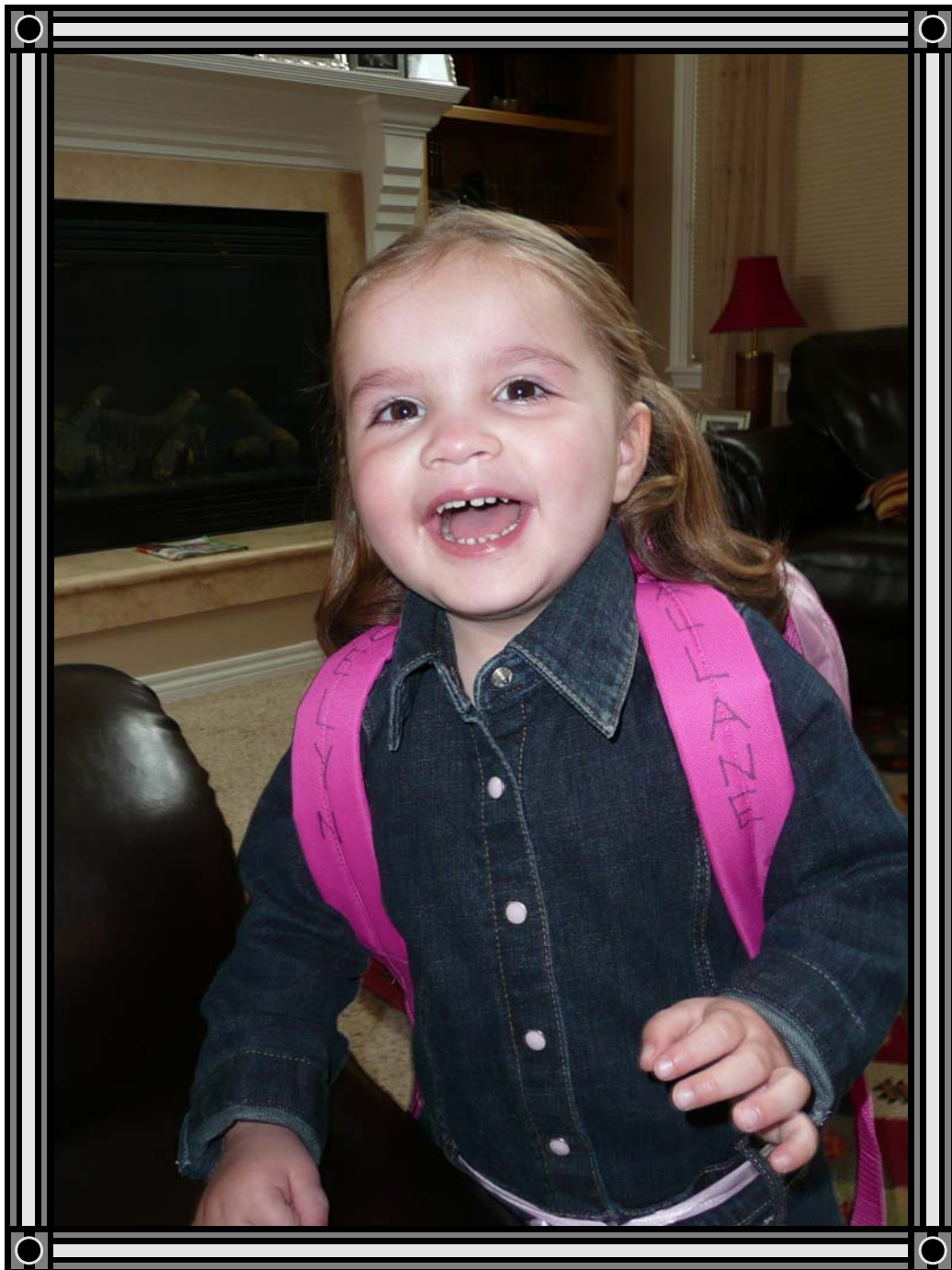




There is a little
Italian in everything
we cook!



Appetizers

Antipasto Misto

Salami, Kasari cheese, roasted peppers, marinated mushrooms, artichoke hearts, Italian olives, sun dried tomatoes, & smoked salmon. 8.99

Calamari Fritta

Calamari rings and tentacles lightly floured and fried golden brown. Served with a side of marinara sauce. 7.45

Bruchetta

Lightly toasted slices of bread topped with a mixture of fresh diced tomatoes, roasted garlic, and a hint of fresh basil. 5.75

Deep Fried Ravioli

Lightly breaded cheese ravioli deep fried to a golden brown. Served with a side of marinara sauce. 7.25

Mozzarella Marinara

Eight cheese sticks served with marinara sauce. 6.75

Deep Fried Zucchini

Strips of fresh zucchini battered lightly and fried golden brown. Served with a side of marinara. 5.25

Stuffed Seafood Mushrooms

Mushroom caps stuffed with scallops, red peppers, shrimp, and sun dried tomatoes in a cilantro lemon butter sauce. 6.75

Roasted Artichoke & Spinach Dip

A blend of roasted artichokes, spinach, parmesan & mascarpone cheese (Italian cream cheese) served hot with Italian flatbread. 6.75

Melted Portobello

A Portobello mushroom cap stuffed with Italian sausage, cream cheese, parmesan cheese and green onions. Topped with mozzarella cheese and bread crumbs and baked. 6.50

Salads

In order to provide the best quality and crispest product possible we cut our lettuce throughout the day and soak it in ice baths.

Caesar, Caesar, Caesar

Our version of the traditional, and topped with a choice of a grilled chicken breast, crispy chicken, smoked salmon, or calamari. 7.25

Insalata Gorgonzola

Crisp romaine, toasted walnuts, gorgonzola, avocado, and a grilled chicken breast and a light red wine vinaigrette dressing. 7.95

Seafood Spinach Salad

Fresh spinach, sliced mushrooms, green onions, bay shrimp, crab, tomatoes, and avocado in a balsamic vinaigrette dressing. 9.50

Italian Cobb Salad

A crisp bed of romaine topped with a grilled chicken breast, bacon, gorgonzola cheese, and an egg fan. Served with choice of dressing. 7.95

Marco Polo

Crisp romaine, spinach, sliced mushrooms, green and red bell peppers, and grilled chicken tossed with a ginger soy vinaigrette dressing. 7.95

Bay Shrimp Waldorf Piadine

Tender bay shrimp with diced pears, toasted pecans, mixed greens and cucumbers. Tossed in a creamy garlic dressing, and served on a warm flatbread. 8.25

Sirloin Steak Salad

Tender strips of top sirloin steak served on a bed of mixed greens with roasted red onions, and feta cheese with a light soy vinaigrette dressing. 7.95

Smoked Chicken

Crisp romaine, feta cheese, walnuts, and sun dried tomatoes topped with smoked chicken and your choice of dressing. \$7.25

Dinner Salad

While all of our dinner entrees include a choice of soup or salad you can add on to your pizza for only 2.95

Salad Bar

Served Monday through Friday from 11 am through 2 pm. 6.75

Sunday Brunch

Join us on Sunday mornings from 10:00 a.m. to 2:00 p.m. for our Sunday Brunch Buffet.

Our buffet menu consists of both traditional breakfast items such as biscuits & gravy, potatoes, bacon, sausage, waffles, & omelets as well as Italian breakfast specialties. \$8.99 adults \$3.95 children ten & under

Pizza

Pepperoni
Canadian Bacon
Sausage
Chorizo
Ground Beef
Chicken

Mushrooms
Onions
Bell Peppers
Spinach
Fresh Basil
Pesto Sauce

Fresh Garlic
Fresh Tomatoes
Black Olives
Pineapple
Roasted Peppers
Garlic Cream Sauce

Jalapenos Or Green Chilies
Artichoke Hearts
Shrimp
Anchovies
Extra Cheese
Feta Cheese

Create Your Own!

	<i>Small</i> 10 Inches 8 Slices	<i>Medium</i> 12 Inches 8 Slices	<i>Large</i> 14 Inches 8 Slices	<i>Family</i> 16 Inches 12 Slices
Cheese	9.20	11.50	13.80	16.10
1 Item	9.50	11.90	14.30	16.60
2 Item	9.80	12.30	14.80	17.10
3 Item	10.10	12.70	15.30	17.60
4 Item	10.30	13.10	15.80	18.10
5 Item	10.60	13.50	16.30	18.60
6 Item	10.90	13.90	16.80	19.10

From grating our cheese & making our pizza sauce to slicing bell peppers, all of our ingredients are prepared fresh daily.

Family Style

Pepperoni, Mushroom, & Sausage

Three Item Pricing

Basque Special

Traditional Basque Chorizo Sausage & Diced Green Chili 's

Two Item Pricing

Louie 's Deluxe

Canadian Style Bacon, Pepperoni, Mushrooms, Sausage, Bell Peppers, & Onions

Six Item Pricing

Vegetarian

Mushrooms, Bell Peppers, Onions, & Black Olives

Four Item Pricing

Chicken Pomodoro

Marinated chicken, onions, tomatoes, mozzarella & parmesan cheese with a basilico pomodoro (pesto marinara) sauce

Four Item Pricing

Pizza Pollo Toscana

A specialty pizza topped with a garlic cream sauce, chicken, sliced mushrooms, fresh tomatoes, fresh garlic, mozzarella and parmigana cheeses

Six Item Pricing

Pesto Guitano

Pesto sauce, mozzarella cheese, mushrooms, artichoke hearts, and fresh roma tomatoes

Four Item Pricing

Pizza Pollo Carciofi

A specialty pizza topped with a garlic cream sauce, chicken, onions, and artichoke hearts

Four Item Pricing

Pizza Margherita

A specialty pizza with the crust lightly brushed with olive oil, fresh roma tomatoes, fresh basil, and light layers of parmesan & mozzarella cheese

Five Item Pricing

Barbeque Chicken

Our tangy house made barbeque sauce tossed with chicken and green onions then topped with mozzarella & parmesan

Six Item Pricing

Pizza Bella Vita

A specialty pizza with the crust lightly brushed with olive oil, roma tomatoes, onions, fresh garlic, fresh spinach, feta & mozzarella cheeses

Six Item Pricing

Gluten Free Pizza' s

A wheat free 10 inch pizza that is compatible with the celiac diet. Your choice of up to three toppings. Each additional topping \$.20

10.99

Calzone/Little Lou

Little Lou (8 " one item personal pizza) 6.99

Add up to five additional items for .25 each

Calzone (Folded Pizza) 7.99

A nine inch one item pizza folded over and sealed before baking. Add up to three additional items for .25 each.

Italian Calzone 7.99

Pepperoni, Sausage, Black Olives, Ricotta, Mozzarella

Meatball Calzone 7.99

Meatballs, Meat Sauce & Ricotta, Mozzarella

Spinach Calzone 7.99

Spinach, Fresh Garlic, Ricotta, Mozzarella

All Calzones & Little Lou Pizza' s (excluding children's menu) Include soup or salad and garlic bread

Sandwiches

Italian Chicken Club

A marinated chicken breast topped with sliced bacon, lettuce, tomato, and avocado.
Served with fries 7.50

Chicken Parmigiana Sandwich

A breast of chicken lightly breaded then topped with marinara, parmesan, and mozzarella cheeses then baked.
(Available without bread) 7.50

Rib Eye Steak Sandwich

Ciabatta bread topped with a rib eye steak, mozzarella, baby greens, and tomatoes.
Served with fries. 8.99

Louie 's Meatball Sandwich

Louie's house made meatballs on a hoagie roll with melted cheese. Served with spaghetti. 7.25

Italian Sausage Sandwich

A grilled Italian sausage link with green bell peppers, marinara sauce, and melted mozzarella cheese served on a hoagie bun with a side of spaghetti. 7.25

Panini

Turkey Panini

Sliced turkey, cheddar cheese and sliced fresh pear on ciabatta bread and pressed in a Panini grill. Served with seasonal fruit and your choice of soup or dinner salad. 8.25

Chicken Panini

Grilled chicken, sliced tomato, mozzarella cheese, caramelized onions, & Pesto on an Italian roll and pressed in a Panini grill. Served with seasonal fruit and your choice of soup or dinner salad 8.75

Salad Bar

Fresh Greens, Caesar & Pasta Salads, Crisp Fresh Vegetables, Homemade Dressings and Louie's Pizza. 6.75

Family Style

Combination meals for groups of two or more

All Family Style meals are served with your choice of soup or salad and a Family style pizza

8.25 per person

Family Style meals combine any *two* of the following Items:

Spaghetti

Manicotti

Ravioli

Tortellini

Lasagna

Fettuccine

Baked Rigatoni

Shrimp Fettuccine

(add an additional \$1.00 per person)

Chicken Artichoke

Fettuccini

(add an additional \$1.00 per person)

Chicken Marsala

(add an additional \$1.00 per person)

Originally, Louie served family style meals in order to allow families to sample various Italian dishes at the same time while still serving them his signature pizza. His vision resulted in meals that were not only fun for families to share, but that were also an exceptional value as well. Forty one years later these meals still provide a great opportunity to mix a variety of entrée's paired with pizza at a price that delivers value.

Pasta Specialties

Chicken Cashew Gorgonzola Fettuccine

Tender slices of chicken with button mushrooms, asparagus, and cashews in a gorgonzola cream sauce with fettuccine 7.99

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. 8.25

Shrimp Fettuccine

Small shrimp and fresh garden vegetables tossed with fettuccine in a creamy pesto sauce. 8.25

Chicken Artichoke Fettuccine

Tender chicken & artichoke hearts tossed with fettuccine in a cream or pesto sauce. 7.99

Tortellini Fossano

A grilled breast of chicken served over cheese tortellini tossed in a lemon butter cream sauce with mushrooms, spinach, and roma tomatoes. 8.25

Baked Fettuccine Marsala

Slices of oven roasted chicken, sliced mushrooms, asparagus and diced tomatoes tossed with fettuccine in a creamy marsala sauce. Topped with mozzarella and parmesan cheese and baked. 7.75

Gnocchi Pomodoro New Item

Traditional Italian potato dumpling pasta tossed in a tomato sauce topped with a tender breast of chicken marinated in a blend of herbs and flavored olive oil and grilled . 8.25

Smoked Chicken Fettuccini

Slices of our own smoked chicken, sliced mushrooms, green onions and red onions tossed in a cream sauce 8.25

Baked Manicotti

Hollow pasta filled with ricotta cheese and seasoned with basil, covered with marinara sauce then topped with cheese and baked. 7.50

Blackened Chicken Fettuccini

Tender chicken coated with Cajun spices and seared on the flat top. Served over a bed of fettuccini tossed in a cream sauce with sliced mushrooms, spinach, green onions and small shrimp. 8.25

Fettuccine al Forno

New Item

Shrimp, scallops, sliced mushrooms and spinach tossed in a cream sauce with a hint of brandy. Topped with mozzarella cheese and baked. 8.99

Ravioli or Tortellini

Tasty pockets of pasta stuffed with either meat or cheese and smothered in house made marinara sauce. 7.75

Penne Novello New Item

Tender slices of chicken tossed with Prima Vera Vegetables chicken broth and melted mozzarella cheese. 7.75

Sicilian Marinated Chicken

Tender breast of chicken marinated in a blend of herbs and flavored olive oil and grilled. Served over cheese ravioli in a cream sauce with sliced mushrooms. 8.75

Eggplant Parmesan

Thin slices of tender eggplant breaded, grilled, and topped with marinara and pesto sauce, baked with mozzarella and parmesan cheeses. Served with a side of spaghetti. 7.25

Rigatoni Luigi New Item

Sliced Italian sausage, roasted red peppers, sliced mushrooms and spinach in a rosato (pink) sauce tossed with rigatoni. 8.25

Louie's Traditions

Quality, tradition and value have been our philosophy since Louie tossed his first pizza over 40 years ago. Each day we seek to maintain this legacy with the freshest imported Parmesan cheeses, pastas, olive oils, and vinegars. Our sauces are prepared fresh daily, and we are always aware of our families Southern Italian roots (Calabrese). Buon Appetito!

Spaghetti/Penne Special

Spaghetti or penne topped with our house made Bolognese (meat), Marinara (tomato), or oil & garlic sauces. Add meatballs, button mushrooms, or Italian sausage link for \$1.75 Includes a salad and soda 6.25

***Monday Night Special 7.25

Baked Lasagna

House-made layers of thin pasta, ricotta cheese, ground Italian sausage, and meat sauce baked to perfection.

Add an Italian sausage link for \$1.75 7.99

***Tuesday Night Special 7.99

Fettuccine

Fettuccine tossed with cream, pesto, creamy pesto sauces, and egg or spinach Pasta. Add primavera vegetables, shrimp, and/or chicken for \$.50 each. 7.50

Baked Rigatoni or Penne

Hollow pasta covered with house made meat or marinara sauce then topped with cheese and baked. Add an Italian sausage link for \$1.75 7.25

All entrees include your choice of soup (made fresh daily) or salad and fresh garlic bread. All of our dressings and bread are made fresh in house.

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

Beverages... Beverages... Bevande Beverages... Beverages...

Coke
Diet Coke
Sprite
Dr. Pepper
Diet Dr. Pepper
Orange Soda
Lemonade
Ice Tea

Louie 's Root Beer
(No Refills)
Milk
Hot Tea
Hot Chocolate
(With Whipped Cream)

Italian Soda 's
(Add .25 cents for cream)
Cherry, Vanilla, Raspberry,
Blackberry, and Strawberry
Italian Mineral Water
(with and without gas)

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 in search 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 cucina," "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 Grandmothers 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.

Lou Mallane
Second Generation American
Louie Mallane's youngest son