

Appetizers

*PRINCE EDWARD ISLAND MUSSELS in a white wine and garlic sauce with tomato	21.00
CALAMARI with a marinara and horseradish dipping sauce	18.00
TOASTED CHEESE RAVIOLI st louis style ravioli with a light cream marinara	17.00
BURRATA extra virgin olive oil, aged balsamic vinegar and basil, served with toast and heirloom tomato	19.00
MARYLAND CRAB CAKE 100% crab meat with remoulade and caesar salad	22.00
*STEAMED CLAMS fresh clams in white wine, butter and garlic	21.00
VEGETABLE ANTIPASTO eggplant rollatini with grilled zucchini, squash, asparagus; roasted tomato and mushrooms with marinated sweet onions, artichoke hearts and olives	21.00
MARINATED OLIVES olives with roasted chopped garlic and herbs served in a parmesan cup	15.00
ANTIPASTO assorted cheeses and Italian meats served over greens	21.00
GARLIC BREAD with cheese and marinara dipping sauce	12.00
HAND CUT FRIES	9.00
*THE UNCLE LOUIE BURGER 1/2 pound ground sirloin on a brioche bun as you like it served with hand cut french fries	21.00

Salads

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

Add-On or Side

SAUTEED VEGETABLES	8.00
TWO MEATBALLS	8.00
FENNEL SAUSAGE	6.00
GRILLED CHICKEN	8.00
GRILLED SHRIMP	12.00
SALMON	13.00

Pizza Thin and Crispy Crust

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

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 house special (ARRABIATA on request)	18.00
SPAGHETTI and MEATBALLS our own meatballs served with marinara sauce	25.00
SPAGHETTI PUTTANESCA artichokes hearts, kalamata olives, anchovies, capers and garlic sauteed in a tomato sauce	25.00
PENNE WILD MUSHROOM four varieties of mushroom with cream and a touch of marsala wine	26.00
PENNE or RAVIOLI ALLA VODKA sauteed prosciutto in vodka, cream and a touch of marinara	26.00
PENNE POMODORO fresh tomato sauteed in olive oil tossed with diced fresh mozzarella cheese	24.00
FETTUCCINE ALFREDO creamy delicious white sauce served over fettuccine, a Roman Classic	26.00
GIGLI PASTA WITH PESTO BASIL also known as tulip pasta, tossed with garlic parmesan, olive oil and chopped tomato	22.00
ANGEL HAIR PRIMAVERA fresh vegetables with portobello mushrooms and tomato sauteed in pesto sauce	25.00
ANGEL HAIR ALLA PESCATORI shrimp and chopped clams sauteed in olive oil, garlic and tomato with a touch of marinara	31.00
RIGATONI BOLOGNESE (meat sauce) ground beef and pork sautéed with onion, garlic and herbs with tomato sauce and a touch of cream (Best in Phoenix)	28.00
LOBSTER RAVIOLI brandied cream sauce with tomato and spinach	27.00
LOUIE LASAGNA traditional recipe with ricotta, meat sauce and fennel sausage baked to a golden brown	27.00
*FRESH WHOLE CLAMS served over linguine in a white or red sauce	32.00
SCAMPI jumbo shrimp sautéed in white wine garlic sauce over linguine	34.00
FRA DIAVOLO jumbo shrimp sautéed in light spicy fresh tomato sauce serve over fettuccine	34.00

Entrees

EGGPLANT PARMESAN lightly breaded and served with pasta marinara	27.00	VEAL SCALLOPINI PICATTA sauteed with wine, capers and lemon	36.00
ROASTED CHICKEN half kosher chicken, lemon, garlic, herbs. served with glazed red potatoes and a cucumber salad	31.00	VEAL SCALLOPINI MARSALA sauteed with marsala, wine and mushrooms	36.00
CHICKEN MARSALA chicken breast sautéed in marsala wine, cream and mushrooms	29.00	VEAL PARMESAN lightly breaded, melted cheese and marinara	36.00
CHICKEN PICATTA chicken breast sautéed in white wine, capers and lemon	29.00	VEAL SALTIMBOCCA with prosciutto and fontana cheese in a wine sauce and a touch of cream and tomato	36.00
CHICKEN SALTIMBOCCA chicken breast, prosciutto and fontana cheese in a wine sauce with a touch of cream and tomato	29.00	VEAL MILANESE scallopini lightly breaded, with parmigino reggiano, served with arugula and a side of spaghetti marinara	36.00
CHICKEN PARMESAN lightly breaded breast served with melted cheese and marinara sauce	29.00		
CALF'S LIVER sauteed in white wine, garlic and borettane onions	32.00		
*SALMON PICATTA sauteed with white wine, lemon and capers	34.00		

All Entrees Served with Pasta or Vegetables

Soups

MINISTRONE	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 conditions.

