

Appetizers

PRINCE EDWARD ISLAND MUSSELS in a white wine and garlic sauce with tomato	15.95
CALAMARI with a marinara and horseradish dipping sauce	14.95
TOASTED CHEESE RAVIOLI st louis style ravioli with a light cream marinara	11.95
BURRATA extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	14.95
MARYLAND CRAB CAKE 100% crab meat served with remoulade & caesar salad	16.95
STEAMED CLAMS fresh clams steamed in white wine, butter and garlic	15.95
HAM & CHEESE prosciutto, melted mozzarella on ciabatta with a red wine vinaigrette and basil	11.95
VEGETABLE ANTIPASTO eggplant rollatini with grilled zucchini, squash and asparagus; roasted tomato and mushrooms with marinated sweet onions, arichoke hearts and olives	14.95
OLIVE APPETIZER marinated olives with roasted chopped garlic and herbs	6.95
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
BEET SALAD beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic	10.95
SEARED AHI TUNA NICOISE seared ahi tuna with boiled potato, green beans and a hard boiled egg	16.95
CAPRESE fresh sliced tomato, mozzarella, roasted peppers, fresh basil and prosciutto with olive oil and aged balsamic	15.95
GRILLED FRESH SALMON served with greens, orange slices and orange dijon vinaigrette	21.95
GREEK SALAD served with feta cheese and lemon oregano dressing add grilled chicken or blackened shrimp 5.95	8.95
CAESAR SALAD romaine lettuce, croutons and parmesan add grilled chicken or 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 with a balsamic glaze	10.95

Soups

MINISTRONE	7.95
SOUP OF THE DAY	MKP

The UNCLE LOUIE BURGER 1/2 pound ground sirlion on a brioche 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	15.95
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, bell peppers and sweet red onion

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!**

GLUTEN FREE PASTA AVAILABLE

Pasta

Whole Wheat or Gluten Free Available

SPAGHETTI and MEATBALLS our own meatballs served with marinara sauce	18.95
SPAGHETTI MARINARA house special (ARRABIATA on request)	15.95
PAPPARDELLE BOLOGNESE (meat sauce) - ground beef and pork sautéed with onion, garlic and herbs with tomato sauce and a touch of cream (best in Phoenix)	19.95
PENNE WILD MUSHROOM four varieties of mushroom with cream and a touch of marsala wine	18.95
FETTUCCINE ALFREDO creamy delicious white sauce served over fettuccine, a Roman Classic	17.95
GIGLI PASTA SERVED WITH PESTO BASIL also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato	16.95
PENNE or RAVIOLI ALLA VODKA sautéed prosciutto in vodka, cream and a touch of tomato	18.95
PENNE POMODORO fresh tomato sautéed in olive oil tossed with diced fresh mozzarella cheese	16.95
ANGEL HAIR PRIMAVERA fresh vegetables with portobello mushrooms and tomato, sautéed in a pesto sauce	17.95
SPAGHETTI PUTTANESCA artichoke hearts, kalamata olives, anchovies, capers and garlic sautéed in a tomato sauce	19.95
ANGEL HAIR ALLA PESCATORI shrimp and chopped clams sautéed in olive oil, garlic and tomato	19.95
CHEF SPECIAL LASAGNA traditional recipe with meat sauce and fennel sausage baked to a golden brown (House Specialty)	19.95
LOBSTER RAVIOLI brandied cream sauce with fresh tomato and spinach	19.95

Add to any Pasta

FENNEL SAUSAGE	5.95
TWO MEATBALLS	6.95
GRILLED CHICKEN	5.95
GRILLED SHRIMP	7.95

Entrees

All entrees served with pasta or vegetables

EGGPLANT PARMESAN lightly breaded and served with pasta marinara	19.95	SCAMPI jumbo shrimp sautéed in white wine garlic lemon sauce over linguine	24.95
FREE RANGE CHICKEN one half, roasted with garlic, lemon and herbs served with glazed potatoes and a cucumber salad	22.95	FRA DIAVOLO jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine	24.95
CHICKEN MARSALA chicken breast sautéed in marsala with mushrooms and a touch of cream	21.95	SALMON PICATTA sautéed with white wine, lemon and capers	22.95
CHICKEN PICATTA chicken breast sautéed in white wine, capers and lemon	21.95	VEAL SCALLOPINI PICATTA sautéed with wine, capers and lemon (house special)	27.95
CHICKEN SALTIMBOCCA chicken breast with prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato	21.95	VEAL SCALLOPINI MARSALA sautéed with marsala, wine and mushrooms	27.95
CHICKEN PARMESAN lightly breaded breast served with melted cheese and marinara sauce	20.95	VEAL PARMESAN lightly breaded, melted cheese and marinara	27.95
FRESH WHOLE CLAMS served over linguine in a white or red sauce (house special)	24.95	VEAL SALTIMBOCCA with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato	27.95
CALF'S LIVER sautéed in a balsamic reduction with shallots, served with buttered noodles	23.95	VEAL MILANESE scallopini veal lightly breaded, topped with parmigiano reggiano, served with arugula and with a side of spaghetti marinara	27.95

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

