

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 + ROASTED TOMATOES | 14.5**
A big, creamy ball of burrata with roasted San Marzano tomatoes, fire-roasted red peppers, black olives, basil **+5 add Prosciutto San Daniele**
- HOUSE MADE CANNELLINI HUMMUS | 11**
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**
Mixed olives marinated in citrus peel + rosemary
- SAUSAGE STROMBOLI | 14.5**
Classic pizza rolls with a house made crust, pork sausage, tomato sauce and lots of melted mozzarella
- 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**
Crispy and bright green, with garlic butter
- BAKED FOUR CHEESE MAC | 14**
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 BREAD

- FOCACCIA PLATE | 5.5**
Four pieces of freshly baked focaccia, with a side of Sicilian olive oil
- SEASONAL PLATE | 6.5**
Four pieces of our rotating, special focaccia – ask your server what we have!
- BREAD SAMPLER | 8.5**
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, pepitas, olives, shallots, whipped goat cheese and 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)
- SPRING FARRO SALAD | 16.5**
Farro with arugula, white beans, olives, radish, Brussels sprouts, yellow squash, mint and honey scallion vinaigrette

ADD TO YOUR SALAD:

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

FRESH PASTA

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

- GARLICKY SHRIMP + CALAMARI | 23.5**
Fresh shrimp and calamari with garlic, lemon, cherry tomato, fresh herbs and Sicilian olive oil. Best add-ons are breadcrumbs and chilies!
- CACIO E PEPE | 16.5**
Our best seller! Cracked black pepper and salty pecorino. Try adding crispy, spicy prosciutto!
- 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!
- PESTO WITH ROASTED CHICKEN | 24**
Roasted chicken thighs and sun-dried tomatoes in a bright, fresh pesto made with spinach, arugula, basil and lemon. So good with burrata added!
- SAUSAGE WITH TOMATO + CREAM | 24**
Pork sausage in a light cream sauce with tomato, white wine, garlic, herbs and topped with scallions. Best add-ons are arugula and whipped ricotta!
- DAD'S FAMOUS RED PEPPER SAUCE | 19**
A dish from Allison's childhood! Creamy, tangy and slightly smokey. Roasted bell peppers blended with smoked paprika, roasted garlic and cream. Pair it with shrimp or crispy, spicy prosciutto!

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

- 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 shrimp and breadcrumbs. This sauce can easily be made vegan!
- CREAMY WILD MUSHROOM | 23.5**
A fan favorite! Five different wild mushrooms, fresh herbs, garlic, parmigiano and cream. Amazing with crispy, spicy prosciutto and fresh arugula.
- 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.
- CAPRESE-STYLE LASAGNA | 20**
So many layers of fresh mozzarella, heirloom tomatoes, ricotta, basil and thin fresh pasta sheets. Vegetarian! Made to order, takes about 25 min.
- BOLOGNESE LASAGNA | 24.5**
Layers of fresh pasta sheets, fresh mozzarella, ricotta and a slow-cooked beef and pork ragu. Decadent and delicious! Made to order, takes about 25 min.

PASTA ADD-ONS:

BURRATA.....	4
SHRIMP.....	6
CALABRIAN CHILES.....	1.5
ROASTED CANNELLINI BEANS.....	2.5
SPICY, CRISPY PROSCIUTTO.....	4
HOUSE MADE WHIPPED RICOTTA.....	3.5
FRESH ARUGULA.....	2.5
BREADCRUMBS.....	0.75
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.