

Appetizers

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| *PRINCE EDWARD ISLAND MUSSELS in a white wine and garlic sauce with tomato | 17.00 |
| CALAMARI with a marinara and horseradish dipping sauce | 16.00 |
| TOASTED CHEESE RAVIOLI st louis style ravioli with a light cream marinara | 15.00 |
| BURRATA extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato | 17.00 |
| MARYLAND CRAB CAKE 100% crab meat with remoulade and caesar salad | 19.00 |
| *STEAMED CLAMS fresh clams in white wine, butter and garlic | 18.00 |
| VEGETABLE ANTIPASTO eggplant rollatini with grilled zucchini, squash and asparagus; roasted tomato and mushrooms with marinated sweet onions, artichoke hearts and olives | 17.00 |
| MARINATED OLIVES olives with roasted chopped garlic and herbs served in a parmesan cup | 11.00 |
| ANTIPASTO assorted cheeses and Italian meats served over greens | 18.00 |
| GARLIC BREAD with cheese and marinara dipping sauce | 9.00 |
| HAND CUT FRIES | 8.00 |

***The UNCLE LOUIE BURGER** 16.00
1/2 pound ground sirloin on a brioche bun as you like it served with hand cut french fries

Salads

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| UNCLE LOUIE SALAD spring mix with balsamic vinaigrette | 8.00 / 11.00 |
| BEET SALAD beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic | 13.00 |
| *SEARED AHI TUNA NICOISE seared ahi tuna with boiled potato, green beans and a hard boiled egg | 22.00 |
| CAPRESE fresh sliced tomato, mozzarella, fresh basil and prosciutto with olive oil and aged balsamic | 10.00 / 13.00 |
| *GRILLED FRESH SALMON served with greens, orange slices and orange dijon vinaigrette | 22.00 |
| GREEK SALAD served with feta cheese and lemon oregano dressing | 10.00 / 13.00 |
| CAESAR SALAD romaine lettuce, croutons and parmesan | 9.00 / 13.00 |
| SPRING GARDEN GREENS with candied walnuts, cranberries, goat cheese, shaved fennel and raspberry vinaigrette | 9.00 / 13.00 |
| ARUGULA SALAD with melon, marcona almonds and prosciutto with a balsamic glaze | 9.00 / 13.00 |

Soups

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| MINISTRONE | 10.00 |
| SOUP OF THE DAY | 12.00 |

Pizza Thin and Crispy Crust

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| INDIVIDUAL SIZE | 15.00 |
| INDIVIDUAL SIZE GLUTEN FREE | 16.00 |
| REGULAR SIZE | 24.00 |
| 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 <i>(add roasted garlic by request)</i> | |
| 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 <i>(add roasted garlic by request)</i> | |
| BROOKLYN BRIDGE Uncle Louie meatballs sliced with roasted peppers and sweet red onions 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 | |

Pasta

Whole Wheat or Gluten Free Available

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| SPAGHETTI MARINARA house special (ARRABIATA on request) | 18.00 |
| SPAGHETTI and MEATBALLS our own meatballs served with marinara sauce | 22.00 |
| SPAGHETTI PUTTANESCA artichokes hearts, kalamata olives, anchovies, capers and garlic sauteed in a tomato sauce | 22.00 |
| PENNE WILD MUSHROOM four varieties of mushroom with cream and a touch of marsala wine | 23.00 |
| PENNE or RAVIOLI ALLA VODKA sauteed prosciutto in vodka, cream and a touch of marinara | 23.00 |
| PENNE POMODORO fresh tomato sauteed in olive oil tossed with diced fresh mozzarella cheese | 22.00 |
| FETTUCCINE ALFREDO creamy delicious white sauce served over fettuccine, a Roman Classic | 23.00 |
| GIGLI PASTA WITH PESTO BASIL also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato | 19.00 |
| ANGEL HAIR PRIMAVERA fresh vegetables with portobello mushrooms and tomato sauteed in pesto sauce | 22.00 |
| ANGEL HAIR ALLA PESCATORI shrimp and chopped clams sauteed in olive oil, garlic and tomato with a touch of marinara | 25.00 |
| 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) | 23.00 |
| LOBSTER RAVIOLI brandied cream sauce with tomato and spinach | 23.00 |
| LOUIE LASAGNA traditional recipe with meat sauce and fennel sausage baked to a golden brown | 23.00 |
| *FRESH WHOLE CLAMS served over linguine in a white or red sauce | 28.00 |
| SCAMPI jumbo shrimp sautéed in white wine garlic lemon sauce over linguine | 30.00 |
| FRA DIAVOLO jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine | 30.00 |

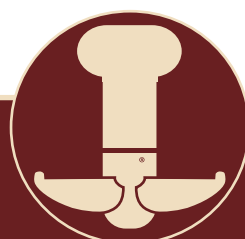
Entrees

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| EGGPLANT PARMESAN lightly breaded and served with pasta marinara | 23.00 | VEAL SCALLOPINI PICATTA sauteed with wine, capers and lemon | 32.00 |
| ROASTED CHICKEN half kosher chicken, lemon, garlic, herbs. served with glazed red potatoes and a cucumber salad | 28.00 | VEAL SCALLOPINI MARSALA sauteed with marsala, wine and mushrooms | 32.00 |
| CHICKEN MARSALA chicken breast sautéed in marsala wine, cream and mushrooms | 26.00 | VEAL PARMESAN lightly breaded, melted cheese and marinara | 32.00 |
| CHICKEN PICATTA chicken breast sautéed in white wine, capers and lemon | 26.00 | VEAL SALTIMBOCCA with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato | 32.00 |
| CHICKEN SALTIMBOCCA chicken breast, prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato | 26.00 | VEAL MILANESE scallopini lightly breaded, with parmigino reggiano, served with arugula and a side of spaghetti marinara | 32.00 |
| CHICKEN PARMESAN lightly breaded breast served with melted cheese and marinara sauce | 26.00 | | |
| CALF'S LIVER sauteed in a balsamic reduction with shallots | 27.00 | | |
| *SALMON PICATTA sauteed with white wine, lemon and capers | 30.00 | | |

Add-On or Side

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| SAUTEED VEGETABLES | 7.00 |
| TWO MEATBALLS | 8.00 |
| FENNEL SAUSAGE | 8.00 |
| GRILLED CHICKEN | 9.00 |
| GRILLED SHRIMP | 11.00 |
| SALMON | 11.00 |

*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.



Uncle Louie The Restaurant

Sparkling

| | | Glass | Bottle |
|---------------------------------|-----------------|------------|--------|
| Poggio Costa Prosecco..... | Friuli..... | 10.00..... | 38.00 |
| Cà del Re Moscato d'Asti..... | Piemonte | 11.00..... | 42.00 |
| Contratto Millesimato Brut..... | Alta Langa..... | | 75.00 |

Chardonnay

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| Kind Stranger..... | Washington..... | 11.00..... | 42.00 |
| Valravn..... | Sonoma | 14.00..... | 54.00 |
| Sonoma-Cutrer..... | Russian River..... | 17.00..... | 66.00 |
| Tyler | Santa Barbara..... | | 56.00 |

Specialty White

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| La Spinetta Il Rose di Casanova..... | Toscana | 12.00..... | 46.00 |
| Prost Riesling..... | Mosel..... | 10.00..... | 38.00 |
| Sea Cove Sauvignon Blanc..... | Marlborough..... | 12.00..... | 46.00 |
| Paccamora Catarratto (Delicious) | Sicily..... | 12.00..... | 46.00 |
| Giuseppe & Luigi Pinot Grigio..... | Friuli..... | 13.00..... | 50.00 |
| Neboa Albarino | Rias Baixas..... | 13.00..... | 50.00 |

Pinot Noir

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| Fable..... | California..... | 12.00..... | 46.00 |
| Montinore Estate 'Red Cap'..... | Willamette Valley..... | 15.00..... | 58.00 |
| Tyler (Marie's Favorite)..... | Santa Barbara..... | 18.00..... | 70.00 |

Cabernet Sauvignon

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| Bull by the Horns..... | Paso Robles..... | 14.00..... | 54.00 |
| Martin Ray..... | Napa-Sonoma..... | 17.00..... | 66.00 |
| Beautiful Earth (Silky, Luscious)..... | Paso Robles..... | | 92.00 |
| Tyler 'Happy Canyon' (Limited Availability)..... | Santa Ynez Valley..... | | 96.00 |

Specialty Red

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| Barnard Griffin Merlot..... | Columbia Valley..... | 11.00..... | 42.00 |
| Altos Las Hormigas Malbec..... | Argentina..... | 12.00..... | 46.00 |
| Paydirt 'Go for Broke' Zinfandel..... | California..... | 15.00..... | 58.00 |
| Cru Monplaisir Bordeaux Blend..... | Bordeaux..... | 16.00..... | 62.00 |
| Gramercy Cellars Syrah (Highly Recommended)..... | Walla Walla..... | 17.00..... | 66.00 |

Italian Red by the Glass

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| Nebbiolo/Dolcetto/Barbera, G.D. Vajra..... | Piemonte..... | 12.00..... | 46.00 |
| Sagrantino/Cabernet/Merlot, Dinamico..... | Umbria..... | 17.00..... | 66.00 |
| Nero d'Avola, Corte di Passo..... | Sicily..... | 12.00..... | 46.00 |
| Montepulciano d'Abruzzo, Fosso Corno Aires (Scrumptious) | Abruzzo..... | 14.00..... | 54.00 |
| Chianti, Giacomo Mori..... | Toscana..... | 13.00..... | 50.00 |
| Chianti Classico Riserve, Nozzole (Louie's Favorite) | Toscana..... | 16.00..... | 62.00 |
| Rosso di Montalcino, Mocali..... | Toscana..... | 16.00..... | 62.00 |
| Nebbiolo, Azelia (Marie's Favorite)..... | Piemonte..... | 18.00..... | 70.00 |

Italian Reserves by the Bottle

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| Sagrantino di Montefalco, Lorenzo Mattoni..... | Umbria..... | 84.00 |
| Barbaresco, Ronchi..... | Piemonte..... | 86.00 |
| Barolo, Mauro Molino..... | Piemonte..... | 90.00 |
| Barolo, Paolo Scavino | Piemonte..... | 110.00 |
| Cabernet/Merlot, Tenuta San Guido 'Guidalberto'..... | Toscana..... | 112.00 |
| Amarone della Valpolicella, Pra Morandina..... | Valpolicella..... | 126.00 |
| Brunello di Montalcino, Ciacci Piccolomini..... | Toscana..... | 110.00 |
| Brunello di Montalcino, Silvio Nardi..... | Toscana..... | 116.00 |

**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