

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

ADD TO YOUR SALAD:	PROSCIUTTO.....	3.5
	BURRATA.....	4
	AVOCADO.....	3.5
	SHRIMP.....	6

SALADS

SUMMER TOMATO SALAD | 16.5
Heirloom tomato, Persian cucumber, radish, Fresno chile, fresh herbs, and homemade Sun Goddess dressing

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)

SUMMER FARRO SALAD | 16.5
Farro with corn, white beans, tomato, olives, peas, ricotta salata and honey scallion vinaigrette



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.

FRESH PASTA

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

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



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!

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 + PEACH RAGU | 25

A must-try! Spicy Italian sausage and roasted peaches, with tomato, onion, garlic and basil, topped with pecorino. Even better when you add burrata!

DAD'S FAMOUS RED PEPPER SAUCE | 19.5

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!

PASTA LIMONE | 19.5

Bright and creamy with fresh lemon juice, pecorino cheese, English peas and cherry tomatoes. We love adding shrimp and breadcrumbs!

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!

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 | 21

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.....	.75
SUBSTITUTE GLUTEN-FREE RIGATONI.....	3.5