightly breaded breast served with melted cheese and marinara sauce	<b>24.00</b>
<b>*FRESH WHOLE CLAMS</b> served over linguine in a white or red sauce	<b>25.00</b>
<b>CALF'S LIVER</b> sautéed in a balsamic reduction with shallots	<b>25.00</b>

<b>SCAMPI</b> jumbo shrimp sautéed in white wine garlic lemon sauce over linguine	<b>28.00</b>
<b>FRA DIAVOLO</b> jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine	<b>28.00</b>
<b>*SALMON PICATTA</b> sautéed with white wine, lemon and capers	<b>28.00</b>
<b>VEAL SCALLOPINI PICATTA</b> sautéed with wine, capers and lemon	<b>29.00</b>
<b>VEAL SCALLOPINI MARSALA</b> sautéed with marsala, wine and mushrooms	<b>29.00</b>
<b>VEAL PARMESAN</b> lightly breaded, melted cheese and marinara	<b>29.00</b>
<b>VEAL SALTIMBOCCA</b> with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato	<b>29.00</b>
<b>VEAL MILANESE</b> scallopini veal lightly breaded, topped with parmigiano reggiano, served with arugula and with a side of spaghetti marinara	<b>29.00</b>

\*Consuming raw or undercooked meats , poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditons.



# Uncle Louie The Restaurant

## Sparkling

		Glass	Bottle
Poggio Costa Prosecco.....	Friuli.....	9.00.....	36.00
Cà del Re Moscato d'Asti.....	Piemonte .....	10.00.....	40.00
Drusian Prosecco Brut.....	Valdobbiadene.....		45.00

## Chardonnay

Kind Stranger.....	Washington.....	10.00.....	40.00
Valravn. ....	Sonoma .....	13.00.....	52.00
Sonoma-Cutrer.....	Russian River.....	16.00.....	64.00
Domaine Patrice Rion.....	Burgundy.....		62.00

## Specialty White

L'Oliveto Rose of Pinot Noir. ....	Russian River .....	9.00.....	32.00
Prost Riesling. ....	Mosel. ....	9.00.....	36.00
Seresin Sauvignon Blanc. ....	Marlborough. ....	11.00. ....	44.00
Paccamora Catarratto (Delicious) .....	Sicily. ....	11.00. ....	44.00
Via Alpina Pinot Grigio.....	Friuli. ....	13.00.....	52.00
Neboa Albarino .....	Rias Baixas.....	13.00.....	52.00
Venica 'Jesera' Pinot Grigio .....	Collio.....		62.00

## Pinot Noir

Fable.....	California.....	11.00.....	44.00
Montinore Estate 'Red Cap'.....	Willamette Valley.....	13.00.....	52.00
Tyler (Marie's Favorite).....	Santa Barbara.....	16.00.....	64.00

## Cabernet Sauvignon

Bull by the Horns.....	Paso Robles.....	14.00.....	56.00
Martin Ray (Highly Recommended).....	Napa Valley.....	17.00.....	68.00
Domaine Eden.....	Santa Cruz Mountains.....		72.00
Emerson Brown.....	Napa Valley.....		80.00

## Specialty Red

Barnard Griffin Merlot.....	Columbia Valley.....	10.00.....	40.00
Altos Las Hormigas Malbec.....	Argentina.....	11.00.....	44.00
Paydirt 'Go for Broke' Zinfandel.....	California.....	14.00.....	56.00
Cru Monplaisir Bordeaux Blend.....	Bordeaux.....	15.00.....	60.00
Gramercy Cellars 'Lower East' Syrah (Highly Recommended).....	Columbia Valley.....	16.00.....	64.00

## Italian Red by the Glass

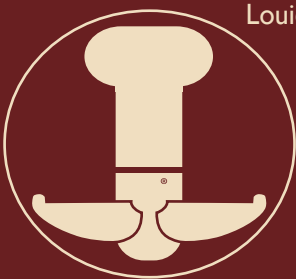
Rosso Nebbiolo/Dolcetto/Barbera, G.D. Vajra.....	Piemonte.....	11.00.....	44.00
Negroamaro, Masseria Cuturi 'Zacinto'.....	Puglia.....	11.00.....	44.00
Montepulciano d'Abruzzo, Fosso Corno Aires (Scrumptious).....	Abruzzo.....	11.00.....	44.00
Chianti, Giacomo Mori.....	Toscana.....	12.00.....	48.00
Baby Amarone, Masi Campofiorin.....	Veneto.....	12.00.....	48.00
Valpolicella, Lenotti.....	Valpolicella.....	12.00.....	48.00
Sangiovese, Noella Ricci.....	Emilia Romagna.....	13.00.....	52.00
Nero d'Avola, Vino Lauria Zio Paolo .....	Sicily.....	13.00.....	52.00
Chianti Classico Riserve, Nozzole (Louie's Favorite) .....	Toscana.....	15.00.....	60.00
Nebbiolo, Azelia (Marie's Favorite).....	Piemonte.....	17.00.....	68.00

## Italian Reserves by the Bottle

Rosso di Montalcino, Padelletti.....	Toscana.....	80.00
Merlot/Cab Franc/Cabernet/Petit Verdot, Tenuta di Trinoro 'Le Cupole'.....	Toscana.....	90.00
Cabernet/Merlot, Tenuta San Guido 'Guidalberto'.....	Toscana.....	102.00
Amarone della Valpolicella, Pra Morandina.....	Valpolicella.....	110.00
Brunello di Montalcino, Silvio Nardi.....	Toscana.....	110.00
Barolo, Poderi Colla.....	Piemonte.....	120.00

*\*Consuming alcoholic beverages by women who are pregnant may cause birth defects.*

PLEASE DRINK RESPONSIBLY - 2207004



Louie's story began in the Williamsburg section of Brooklyn where he grew up. The neighborhood was truly a melting pot of every ethnic group imaginable.

His neighbors prepared foods from their family background as though they were prepared in the “old country”. They had no real refrigeration, just ice boxes, so all the meals were prepared with fresh produce and cheese, and so on, there just was no such thing as frozen or prepared foods, and it was all fresh.

He and his friends would make the rounds to see what the mothers were cooking for dinner, and whatever looked the best, was usually their destination after a hard day playing “stick ball” or “kick the can”. Then their noses lead them to the good food! They might have had Pasta or a Kugel or a Tsimmus or a Shaslik, you never knew what was cooking.

Preparing and serving good food is the Uncle Louie story in a nut shell. We start out with the freshest ingredients avoiding commercially prepared foods whenever possible. Our cooks are dedicated to their craft and not just filling in the time until something better comes along. We have only one goal that is to satisfy our cus-tomers and to make sure that they enjoy their experience with us and tell their friends that Uncle Louie serves great food!

“It may not be as good as our mothers, but we think you’ll like what we do”.

Buona Fortuna  
The Uncle Louie Family