

Entrées

POLLO

<u>CHICKEN PARMIGIANA</u>	31
A LOUIE'S CLASSIC SERVED WITH CAPELLINI	
<u>CHICKEN ROMANA</u>	35
SAUSAGE, ONIONS, CHERRY PEPPERS, ROSEMARY, ROASTED POTATOES	
<u>CHICKEN PORTOFINO</u>	30
PAILLARD STYLE TOPPED WITH CHOPPED SALAD	
<u>CHICKEN LOUIE'S</u>	31
ASPARAGUS AU GRATIN IN A LEMON SAUCE	
<u>CHICKEN MILANESE</u>	33
CRISPY, PAN-FRIED CHICKEN CUTLET TOPPED WITH A FRESH ARUGULA, PARMESAN, & LEMON SALAD.	
<u>CHICKEN MARSALA</u>	33
SHIITAKE MUSHROOMS IN A MARSALA WINE SAUCE	
<u>CHICKEN FRANCESE</u>	31
WHITE WINE, LEMON, BUTTER SAUCE	



PASTASCIUTTA

WHOLE WHEAT AND GLUTEN FREE PASTA ALSO AVAILABLE

<u>PENNE ALLA VODKA</u>	31
SAUSAGE, VODKA, PINK SAUCE	
<u>SPAGHETTI BOLOGNESE</u>	36
LOUIE'S BOLOGNESE SAUCE	
<u>ORECCHIETTE BARI</u>	31
BROCCOLI RABE, SAUSAGE, FRESH GARLIC & EXTRA VIRGIN OLIVE OIL	
<u>LINGUINE & CLAMS</u>	34
CHOICE OF RED OR WHITE SAUCE	
<u>RIGATONI NONNA</u>	35
MEATBALL, SAUSAGE, PORK RIB, MARINARA	
<u>SPAGHETTI PUTTANESCA</u>	34
CAPERS, ONIONS, ANCHOVIES, MIXED OLIVES & LIGHT TOMATO SAUCE	
<u>SHORT RIB RAVIOLI</u>	38
PORCINI & TRUFFLE CREAM SAUCE	
<u>LOBSTER RAVIOLI</u>	42
LOBSTER, SHALLOTS, BRANDY PINK SAUCE	
<u>CAPELLINI FRUTTI DI MARE</u>	45
CLAMS, MUSSELS, SHRIMP, CALAMARI, L.T.S.	

VITELLO

<u>VEAL PICATTA</u>	39	<u>VEAL MARTINI</u>	40
CAPERS, WHITE WINE LEMON SAUCE		LIGHT BREADING, PARMESAN, LEMON JUICE, WHITE WINE SAUCE	
<u>VEAL NOSTRO</u>	39	<u>VEAL ROLLATINI</u>	42
ARTICHOKE, CREAM, LEMON JUICE, PARMESAN CHEESEE AU GRATIN		ROLLED WITH PROSCIUTTO, MOZZARELLA, SAUTEED IN A MUSHROOM DEMI-GLAZE	
<u>VEAL PARMIGIANA</u>	37		
SERVED WITH CAPELLINI			

MARE E TERRA

<u>SHRIMP FRA DIAVOLO</u>	39	<u>LAMB CHOPS SCOTTADITO</u>	52
LOUIE'S SPICY FRA DIAVOLO SAUCE		GRILLED WITH GARLIC, CRISPY ROSEMARY	
SERVED WITH VEGETABLES		<u>ANGUS NEW YORK STRIP 14 OZ</u>	52
<u>JUMBO SCALLOPS CARCIOFI</u>	38	SAGE, GARLIC & BUTTER SAUCE	
ARTICHOKES, L.W.W.S.		<u>T-BONE VEAL CHOP</u>	52
<u>SALMONE MOSTARDO</u>	37	GREEN PEPERCORN , MOSTARD , SHALOTS, BRANDY , LIGHTE CREAM	
SHALLOTS, BRANDY, MUSTARD, CREAM		<u>PEPPERCORN CRUSTED FILET MIGNON</u>	52
<u>BRANZINO ADRIATICA</u>	43	SEASONAL VEGETABLES, SHALLOTS, BRANDY DEMI-GLAZE	
ARTICHOKES, FRESH BASIL, CAPERS, CHERRY TOMATO, WHITE WINE SAUCE		<u>PORTERHOUSE 32OZ</u>	110
<u>SWORDFISH LIVORNESE</u>	39	TENDER FILET & STRIP STEAK PAIRED WITH HOUSE MADE SAUCES.	
CAPERS, ONIONS, MIXED OLIVES, L.T.S.			

OVER PASTA ADD \$4

Splits \$2 add on, Any Substitutions \$3 add on
Thoroughly cooked meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness
A 20% gratuity added for parties of 6 or more

ALL ENTRÉES SERVED WITH MIXED VEGETABLES AND POTATOES.