

Uncle Louie The Restaurant

Sparkling

POGGIO COSTA PROSECCO
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CONTRATTO MILLESIMATO BRUT

Region

FRULI
FRIULI
ALTA LANGA

Glass

12.00 (split)

Bottle

46.00
75.00

Chardonnay

KIND STRANGER
VALRAVN
SONOMA-CUTRER

WASHINGTON
SONOMA
RUSSIAN RIVER

12.00
15.00
19.00

46.00
58.00
74.00

Specialty White

LA SPINETTA IL ROSE DI CASANOVA
PROST RIESLING
SEA COVE SAUVIGNON BLANC
PACCAMORA CATARRATTO (**Delicious**)
GIUSEPPE & LUIGI PINOT GRIGIO
APERTURE SAUVIGNON BLANC (**Fresh, Crisp**)

TOSCANA
GERMANY
NEW ZEALAND
SICILY
FRIULI
SONOMA

12.00
10.00
12.00
12.00
13.00
17.00

46.00
38.00
46.00
46.00
50.00
66.00

Pinot Noir

MONTINORE ESTATE 'RED CAP'
TYLER (**Marie's Favorite**)
MARINE LAYER 'LYRA'

WILLAMETTE VALLEY
SANTA BARBARA
SONOMA COAST

15.00
20.00

58.00
78.00
86.00

Cabernet Sauvignon

BULL BY THE HORNS
LOREN CROSSING
TRUCHARD (**Ripe tannins, Spice, Red Currants**)
BEAUTIFUL EARTH (**Silky, Luscious**)
FROG'S LEAP (**Savory, Cocoa-Powder, Black Cherry**)

PASO ROBLES
NAPA VALLEY
CARNEROS
PASO ROBLES
RUTHERFORD

14.00
19.00

54.00
74.00
78.00
88.00
96.00

Specialty Red

BARNARD GRIFFIN MERLOT
PAYDIRT 'GOING FOR BROKE' ZINFANDEL BLEND
CRU MONPLAISIR BORDEAUX BLEND
FLYCATCHER BY FROG'S LEAP (**Highly Recommended**)

COLUMBIA VALLEY
CALIFORNIA
BORDEAUX
CALIFORNIA

12.00
15.00
17.00
17.00

46.00
58.00
66.00
66.00

Italian Red by the Glass

SAGRANTINO / CABERNET / MERLOT, DINAMICO
BARBERA d'ASTI, MAURO MOLINO 'LERADICI'
VALPOLICELLA, LENOTTI
MONTEPULCIANO d'ABRUZZO, FOSSO CORNO (**Scrumptious**)
CHIANTI COLLI SENESI, FELSINA (**Savory, Classic**)
SANGIOVESE ROSSO DI MONTALCINO, MOCALI
NEBBIOLO / BARBERA / DOLCETTO, SCAVINO VINO ROSSO
NEBBIOLO, G.D. VAJRA (**Marie's Favorite**)

UMBRIA
PIEMONTE
VENETO
ABRUZZO
CHIANTI
MONTALCINO
PIEMONTE
PIEMONTE

17.00
16.00
14.00
13.00
15.00
15.00
18.00
20.00

66.00
62.00
54.00
50.00
58.00
58.00
70.00
78.00

Italian Reserves by the Bottle

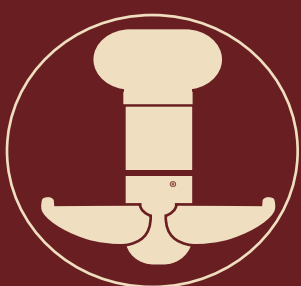
CHIANTI CLASSICO RISERVA, NOZZOLE (**Louie's Favorite**)
SAGRANTINO DI MONTEFALCO, LORENZO MATTONI
BARBARESCO, RONCHI
BAROLO, MAURO MOLINO (**Medium-Bodied, Firm Tannins**)
BAROLO, PAOLO SCAVINO (**Cherry, Licorice, Espresso**)
CABERNET / MERLOT, TENUTA SAN GUIDO 'GUIDALBERTO'
AMARONE DELLA VALPOLICELLA, PRA MORANDINA
BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI
BRUNELLO DI MONTALCINO, SILVIO NARDI

CHIANTI
UMBRIA
BARBARESCO
BAROLO
BAROLO
TOSCANA
VALPOLICELLA
MONTALCINO
MONTALCINO

82.00
84.00
86.00
90.00
110.00
115.00
130.00
110.00
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