

## Appetizers

<b>*PRINCE EDWARD ISLAND MUSSELS</b> in a white wine and garlic sauce with tomato	<b>15.99</b>
<b>CALAMARI</b> with a marinara and horseradish dipping sauce	<b>14.99</b>
<b>TOASTED CHEESE RAVIOLI</b> st louis style ravioli with a light cream marinara	<b>12.99</b>
<b>BURRATA</b> extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	<b>14.99</b>
<b>MARYLAND CRAB CAKE</b> 100% crab meat served with remoulade & caesar salad	<b>16.99</b>
<b>*STEAMED CLAMS</b> fresh clams steamed in white wine, butter and garlic	<b>15.99</b>
<b>HAM &amp; CHEESE</b> mozzarella, prosciutto, tomato, basil and red onions on ciabatta with a red wine vinaigrette	<b>12.99</b>
<b>VEGETABLE ANTIPASTO</b> eggplant rollatini with grilled zucchini, squash and asparagus; roasted tomato and mushrooms with marinated sweet onions, arichoke hearts and olives	<b>14.99</b>
<b>OLIVE APPETIZER</b> marinated olives with roasted chopped garlic and herbs	<b>9.99</b>
<b>ANTIPASTO PLATTER</b> assorted cheeses and Italian meats served over greens	<b>14.99</b>
<b>GARLIC BREAD</b> with cheese and marinara dipping sauce	<b>7.99</b>
<b>HAND CUT FRIES</b>	<b>6.99</b>

## Salads

<b>UNCLE LOUIE SALAD</b> spring mix with balsamic vinaigrette	<b>6.99 / 10.99</b>
<b>BEET SALAD</b> beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic	<b>10.99</b>
<b>*SEARED AHI TUNA NICOISE</b> seared ahi tuna with boiled potato, green beans and a hard boiled egg	<b>19.99</b>
<b>CAPRESE</b> fresh sliced tomato, mozzarella, fresh basil and prosciutto with olive oil and aged balsamic	<b>7.99 / 12.99</b>
<b>*GRILLED FRESH SALMON</b> served with greens, orange slices and orange dijon vinaigrette	<b>18.99</b>
<b>GREEK SALAD</b> served with feta cheese and lemon oregano dressing add grilled chicken or shrimp	<b>7.99 / 11.99</b>
<b>CAESAR SALAD</b> romaine lettuce, croutons and parmesan add grilled chicken or shrimp	<b>7.99 / 11.99</b>
<b>SPRING GARDEN GREENS</b> with candied walnuts, cranberries, goat cheese, shaved fennel and raspberry vinaigrette	<b>8.99 / 12.99</b>
<b>ARUGULA SALAD</b> with melon, marcona almonds and prosciutto with a balsamic glaze	<b>8.99 / 12.99</b>

## Soups

<b>MINISTRONE</b>	<b>8.99</b>
<b>SOUP OF THE DAY</b>	<b>8.99</b>

**\*The UNCLE LOUIE BURGER** **14.99**  
1/2 pound ground sirlion on a brioche bun as you like it served with hand cut french fries

## Pizza Thin and Crispy Crust

<b>INDIVIDUAL SIZE</b>	<b>14.99</b>
<b>INDIVIDUAL SIZE GLUTEN FREE</b>	<b>15.99</b>
<b>REGULAR SIZE</b>	<b>22.99</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

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

**GLUTEN FREE PASTA AVAILABLE**

## Pasta

*Whole Wheat or Gluten Free Available*

<b>SPAGHETTI and MEATBALLS</b> our own meatballs served with marinara sauce	<b>19.99</b>
<b>SPAGHETTI MARINARA</b> house special (ARRABIATA on request)	<b>15.99</b>
<b>PAPPARDELLE BOLOGNESE</b> (meat sauce) - ground beef and pork sautéed with onion, garlic and herbs with tomato sauce and a touch of cream (best in Phoenix)	<b>19.99</b>
<b>PENNE WILD MUSHROOM</b> four varieties of mushroom with cream and a touch of marsala wine	<b>18.99</b>
<b>FETTUCCINE ALFREDO</b> creamy delicious white sauce served over fettuccine, a Roman Classic	<b>18.99</b>
<b>GIGLI PASTA WITH PESTO BASIL</b> also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato	<b>16.99</b>
<b>PENNE or RAVIOLI ALLA VODKA</b> sautéed prosciutto in vodka, cream and a touch of tomato	<b>19.99</b>
<b>PENNE POMODORO</b> fresh tomato sautéed in olive oil tossed with diced fresh mozzarella cheese	<b>18.99</b>
<b>ANGEL HAIR PRIMAVERA</b> fresh vegetables with portobello mushrooms and tomato, sautéed in a pesto sauce	<b>18.99</b>
<b>SPAGHETTI PUTTANESCA</b> artichoke hearts, kalamata olives, anchovies, capers and garlic sautéed in a tomato sauce	<b>18.99</b>
<b>ANGEL HAIR ALLA PESCATORI</b> shrimp and chopped clams sautéed in olive oil, garlic and tomato	<b>20.99</b>
<b>LOUIE LASAGNA</b> traditional recipe with meat sauce and fennel sausage baked to a golden brown	<b>19.99</b>
<b>LOBSTER RAVIOLI</b> brandied cream sauce with fresh tomato and spinach	<b>20.99</b>

## Add to any Pasta

<b>SAUTEED VEGETABLES</b>	<b>5.99</b>
<b>TWO MEATBALLS or FENNEL SAUSAGE</b>	<b>6.99</b>
<b>GRILLED CHICKEN</b>	<b>6.99</b>
<b>GRILLED SHRIMP or SALMON</b>	<b>9.99</b>

## Entrees

All entrees served with pasta or vegetables

<b>EGGPLANT PARMESAN</b> lightly breaded and served with pasta marinara	<b>19.99</b>	<b>SCAMPI</b> jumbo shrimp sautéed in white wine garlic lemon sauce over linguine	<b>25.99</b>
<b>FREE RANGE CHICKEN</b> one half, roasted with garlic, lemon and herbs served with glazed potatoes and a cucumber salad	<b>23.99</b>	<b>FRA DIAVOLO</b> jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine	<b>25.99</b>
<b>CHICKEN MARSALA</b> chicken breast sautéed in marsala wine, cream and mushrooms	<b>22.99</b>	<b>*SALMON PICATTA</b> sautéed with white wine, lemon and capers	<b>25.99</b>
<b>CHICKEN PICATTA</b> chicken breast sautéed in white wine, capers and lemon	<b>22.99</b>	<b>VEAL SCALLOPINI PICATTA</b> sautéed with wine, capers and lemon	<b>27.99</b>
<b>CHICKEN SALTIMBOCCA</b> chicken breast with prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato	<b>22.99</b>	<b>VEAL SCALLOPINI MARSALA</b> sautéed with marsala, wine and mushrooms	<b>27.99</b>
<b>CHICKEN PARMESAN</b> lightly breaded breast served with melted cheese and marinara sauce	<b>22.99</b>	<b>VEAL PARMESAN</b> lightly breaded, melted cheese and marinara	<b>27.99</b>
<b>*FRESH WHOLE CLAMS</b> served over linguine in a white or red sauce	<b>24.99</b>	<b>VEAL SALTIMBOCCA</b> with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato	<b>27.99</b>
<b>CALF'S LIVER</b> sautéed in a balsamic reduction with shallots	<b>23.99</b>	<b>VEAL MILANESE</b> scallopini veal lightly breaded, topped with parmigiano reggiano, served with arugula and with a side of spaghetti marinara	<b>27.99</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 conditions.

