

## Appetizers

<b>*PRINCE EDWARD ISLAND MUSSELS</b> in a white wine and garlic sauce with tomato	19.00
<b>CALAMARI</b> with a marinara and horseradish dipping sauce	16.00
<b>TOASTED CHEESE RAVIOLI</b> st louis style ravioli with a light cream marinara	15.00
<b>BURRATA</b> extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	18.00
<b>MARYLAND CRAB CAKE</b> 100% crab meat with remoulade and caesar salad	20.00
<b>*STEAMED CLAMS</b> fresh clams in white wine, butter and garlic	19.00
<b>VEGETABLE ANTIPASTO</b> eggplant rollatini with grilled zucchini, squash, asparagus; roasted tomato and mushrooms with marinated sweet onions, artichoke hearts and olives	19.00
<b>MARINATED OLIVES</b> olives with roasted chopped garlic and herbs served in a parmesan cup	13.00
<b>ANTIPASTO</b> assorted cheeses and Italian meats served over greens	19.00
<b>GARLIC BREAD</b> with cheese and marinara dipping sauce	9.00
<b>HAND CUT FRIES</b>	8.00
<b>*THE UNCLE LOUIE BURGER</b> 1/2 pound ground sirloin on a brioche bun as you like it served with hand cut french fries	18.00

## Salads

<b>UNCLE LOUIE SALAD</b> spring mix with balsamic vinaigrette	9 / 13
<b>BEET SALAD</b> beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic	10 / 16
<b>*SEARED AHI TUNA NICOISE</b> seared ahi tuna with boiled potato, green beans and a hard boiled egg	26.00
<b>CAPRESE</b> fresh sliced tomato, mozzarella, fresh basil and prosciutto with olive oil and aged balsamic	11 / 16
<b>*GRILLED FRESH SALMON</b> served with greens, orange slices and orange dijon vinaigrette	26.00
<b>GREEK SALAD</b> served with feta cheese and lemon oregano dressing	10 / 16
<b>CAESAR SALAD</b> romaine lettuce, croutons and parmesan	10 / 16
<b>SPRING GARDEN GREENS</b> with candied walnuts, cranberries, goat cheese, shaved fennel and raspberry vinaigrette	10 / 16
<b>ARUGULA SALAD</b> with melon, marcona almonds and prosciutto with a balsamic glaze	10 / 16

## Add-On or Side

<b>SAUTEED VEGETABLES</b>	8.00
<b>TWO MEATBALLS</b>	8.00
<b>FENNEL SAUSAGE</b>	6.00
<b>GRILLED CHICKEN</b>	8.00
<b>GRILLED SHRIMP</b>	12.00
<b>SALMON</b>	13.00

## Pizza Thin and Crispy Crust

<b>INDIVIDUAL SIZE</b>	16.00
<b>INDIVIDUAL SIZE GLUTEN FREE</b>	17.00
<b>REGULAR SIZE</b>	25.00
<b>LOUIE SPECIAL</b> pepperoni, fennel sausage, onion, sweet peppers, mushrooms, black olives over mozzarella cheese and our own pizza sauce	
<b>MARGHERITA</b> mozzarella with fresh tomato topped off with fresh basil and our pizza sauce	
<b>DEVIL'S DYNAMITE</b> fennel sausage pepperoni, green peppers over mozzarella with our pizza sauce	
<b>BLUE BOMBER</b> gorgonzola and mozzarella cheeses with caramelized onions, bacon and pesto sauce <b>(add roasted garlic by request)</b>	
<b>NEWYORKER</b> fennel sausage with mushrooms and green peppers over mozzarella with our pizza sauce	
<b>RUSH STREET</b> pepperoni over mozzarella cheese with our pizza sauce	
<b>CHICKEN BONANZA</b> roasted chicken topped with caramelized onions and roasted red peppers over mozzarella and pesto sauce <b>(add roasted garlic by request)</b>	
<b>BROOKLYN BRIDGE</b> Uncle Louie meatballs sliced with roasted peppers and sweet red onions pizza sauce and mozzarella cheese	
<b>HAWAIIAN PARADISE</b> mozzarella with ham, pineapple, bell peppers, sweet red onion and our pizza sauce	
<b>SPICY MEDITERRANEAN</b> feta and mozzarella cheese with fresh tomato covered with kalamata olives, artichoke, spicy pepper rings and pesto sauce	
<b>FOUR SEASONS</b> 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	
<b>WHITE PIZZA</b> four blended cheeses with roasted garlic cloves over pesto sauce	

## Pasta

Whole Wheat or Gluten Free Available

<b>SPAGHETTI MARINARA</b> house special (ARRABIATA on request)	16.00
<b>SPAGHETTI and MEATBALLS</b> our own meatballs served with marinara sauce	23.00
<b>SPAGHETTI PUTTANESCA</b> artichokes hearts, kalamata olives, anchovies, capers and garlic sauteed in a tomato sauce	23.00
<b>PENNE WILD MUSHROOM</b> four varieties of mushroom with cream and a touch of marsala wine	24.00
<b>PENNE or RAVIOLI ALLA VODKA</b> sauteed prosciutto in vodka, cream and a touch of marinara	24.00
<b>PENNE POMODORO</b> fresh tomato sauteed in olive oil tossed with diced fresh mozzarella cheese	22.00
<b>FETTUCCINE ALFREDO</b> creamy delicious white sauce served over fettuccine, a Roman Classic	24.00
<b>GIGLI PASTA WITH PESTO BASIL</b> also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato	20.00
<b>ANGEL HAIR PRIMAVERA</b> fresh vegetables with portobello mushrooms and tomato sauteed in pesto sauce	23.00
<b>ANGEL HAIR ALLA PESCATORI</b> shrimp and chopped clams sauteed in olive oil, garlic and tomato with a touch of marinara	28.00
<b>RIGATONI 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)	25.00
<b>LOBSTER RAVIOLI</b> brandied cream sauce with tomato and spinach	25.00
<b>LOUIE LASAGNA</b> traditional recipe with meat sauce and fennel sausage baked to a golden brown	25.00
<b>*FRESH WHOLE CLAMS</b> served over linguine in a white or red sauce	30.00
<b>SCAMPI</b> jumbo shrimp sautéed in white wine garlic lemon sauce over linguine	32.00
<b>FRA DIAVOLO</b> jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine	32.00

## Entrees

<b>EGGPLANT PARMESAN</b> lightly breaded and served with pasta marinara	24.00	<b>VEAL SCALLOPINI PICATTA</b> sauteed with wine, capers and lemon	33.00
<b>ROASTED CHICKEN</b> half kosher chicken, lemon, garlic, herbs. served with glazed red potatoes and a cucumber salad	28.00	<b>VEAL SCALLOPINI MARSALA</b> sauteed with marsala, wine and mushrooms	33.00
<b>CHICKEN MARSALA</b> chicken breast sautéed in marsala wine, cream and mushrooms	27.00	<b>VEAL PARMESAN</b> lightly breaded, melted cheese and marinara	33.00
<b>CHICKEN PICATTA</b> chicken breast sautéed in white wine, capers and lemon	27.00	<b>VEAL SALTIMBOCCA</b> with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato	33.00
<b>CHICKEN SALTIMBOCCA</b> chicken breast, prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato	27.00	<b>VEAL MILANESE</b> scallopini lightly breaded, with parmigino reggiano, served with arugula and a side of spaghetti marinara	33.00
<b>CHICKEN PARMESAN</b> lightly breaded breast served with melted cheese and marinara sauce	27.00		
<b>CALF'S LIVER</b> sauteed in a balsamic reduction with shallots	29.00		
<b>*SALMON PICATTA</b> sauteed with white wine, lemon and capers	32.00		

**ALL ENTREES SERVED with PASTA or VEGETABLES**

## Soups

<b>MINISTRONE</b>	10.00
<b>SOUP OF THE DAY</b>	12.00

\*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.

