

## Appetizers

<b>*PRINCE EDWARD ISLAND MUSSELS</b> in a white wine and garlic sauce with tomato	<b>21.00</b>
<b>CALAMARI</b> with a marinara and horseradish dipping sauce	<b>18.00</b>
<b>TOASTED CHEESE RAVIOLI</b> st louis style ravioli with a light cream marinara	<b>17.00</b>
<b>BURRATA</b> extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	<b>19.00</b>
<b>MARYLAND CRAB CAKE</b> 100% crab meat with remoulade and caesar salad	<b>22.00</b>
<b>*STEAMED CLAMS</b> fresh clams in white wine, butter and garlic	<b>21.00</b>
<b>VEGETABLE ANTIPASTO</b> eggplant rollatini with grilled zucchini, squash, asparagus; roasted tomato and mushrooms with marinated sweet onions, artichoke hearts and olives	<b>21.00</b>
<b>MARINATED OLIVES</b> olives with roasted chopped garlic and herbs served in a parmesan cup	<b>15.00</b>
<b>ANTIPASTO</b> assorted cheeses and Italian meats served over greens	<b>21.00</b>
<b>GARLIC BREAD</b> with cheese and marinara dipping sauce	<b>12.00</b>
<b>HAND CUT FRIES</b>	<b>9.00</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>21.00</b>

## Salads

<b>UNCLE LOUIE SALAD</b> spring mix with balsamic vinaigrette	<b>10 / 14</b>
<b>BEET SALAD</b> beets, mandarin oranges, goat cheese, pistachios and arugula with a champagne vinaigrette and glazed balsamic	<b>12 / 18</b>
<b>*SEARED AHI TUNA NICOISE</b> seared ahi tuna with boiled potato, green beans and a hard boiled egg	<b>29.00</b>
<b>CAPRESE</b> fresh sliced tomato, mozzarella,fresh basil and prosciutto with olive oil and aged balsamic	<b>13 / 18</b>
<b>*GRILLED FRESH SALMON</b> served with greens,orange slices and orange dijon vinaigrette	<b>28.00</b>
<b>GREEK SALAD</b> served with feta cheese and lemon oregano dressing	<b>12 / 18</b>
<b>CAESAR SALAD</b> romaine lettuce,cROUTONS and parmesan	<b>11 / 17</b>
<b>SPRING GARDEN GREENS</b> with candied walnuts,cranberries,goat cheese, shaved fennel and raspberry vinaigrette	<b>12 / 18</b>
<b>ARUGULA SALAD</b> with melon, marcona almonds and prosciutto with a balsamic glaze	<b>12 / 18</b>

## Add-On or Side

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

## Pizza Thin and Crispy Crust

<b>INDIVIDUAL SIZE</b>	<b>19.00</b>
<b>INDIVIDUAL SIZE GLUTEN FREE</b>	<b>20.00</b>
<b>REGULAR SIZE</b>	<b>26.00</b>
<b>Add-On Vegetables \$1.50, Protein \$2.50</b>	
<b>Roasted Garlic \$2.50</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

**NEW YORKER**  
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

**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

## Pasta

**Whole Wheat or Gluten Free Available add \$2**

**SPAGHETTI MARINARA** **18.00**  
house special (ARRABIATA on request)

**SPAGHETTI and MEATBALLS** **25.00**  
our own meatballs served with marinara sauce

**SPAGHETTI PUTTANESCA** **25.00**  
artichokes hearts, kalamata olives, anchovies, capers and garlic sauteed in a tomato sauce

**PENNE WILD MUSHROOM** **26.00**  
four varieties of mushroom with cream and a touch of marsala wine

**PENNE or RAVIOLI ALLA VODKA** **26.00**  
sauteed prosciutto in vodka, cream and a touch of marinara

**PENNE POMODORO** **24.00**  
fresh tomato sauteed in olive oil tossed with diced fresh mozzarella cheese

**FETTUCCINE ALFREDO** **26.00**  
creamy delicious white sauce served over fettuccine, a Roman Classic

**GIGLI PASTA WITH PESTO BASIL** **22.00**  
also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato

**ANGEL HAIR PRIMAVERA** **25.00**  
fresh vegetables with portobello mushrooms and tomato sauteed in pesto sauce

**ANGEL HAIR ALLA PESCATORI** **31.00**  
shrimp and chopped clams sauteed in olive oil, garlic and tomao with a touch of marinara

**RIGATONI BOLOGNESE** **28.00**  
(meat sauce) ground beef and pork sautéed with onion, garlic and herbs with tomato sauce and a touch of cream **(Best in Phoenix)**

**LOBSTER RAVIOLI** **27.00**  
brandied cream sauce with tomato and spinach

**LOUIE LASAGNA** **27.00**  
traditional recipe with ricotta, meat sauce and fennel sausage baked to a golden brown

**\*FRESH WHOLE CLAMS** **32.00**  
served over linguine in a white or red sauce

**SCAMPI** **34.00**  
jumbo shrimp sautéed in white wine garlic sauce over linguine

**FRA DIAVOLO** **34.00**  
jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine

## Entrees

**EGGPLANT PARMESAN** **27.00**  
lightly breaded and served with pasta marinara

**ROASTED CHICKEN** **31.00**  
half kosher chicken, lemon, garlic, herbs. served with glazed red potatoes and a cucumber salad

**CHICKEN MARSALA** **29.00**  
chicken breast sautéed in marsala wine, cream and mushrooms

**CHICKEN PICATTA** **29.00**  
chicken breast sautéed in white wine, capersandlemon

**CHICKEN SALTIMBOCCA** **29.00**  
chicken breast, prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato

**CHICKEN PARMESAN** **29.00**  
lightly breaded breast served with melted cheese and marinara sauce

**CALF'S LIVER** **32.00**  
sautéed in white wine, garlic and borettane onions

**\*SALMON PICATTA** **34.00**  
sautéed with white wine, lemon and capers

**VEAL SCALLOPINI PICATTA** **36.00**  
sautéed with wine,capersandlemon

**VEAL SCALLOPINI MARSALA** **36.00**  
sautéed with marsala, wine and mushrooms

**VEAL PARMESAN** **36.00**  
lightly breaded, melted cheese and marinara

**VEAL SALTIMBOCCA** **36.00**  
with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato

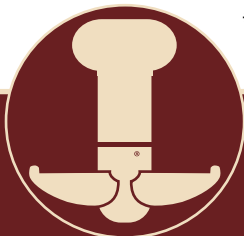
**VEAL MILANESE** **36.00**  
scallopini lightly breaded, with parmigino reggiano, served with arugula and a side of spaghetti marinara

**All Entrees Served with Pasta or Vegetables**

## Soups

**MINESTRONE** **10.00**

**SOUP OF THE DAY** **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 conditons.