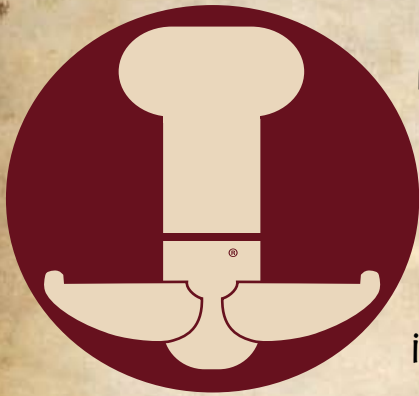


# Uncle Louie The Restaurant



**M**y story began in the Williamsburg section of Brooklyn where I grew up. The neighborhood was truly a melting pot of every ethnic group imaginable.

My neighbors prepared foods from their family background as though they were prepared in the "old country". We 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.

My friends and I would make the rounds to see what our mothers were cooking for dinner, and whatever looked the best, was usually our destination after a hard day playing "stick ball" or "kick the can". We let our noses lead us to the good food! We might have 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 nut shell. 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 time until something better comes along. We have only one goal that is to satisfy our customers 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 I think you'll like what we do".

Buona Fortuna  
Uncle Louie

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## HOURS OF OPERATIONS

Monday thru Saturday - 11:30 AM to 9:00 PM  
Sunday - 5:00 PM to 9:00 PM

Located in the AJ's Marketplace  
Lone Mountain and Scottsdale Road  
31313 N. Scottsdale Road  
Scottsdale, AZ 85262

Reservations suggested • Call 480-595-1122

Patio Dinning • Full Bar • 35 Premium Wines by the Glass • Uncle Louie Specialty Cocktails  
Full Italian Menu Featuring World Famous Stone Oven Pizza  
Eat-in or Take-out

## Appetizers

PRINCE EDWARD ISLAND MUSSELS in a white wine and garlic sauce with tomato	13
CALAMARI FRITTI with a tomato and horseradish dipping sauce	9
TOASTED RAVIOLI St. Louis style with dipping sauce	10
MARYLAND CRAB CAKE 100% crab meat served with remoulade sauce and cole slaw	11
GROUND SIRLOIN SLIDERS (2) with grilled onion on honey baked rolls	9
GARLIC BREAD with cheese and marinara dipping sauce	5
PROSCIUTTO and MELTED MOZZERELLA ON CIABATTA	9
HAND CUT FRIES	5
GRILLED VEGETABLE ANTIPASTO roasted tomato, zucchini, mushrooms, artichoke hearts and eggplant rollatini	11

▪ THE BEST HAMBURGER IN PHOENIX ½ pound ground sirloin on honey baked bun as you like it served with hand cut French fries	12
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## Salads

UNCLE LOUIE SALAD spring mix with balsamic vinaigrett	6
MEDITERRANEAN SEAFOOD SALAD marinated shrimp, calamari and scallops in lemon and olive oil with crisp vegetable medley	12
TUNA NICOISE with boiled potato, green beans and a hard boiled egg	11
CAPRESE fresh sliced tomato with mozzarella, prosciutto and fresh greens with balsamic dressing	10
GREEK OR CAESAR SALAD add grilled chicken	8 4
add blackened shrimp	5
SPRING GARDEN GREENS with candied walnuts, cranberries, goat cheese, raspberry vinaigrette	8

## Soups

SOUP OF THE DAY	6
MINISTRONE	6

## Pizza - Thin and Crispy Crust

INDIVIDUAL SIZE	12	REGULAR SIZE - For two or three	20
LOUIE SPECIAL - pepperoni, fennel sausage, onion, sweet peppers, mushrooms, black olives over mozzarella cheese and our own pizza sauce			
MARGHERITA - mozzarella with fresh tomato topped off with fresh basil			
DEVIL'S DYNAMITE - fennel sausage, pepperoni, green peppers over mozzarella with our pizza sauce			
BLUE BOMBER - gorgonzola and mozzarella cheeses with caramelized onions, bacon and pesto sauce			
NEW YORKER - fennel sausage with mushrooms and green peppers over mozzarella with our pizza sauce			
RUSH STREET - pepperoni over mozzarella cheese with our pizza sauce			
CHICKEN BONANZA - brick oven roasted chicken topped with caramelized onions and roasted red peppers over mozzarella and pesto sauce (roasted garlic cloves optional)			
BROOKLYN BRIDGE - famous Uncle Louie meatballs sliced with roasted peppers and sweet red onions with our pizza sauce and mozzarella cheese			
HAWAIIAN PARADISE - mozzarella with ham and pineapple, green peppers, sweet red onion and choice of pizza or pesto sauce			
SPICY MEDITERRANEAN - feta and mozzarella cheese with fresh tomato covered with kalamata olives, artichoke, spicy pepper rings and pesto sauce			
FOUR SEASONS - prosciutto ham in one section, cajun blackened shrimp in another section, black olives in a third and mushrooms and onion in the fourth section over our pizza sauce			
WHITE PIZZA - four blended cheeses with roasted garlic cloves over pesto sauce			
DESIGN YOUR OWN - choose YOUR OWN combination of topping and sauce			

▪ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Entrees

FISH SPECIAL - (Market Price)	
*ONE HALF FREE RANGE CHICKEN - roasted with garlic lemon and herbs, served with glazed potato and whole garlic cloves	17
CHICKEN SALTIMBOCCA - prosciutto and fontina cheese in a wine sauce with a touch of cream and fresh tomato	19
SHRIMP SCAMPI - jumbo shrimp sautéed with garlic and white wine	23
SHRIMP ALLA DIAVOLO - sauteed shrimp in a spicy tomato sauce	23
VEAL SCALOPPINI MARSALA - sautéed in marsala wine with mushrooms and a touch of cream	23
VEAL SCALOPPINI PICATTA - sautéed in white wine with capers and lemon	23
VEAL PARMESANO - lightly breaded with melted cheese and marinara sauce	23
*OSSO BUCCO - classic Italian veal shank braised in rich gravy served with risotto	29
CHICKEN or EGGPLANT PARMESANO - lightly breaded and served with marinara sauce	18
SIDE OF VEGETABLES - ask your server about today's selections	4

\*All entrees served with pasta except where noted.

## Pasta

SPAGETTI MARINARA - house special (ARRABIATA on request)	14
RIGATONI BOLOGNESE (Meat Sauce) - ground beef and pork sautéed with onion, garlic and herbs with tomato sauce and a touch of cream	15
PENNE WILD MUSHROOM - four varieties of mushroom with cream and a touch of marsala wine	16
ANGEL HAIR WITH PESTO BASIL - tossed with garlic parmesan, olive oil and chopped tomato	14
PENNE or RAVIOLI ALLA VODKA - sautéed prosciutto in vodka, cream and a touch of tomato	15
PENNE POMODORO - fresh tomato sautéed in olive oil tossed with diced fresh mozzarella cheese	15
ANGEL HAIR PRIMAVERA - fresh vegetables with portobello mushrooms and tomato, sautéed in a pesto sauce	15
SPAGHETTI PUTTANESCA - artichoke hearts, kalamata olives, capers and garlic sautéed in a light spicy tomato sauce	17
ANGEL HAIR ALLA PESCATORI - shrimp and chopped clams sautéed in olive oil, garlic and tomato sauce	17
SPAGHETTI and MEATBALLS - our own meatballs served with marinara sauce	16
CHEF SPECIAL LASAGNA - traditional recipe with Bolognese and fennel sausage baked to a golden brown	16
LOBSTER RAVIOLI - brandied cream sauce with fresh tomato and spinach	17

*Add to any of the pasta dinners:*

Fennel Sausage ... 4    Meatballs ... 5    Roasted Chicken ... 4

**\*Ask your server for the reserve wine list.**

## Chardonnay

		Class	Bottle
Sycamore Lane	California	7.00	27.00
Kendall-Jackson Vintner's Reserve	California	half bottle	18.00
Rombauer Vineyards	Carneros	half bottle	32.00
Rodney Strong	Sonoma	8.00	31.00
Sonoma-Cutrer	Russian River	15.00	59.00

## Italian White

Citra, Pinot Grigio	Abruzzi, Italy	6.00	23.00
Hogue, Pinot Grigio	Columbia Valley	8.00	31.00
Principesa Gavi di Gavi	Piedmont, Italy	9.00	35.00
Bottega Vinaia, Pinot Grigio	Trentino, Italy	12.00	47.00

## Specialty White

Zardetto Prosecco Brut	Veneto, Italy	split 10.00	
Montevina, White Zinfandel	Amador County	5.00	19.00
Benziger, Sauvignon Blanc	North Coast	7.00	27.00
Mosel River, Riesling	Germany	8.00	31.00
Robert Oatley, Rose of Sangiovese	Mudgee, Australia	8.00	31.00
Oyster Bay, Sauvignon Blanc	Marlborough, New Zealand	9.00	35.00

## Pinot Noir

Mark West	Sonoma	9.00	35.00
Joseph Drouhin "Laforet" Pinot Noir	Burgundy, France	10.00	39.00
MacMurray Ranch	Central Coast	11.00	43.00
Votre Sante by Coppola	Sonoma Coast	15.00	59.00
Domaine Drouhin	Willamette Valley, Oregon		75.00

## Merlot

Leese-Fitch Adobe	Sonoma	8.00	31.00
Director's by Coppola	Sonoma	12.00	47.00

## Cabernet Sauvignon

La Boca	Mendoza	7.00	27.00
Liberty School	California	9.00	35.00
Hess Select	California	10.00	39.00
Norton "Privada" Cabernet Blend	Mendoza	15.00	59.00
Cain Cuvee, Cabernet Blend	Napa Valley		75.00

## Italian Red

Placido, Chianti	Tuscany, Italy	7.00	27.00
Masi Modello, Sangiovese	Veneto, Italy	8.00	31.00
Michele Chiarlo, Barbera D'Asti	Piedmont, Italy	8.00	31.00
Coraggio, Chianti (Highly Recommended)	Tuscany, Italy	9.00	35.00
Zenato, Valpolicella	Veneto, Italy	10.00	39.00
Allegrini "Palazzo della Torre" Baby Amarone	Veneto, Italy	12.00	47.00
Banfi, Chianti Classico	Tuscany, Italy	13.00	51.00
Antinori "Peppoli" Chianti Classico	Tuscany, Italy	15.00	59.00

## Specialty Red

Riunite, Lambrusco	Emilia-Romagna, Italy	6.00	23.00
Menage a Trois, Red Blend	California	8.00	31.00
El Portillo, Malbec	Mendoza	9.00	35.00
Joel Gott, Zinfandel (Highly Recommended)	California	9.00	35.00
Pillar Box Reserve, Shiraz	Padthaway, Australia	9.00	35.00
Foppiano Vineyards, Petite Sirah	Russian River	12.00	47.00

\*Consuming alcoholic beverages by women who are pregnant may cause birth defects.