



Antipasti

Antipasta Misto

Salami, Kasser cheese, marinated mushrooms, artichoke hearts, roasted peppers, Italian olives, sun dried tomatoes, and smoked salmon. 10.99

Salami and Cheese

Sliced sweet Sopressata, spicy Calabrese and traditional hard salami with sliced smoked Gouda and Havarti Cheeses. 11.99

Calamari Fritta

Fried calamari lightly breaded. Served with marinara sauce. 8.99

Mozzarella Marinara

Served with marinara sauce. (8 each) 6.99

Deep Fried Zucchini

Louie's Special Batter. Served with our house made marinara sauce. 6.75

Bruschetta

Lightly toasted slices of bread topped with a mixture of fresh diced tomatoes, roasted garlic, and a hint of fresh basil. 6.99

Breaded Ravioli

Lightly breaded and deep fried to a golden brown. Served with marinara sauce. 7.25

Insaladas

Caesar, Caesar, Caesar

Our version of the traditional, topped with a choice of a grilled chicken breast, crispy chicken, smoked salmon, or calamari. 9.99

Strawberry Insalata Gorgonzola

Crisp romaine, toasted walnuts, Gorgonzola, avocado, sliced strawberries, grapes and grilled chicken in a red wine vinaigrette dressing. 9.99

Italian Cobb Salad

A crisp bed of romaine topped with a grilled chicken breast, bacon, Gorgonzola cheese, tomato and an egg fan. Your choice of dressing. 9.99

Pizza

Family Style *A Louie's Tradition*

Pepperoni, mushroom, & sausage
Small 11.00 Medium 13.40 Large 16.50 Family 18.75

Louie's Deluxe

Canadian bacon, pepperoni, sausage, mushrooms, onions, & bell peppers
Small 12.50 Medium 14.90 Large 18.75 Family 21.00

Vegetarian

Mushrooms, bell peppers, onions, & black olives
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Margherita

Lightly brushed with olive oil, roma tomatoes, fresh basil, parmesan & mozzarella cheese
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Chicken Pomodoro

Marinated chicken, onions, tomatoes, mozzarella & parmesan with a basilico pomodoro (pesto tomato) sauce
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Pollo Carciofi

Garlic cream sauce, chicken, onions, and artichoke hearts
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Pollo Toscana

Garlic cream sauce, chicken, sliced mushrooms, fresh tomatoes, fresh garlic, mozzarella and parmesan
Small 12.50 Medium 14.90 Large 18.75 Family 21.00

Barbeque Chicken

Barbeque sauce tossed with chicken and green onions then topped with mozzarella & parmesan
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Chicken Vesuvio

Brushed with olive oil, fresh garlic, grilled chicken, red onion, pineapple, with a blend of mozzarella, cheddar and parmesan. Topped with fresh cilantro and a spicy chipotle sauce.
Small 12.50 Medium 14.90 Large 18.75 Family 21.00

Barbe Rosse

Fresh marinated beets, grilled chicken, walnuts, goat cheese crumbles and sliced avocado served over spring mix tossed in a red wine vinaigrette. 9.99

Steak Salad

Steak medallions served on a bed of mixed greens with red onions and feta cheese with a light Balsamic vinaigrette dressing. 10.50

Quinoa Spinach Salad

Julienne spinach, radicchio, sun dried tomatoes, quinoa, sliced cucumber and grilled chicken tossed with a red wine vinaigrette dressing. 10.25

Michelangelo

Pesto sauce, chicken, artichoke hearts and roasted peppers with mozzarella cheese.
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Pesto Guitano

Pesto sauce, mozzarella cheese, mushrooms, artichoke hearts, roma tomatoes
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Bella Vita

Brushed with olive oil, roma tomatoes, onions, fresh garlic, spinach, feta & mozzarella cheeses
Small 11.50 Medium 13.90 Large 17.25 Family 19.50

Gluten Free Pizza

A wheat free 10 inch pizza for those with the gluten free diet. 10.99
Each additional topping .50

Little Lou

8" one item personal pizza. 7.50
Add up to five additional toppings for .25 each

Calzone

A 10" inch three item pizza folded over and sealed before baking 9.99

Italian Calzone

Pepperoni, Sausage, Black Olives, Ricotta, Mozzarella 9.99

Meatball Calzone

Meatballs, Meat Sauce & Ricotta, Mozzarella 9.99

Spinach Calzone

Spinach, Fresh Garlic, Ricotta, Mozzarella 9.99

Create Your Own Pizza

	Small (10")	Medium (12")	Large (14")	Family (16")		
Cheese	8 Slices 9.50	8 Slices 11.90	8 Slices 14.25	12 Slices 16.50		
Each Additional Topping	0.50	0.50	0.75	0.75		
Traditional Tomato	Pesto Sauce	BBQ Sauce	Olive Oil (As a sauce)	Garlic Cream Sauce		
Canadian Bacon	Pepperoni	Mushrooms	Sausage	Onions	Bell Peppers	Black Olives
Fresh Garlic	Spinach	Pineapple	Artichoke Hearts	Roasted Peppers	Chicken	Shrimp
Chorizo	Fresh Tomatoes	Ground Beef	Fresh Basil	Jalapenos	Green Chilies	
	Anchovies	Feta Cheese	Extra Cheese			

***Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Louie's Traditions

Spaghetti

Spaghetti or penne topped with our house made Bolognese (meat), marinara (tomato), or oil and garlic sauce. 10.75 Add meatballs, button mushrooms, or Italian sausage link for 1.99

Ravioli or Tortellini

Tasty pockets of pasta stuffed with cheese with meat or marinara sauce. 12.99

Braised Beef Ravioli 13.99

Baked Manicotti

A three cheese blend wrapped in pasta, covered with marinara sauce then topped with cheese and baked. 12.99

Baked Gnocchi Quattro

Formaggi

Traditional Italian potato dumpling pasta served in a cream sauce with melted Gruyere, Mozzarella, Gorgonzola and Romano cheeses. 13.25

Tortellini Rosato

Cheese Tortellini in a "Pink" or Creamy Marinara Sauce 12.99

Pollo

Chicken Marsala

Sautéed medallions of chicken with button mushrooms, artichoke hearts, and fresh spinach in a creamy marsala wine sauce served over a bed of cheese ravioli. 15.50

Chicken Artichoke Fettuccine

Tender chicken and artichoke hearts tossed with fettuccine in a cream or pesto sauce. 14.99

Pesci & Carne

Linguini Vongole

Thin flat pasta with Manila Clams, garlic, crushed red peppers, white wine and a hint of tomato. 16.99

Grilled Salmon

Grilled Atlantic Salmon served over angel hair with artichoke hearts, mushrooms and capers in a lemon butter cream sauce. 16.99

Shrimp Scampi

Jumbo prawns, with roma tomatoes, fresh basil, garlic and Romano cheese tossed with angel hair. 17.25

Baked Lasagna

Layers of thin pasta, ricotta & mozzarella cheese, ground Italian sausage, and meat sauce baked to perfection. 13.50 Add an Italian sausage link for 1.99

***Tuesday night special 10.25



Fettuccine Alfredo

Traditional or spinach pasta, tossed in our house made Alfredo sauce. 12.99 Pesto or creamy pesto sauce also available. Add shrimp, and/or chicken for 1.99 each.

Baked Rigatoni

Hollow pasta covered with a choice of meat or marinara sauce, topped with cheese and baked. 11.50 Add an Italian sausage link for 1.99

Eggplant Parmesan

Grilled eggplant slices topped with marinara and pesto, and melted mozzarella and parmesan cheeses.

Served with a side of spaghetti. 12.99

Gluten Free Pasta

Louie's is proud to offer gluten free pastas to accommodate gluten free

Blackened Chicken Fettuccine

Chicken seared with Cajun spices. Served over fettuccine with shrimp, sliced mushrooms, spinach and green onions in a cream sauce 14.99

Chicken Parmesan

A breaded breast of grilled chicken with marinara sauce and topped with melted parmesan and mozzarella cheese.

Served with a side of spaghetti. 15.50

Crab Ravioli

Jumbo pasta pockets stuffed with fresh crab. Topped with a Dijon cream sauce with Portobello mushrooms and green onions. 17.99

Petite Tenderloin

Medallions of grilled petite tenderloin topped with sautéed button mushrooms. Served with a side of gnocchi in a Alfredo. 17.99

Veal Parmesan

A breaded veal cutlet topped with marinara, melted parmesan and mozzarella cheese. Served with a side of penne. 17.99

Family Style Meals

Combination Meals For Two or More - All meals are served with your choice of soup or salad and a family style pizza for 14.99 per person

Combination Meals choose two base items (Two People)

Family Style means choose three of the base items (Three or More)

Spaghetti

Lasagna

Gnocchi

Fettuccine

Ravioli

Tortellini

Baked Rigatoni

Manicotti

Penne Pasta

Substitute any base entrée for an additional 1.50 per person (per item):

Chicken Marsala

Shrimp Fettuccine

Chicken Artichoke Fettuccine

Fettuccine Ghiotte

Substitute any base entrée for an additional 2.25 per person (per item):

Shrimp Scampi

Chicken Cacciatore

Chicken Parmesan



In 1965, Louie Mallane established Louie's Pizza in Ketchum– Sun Valley, Idaho. With a bank loan of \$150, Louie purchased necessities such as flour, mushrooms and napkins. Within six weeks, Louie had repaid his original loan. His family grew as did his reputation for a quality dining experience at reasonable prices. Now, over 51 years later, Louie's children continue to maintain his tradition of value and quality. Although the family left the Wood River Valley after 35 years of service, the tradition lives on in the Treasure Valley.

In search of the American dream, Thomas Guitano Mallane (formerly Mallame before a typographical error in Ellis Island) and Catherine Granato immigrated with their families to the United States with dreams of a better life.

As for many immigrants, the reward of the American dream did not come easy. When the two Italians finally met, it was as laborers in the hills of Utah, far from the comfort of New York's Little Italy or the familiarity of their native Italy. While Thomas fought courageously for his new homeland in WWI, Catherine's family continued a tradition of goat farming. For both families there was simply no escaping the deflated economy of the great depression. Times were tight, and Catherine's family (which had once produced cheese fine enough to be requested by the White House) now found that they couldn't even produce their own wine, a practice which one might suspect continued throughout prohibition in the Wasatch hills.

Married in the 1930's, Thomas and Catherine never knew the American dream of riches and life's luxuries. Instead, they simply knew hard work and survival- perhaps creating the greatest legacy of all, tradition. As a child, I remember fighting over who would get the heel (crusty end) of Grandma's homemade bread before we even left town on the four hour drive to visit. "Dalla cocina," "va il gioco" (out of the kitchen, go play) we would hear no less than 20 times a day as we waited for dinner. While patiently waiting, we would devour every olive and antipasti in sight (there was little to no chance that anyone would ever feel hungry in Grandma's house). Eventually, Grandma would usher us to the table for a feast fit for a king. After filling each plate over and over again and muttering: "mangia, mangia" (eat, eat) at least 20 times, Grandma would finally sit down to eat with the rest of her family.



The food of my youth was special. Although many often tried to cook with Grandma, no one ever seemed to get the recipe quite right. It was no secret that as soon as your back was turned she would add a key ingredient without which the dish just wasn't perfect. Although I was blessed to have experienced many traditions and meals brought to America by my Grandparents, it wasn't until my first "extended stay" in Torino (Northern Italy) that I realized I was living these traditions daily through my parents.

Each day Margaret and Louie Mallane would rise early (they still do) and go to work. Whether they are making the sauce, desserts or perhaps a pasta salad for the Sunday brunch, Louie and Margaret still help us add my Grandmother's secret ingredient of love to every dish that we cook.

Years later, I again, found myself on an extended stay in Italy. This time, as I sat on a small veranda of Chez Black in Positano, I raised my glass and saluted my grandparents and their dream. For as I gazed at the sea and pretended to be fluent in Italian, my parents were thousands of miles away stirring the sauce and making desserts. I only hope I can do the same for my kids someday.

Thank you for choosing Louie's Pizza & Italian Restaurant! Grazie!

Lou Mallane (Second Generation)



Farm To Table– A Louie's Tradition For Over 51 Years

Buying local products has been a Louie's tradition since we were founded in 1965. Many of the products that we use today are sourced from the same Idaho companies that supplied my father over 51 years ago. Providing the freshest products available and supporting our local economy has never been a trend at Louie's, it is a standard. From our meats, pizza cheese, dairy to our produce Idaho products have always come first.

Idaho Preferred® is a program of the Idaho State Department of Agriculture dedicated to identifying and promoting Idaho food and agriculture products. Fresh fruits, vegetables and meats; fine wines, beers and spirits; specialty foods, forest products and nursery plants and trees – are all products marketed through the Idaho Preferred® program. Eating fresh, locally produced foods and beverages and buying plants acclimated to Idaho's environment not only assures freshness and quality, but also supports local farmers, ranchers and communities.

Coca Cola

Diet Coke

Sprite

Dr. Pepper

Diet Dr. Pepper

Lemonade

Hi-C Fruit Punch

Fanta Orange

Ice Tea

Louie's Root Beer (No Refills)

Louie's Cream Soda (No Refills)

Milk

Hot Tea

Hot Chocolate

Italian Sodas

(Add .25 cents for cream) Vanilla,

Raspberry, Blackberry, and Strawberry

San Pellegrino Italian Mineral Water

(with and without gas)