

Uncle Louie

The Restaurant

Sparkling

	Region	Glass	Bottle
POGGIO COSTA PROSECCO	FRULI	12.00 (split)	
POGGIO COSTA PROSECCO	FRIULI		46.00
CONTRATTO MILLESIMATO BRUT	ALTA LANGA		75.00

Chardonnay

KIND STRANGER	WASHINGTON	12.00	46.00
VALRAVN	SONOMA	15.00	58.00
SONOMA-CUTRER	RUSSIAN RIVER	19.00	74.00

Specialty White

LA SPINETTA IL ROSE DI CASANOVA	TOSCANA	12.00	46.00
PROST RIESLING	GERMANY	10.00	38.00
SEA COVE SAUVIGNON BLANC	NEW ZEALAND	12.00	46.00
PACCAMORA CATARRATTO (Delicious)	SICILY	12.00	46.00
GIUSEPPE & LUIGI PINOT GRIGIO	FRIULI	13.00	50.00
APERTURE SAUVIGNON BLANC (Fresh, Crisp)	SONOMA	17.00	66.00

Pinot Noir

MONTINORE ESTATE 'RED CAP'	WILLAMETTE VALLEY	15.00	58.00
TYLER (Marie's Favorite)	SANTA BARBARA	20.00	78.00
MARINE LAYER 'LYRA'	SONOMA COAST		86.00

Cabernet Sauvignon

BULL BY THE HORNS	PASO ROBLES	14.00	54.00
LOREN CROSSING	NAPA VALLEY	19.00	74.00
AD RIPA (Medium-Bodied, Balanced)	HAPPY CANYON		78.00
BEAUTIFUL EARTH (Silky, Luscious)	PASO ROBLES		88.00
SCARLETT (Rich, Full-Bodied)	RUTHERFORD		96.00

Specialty Red

BARNARD GRIFFIN MERLOT	COLUMBIA VALLEY	12.00	46.00
PAYDIRT 'GOING FOR BROKE' ZINFANDEL BLEND	CALIFORNIA	15.00	58.00
CRU MONPLAISIR BORDEAUX BLEND	BORDEAUX	17.00	66.00
GRAMERCY LOWER EAST SYRAH (Highly Recommended)	WALLA WALLA	21.00	82.00

Italian Red by the Glass

SAGRANTINO / CABERNET / MERLOT, DINAMICO	UMBRIA	17.00	66.00
BARBERA d'ASTI, MAURO MOLINO 'LERADICI'	PIEMONTE	16.00	62.00
VALPOLICELLA, LENOTTI	VENETO	14.00	54.00
MONTEPULCIANO d'ABRUZZO, FOSSO CORNO (Scrumptious)	ABRUZZO	13.00	50.00
CHIANTI COLLI SENESI, FELSINA (Savory, Classic)	CHIANTI	15.00	58.00
SANGIOVESE ROSSO DI MONTALCINO, MOCALI	MONTALCINO	15.00	58.00
NERELLO MASCALESE, MURGO ETNA ROSSO	MOUNT ETNA	18.00	70.00
NEBBIOLO, G.D. VAJRA (Marie's Favorite)	PIEMONTE	20.00	78.00

Italian Red by the Bottle

CHIANTI CLASSICO RISERVA, NOZZOLE (Louie's Favorite)	CHIANTI	82.00
SAGRANTINO DI MONTEFALCO, LORENZO MATTONI	UMBRIA	84.00
BARBARESCO, RONCHI	BARBARESCO	86.00
BAROLO, MAURO MOLINO (Medium-Bodied, Firm Tannins)	BAROLO	90.00
BAROLO, PAOLO SCAVINO	BAROLO	110.00
CABERNET / MERLOT, TENUTA SAN GUIDO 'GUIDALBERTO'	TOSCANA	115.00
AMARONE DELLA VALPOLICELLA, PRA MORANDINA	VALPOLICELLA	130.00
BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI	MONTALCINO	110.00
BRUNELLO DI MONTALCINO, SILVIO NARDI	MONTALCINO	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. 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 nutshell. 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