

STARTERS

ROASTED BRUSSELS SPROUTS | 12.5

Crispy, roasted Brussels sprouts with a drizzle of balsamic, served in a cast iron pan +3.5 add **Guanciale (Italian bacon)**

LOUISE'S CHARCUTERIE BOARD | 20.5

A gorgeous display of chef's choice meats and cheeses, pickled vegetables and house made crackers with herbs

BURRATA + TOMATOES | 14.5

Creamy burrata with roasted heirloom tomatoes, raisins and a drizzle of gremolata. Served with sourdough toast. +1.5 add **extra toast**

HOUSE-MADE CANNELLINI HUMMUS | 12

Creamy white beans with lemon, parsley, olive oil + housemade crackers with herbs +3 add **crudite**

WHIPPED RICOTTA WITH FENNEL OIL | 8.5

Two pieces of focaccia topped with our house made ricotta and fennel oil. A must-try! +7.5 **two additional pieces**

MARINATED OLIVES | 7.5

Mixed olives marinated in citrus peel + rosemary

ARTICHOKES ALLA ROMANA | 14.5

Roasted artichoke hearts with roasted garlic, white wine, pecorino, parmesan, breadcrumbs and parsley

LOUISE'S SHRIMP SCAMPI | 16.5

Sizzling shrimp with garlic, white beans, cherry tomato, butter and chives. Served with grilled sourdough

GRANDMA'S MEATBALLS | 13.5

Three all-beef meatballs in tomato sauce served with house-made whipped ricotta and focaccia

SAUTEED BROCCOLINI | 10

Crisp and bright green, with garlic butter

BAKED FOUR CHEESE MAC | 14.5

Creamy and cheesy with cheddar, jack, parmigiano and pecorino. Topped with breadcrumbs and chives

LOUISE'S PICKLES | 6.5

A beautiful mix of seasonal vegetables pickled in Louise's kitchen!

HOMEMADE FOCACCIA

FOCACCIA PLATE | 5.5

Four pieces of freshly baked focaccia, with a side of Sicilian olive oil

SEASONAL PLATE | 7

Four pieces of our rotating, special focaccia – ask your server what we have!

BREAD SAMPLER | 9.5

A taste of all our homemade focaccia: 2 pieces sea salt, 2 pieces garlic rosemary, and 2 pieces seasonal

SALADS

SUNSHINE CITRUS SALAD | 16.5

Bright, seasonal citrus with endive, baby spinach, pepitas, olives, shallots, whipped goat cheese + a smoky Calabrian chile vinaigrette

FENNEL + ARUGULA | 13.5

Shaved fennel and fresh arugula with crispy chickpeas, pecorino + a bright lemon vinaigrette

LOUISE'S CAESAR | 13.5

Little gems, homemade croutons, pecorino, cherry tomatoes and homemade caesar dressing (with anchovies)

WINTER FARRO SALAD | 16.5

Farro with roasted beets, feta, apple, radish, watercress and white balsamic vinaigrette

ADD TO YOUR SALAD:

PROSCIUTTO.....	3.5
BURRATA.....	4
AVOCADO.....	3.5
GRILLED CHICKEN	6
SHRIMP.....	6

FRESH PASTA

Every day our chef chooses a special pasta shape **YOU CHOOSE** the sauce + add-ons!

SPICY GARLIC SHRIMP + CALAMARI | 23.5

Fresh shrimp and calamari with garlic, Calabrian chilies, jalapeno, lemon, cherry tomato, fresh herbs and Sicilian olive oil. Best add-ons are breadcrumbs and more chilies!

CREAMY MUSHROOM + TRUFFLE | 23.5

An array of wild mushrooms simmered in a delicate cream sauce with fresh herbs and Parmigiano Reggiano, topped with truffle oil. Great with grilled chicken!

CACIO E PEPE | 16.5

Our best seller! Cracked black pepper and salty pecorino. Try adding crispy, spicy prosciutto!

SAUSAGE + BROCCOLI RABE | 25

A must-try! House-made pork and fennel sausage, tossed with broccoli rabe in a white wine and butter sauce, topped with pecorino. Chef recommends adding cannellini beans and burrata!

DAD'S FAMOUS RED PEPPER SAUCE | 19.5

A dish from Allison's childhood! Creamy, tangy and slightly smoky. Roasted bell peppers blended with smoked paprika, roasted garlic and cream. Pair it with shrimp or crispy, spicy prosciutto!

ROASTED TOMATO SAUCE | 14.5

Our signature sauce, made with organic Bianco DiNapoli tomatoes, onions and garlic. Really good when you add burrata and breadcrumbs.

We have freshly made **GLUTEN-FREE** pasta! Ask about our dishes that can be vegan.

YOU CHOOSE the sauce + add-ons!

PASTA WITH MEATBALLS | 21

Homemade all-beef meatballs in our roasted tomato sauce. Allison's great-grandmother's recipe with breadcrumbs, garlic and pecorino. Try adding whipped ricotta!

SPICY RED PESTO | 19.5

Our original red pesto is back! Sun-dried tomatoes, lemon zest, garlic, Calabrian chiles and sunflower seeds. Our fave add-ons are grilled chicken and breadcrumbs. This sauce can easily be made vegan!

LOUISE'S CLASSIC RAGU | 27

This is the sauce Allison's grandmother would spend all day cooking on Sundays. Slow-cooked meat ragu with beef, pork, sausage, tomato, garlic and lots of love. Adding whipped ricotta is a must!

CAPRESE LASAGNA | 22

So many layers of fresh mozzarella, heirloom tomatoes, ricotta, basil and thin fresh pasta sheets. Served crispy with extra parmesan grated on top.

BOLOGNESE LASAGNA | 25

Slow-cooked beef and pork ragu, layered with fresh pasta sheets, fresh mozzarella and ricotta. Served crispy with extra parmesan grated on top.

PASTA ADD-ONS:

BURRATA.....	4
SHRIMP.....	6
GRILLED CHICKEN	6
CANNELLINI BEANS.....	2.5
SPICY, CRISPY PROSCIUTTO.....	4
HOUSE MADE WHIPPED RICOTTA.....	3.5
FRESH ARUGULA.....	2.5
BREADCRUMBS.....	1
CALABRIAN CHILES.....	1.5
SUBSTITUTE GLUTEN-FREE RIGATONI.....	3.5



TAKE A STROLL TO OUR OTHER LOCATIONS!

PL CAFE

803 8th Ave (on the corner of 8th st)
TAKE HOME YOUR FAVORITES FROM LOUISE!

- Take Out + Delivery
- Pasta Trays + Catering
- Homemade Soft Serve
- Awesome Sandwiches!
- Plenty of Sauces + Add-ons
- Coffee + Homemade Pastries
- Gifts + Merch!

BAR LOUISE

221 7th ave (btw 3rd + 4th st)
A DREAMY, GROWN-UP COCKTAIL + WINE BAR

- Happy Hour 3:30-5:30pm
- Full dinner menu + snacks!
- Gorgeous, creative cocktails
- Parties + private events
- Backyard seating!
- Reservations through Resy

WE ARE SOY + NUT-FREE!

20% AUTOMATIC GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 + MORE

CORKAGE FEE: \$30 PER BOTTLE

OUTSIDE DESSERT FEE: \$3 PER PERSON

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

