

## SIGNATURE SANDWICHES

### COLD

#### THE LOUIE \$12

Genoa salami, capicola, cooked ham, provolone cheese, shaved iceberg, tomato, red onion, mayo, oil and vinegar

#### ROMAN FIESTA \$13

Genoa salami, pepperoni, cooked ham, marinated roasted red peppers, mixed greens, fresh mozzarella, balsamic vinaigrette

#### SEVERINO GRANDE \$15

Hot soppressata, prosciutto, hot coppa, mortadella, provolone cheese, giardiniera, shaved iceberg

#### PROSCIUTTO MIO \$16

Italian prosciutto, fresh mozzarella, marinated roasted red peppers, mixed greens, balsamic vinaigrette

#### VEGGIE DELIGHT \$13

Grilled eggplant, portobello mushroom, pickled red onion, roasted peppers, fontina cheese, mixed greens, herb aioli

#### ROAST BEEF HORSERADISH \$14

Roast beef, horseradish aioli, mixed greens, muenster cheese, pickled red onion, roasted red peppers

### HOT

#### BREADED CHICKEN CUTLET \$15

Breaded chicken cutlet, fresh mozzarella, marinated roasted red peppers, basil pesto

#### CHICKEN PARM \$14

Breaded chicken cutlet, Lou's marinara, fresh mozzarella

#### MEATBALL PARM \$13

House meatballs, Lou's marinara, fresh mozzarella

#### EGGPLANT PARM \$13

Breaded eggplant, Lou's marinara, fresh mozzarella

#### PORCHETTA BROCCOLI RABE \$16

Braised porchetta, sharp provolone, herb aioli, broccoli rabe

#### ITALIAN BEEF \$14

Roast beef, sharp provolone, au jus, house giardiniera

#### SAUSAGE PEPPERS & ONIONS \$12

Sweet italian sausage, caramelized onion, red and green bell pepper, marinara sauce

### PANINIS

#### GRILLED CHICKEN PESTO \$12

Grilled chicken, fresh mozzarella, oven dried tomato, basil pesto

#### CAPRESE \$12

fresh mozzarella, tomato, fresh basil, roasted tomato pesto, balsamic reduction

#### PROSCIUTTO MOZZARELLA \$14

Italian prosciutto, fresh mozzarella, marinated roasted red peppers, balsamic vinaigrette

#### QUATTRO FORMAGGI \$14

Taleggio, fontina, gorgonzola, baby arugula, mozzarella grilled cheese, caramelized onion

#### GRILLED VEGGIE \$12

Grilled eggplant, grilled zucchini, artichoke hearts, fontina cheese, herb aioli

### SIDES

#### FRESH MOZZARELLA STICKS \$7.99

#### ARANCINI BALLS \$7.99

Served with Lou's marinara

 VEGETARIAN

 VEGAN

 GLUTEN FREE

# FRESH SALADS

## COMPOSED SALADS

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|---|-------------|---|-------------|
| <b>(V+)(GF) GARDEN SALAD</b>  | <b>\$9</b>  | <b>(GF) CHEF SALAD</b>  | <b>\$13</b> |
| Mixed greens, carrot, cucumber, tomato, red onion, citrus vinaigrette |             | Mixed greens, carrot, cucumber, swiss, cheddar, hard boiled eggs, turkey, ham, buttermilk dill dressing |             |
| <b>CAESAR SALAD</b>   | <b>\$10</b> | <b>ADD GRILLED CHICKEN</b>  | <b>+\$3</b> |
| Chopped romaine, anchovy, croutons, parmesan cheese, caesar dressing  |             |   |             |

## SIGNATURE DELI SALADS

Sold at market price

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|---|--|--|--|
| <b>(GF) CHICKEN SALAD</b>   |  | <b>(GF) WILD AMERICAN TUNA SALAD</b>   |  |
| Poached chicken breast, carrot, celery hearts, red onion, fennel fronds, mayo   |  | Tuna, olive oil, haricot vert, zucchini, kalamata olive, castelvetrano olive, mixed greens, basil, parsley, oregano, mint, lemon zest        |  |
| <b>(V)(GF) FRESH MOZZARELLA &amp; TOMATO</b>  |  | <b>(V+) MEDITERRANEAN COUSCOUS</b>   |  |
| Roma, san marzan and cherry tomatoes, bocconcini mozzarella, basil, salt and pepper   |  | Israeli couscous, parsley, mint, scallion, cucumber, red & yellow bell pepper, espellete, roasted garlic oil, white ver ju champagne vinegar |  |
| <b>(V+) PASTA SALAD</b>   |  | <b>(V)(GF) RUSTIC GRILLED VEGETABLES</b>   |  |
| Multi-colored fusilli   |  | Zucchini, squash, carrot, red onion broccoli rabe, leeks, olive oil, salt and pepper   |  |
| <b>(V)(GF) ROASTED FINGERLING POTATO</b>  |  | <b>(V+) GRAINS SALAD</b>   |  |
| Blanched and roasted fingerling potatoes, parmesan, sliced garlic, blended oil, thyme, salt & pepper  |  | Farro, carrot, celery, shallot, thyme, rye berry, quinoa   |  |
| <b>(V) MACARONI SALAD</b>   |  | <b>(V)(GF) BROCCOLI RABE</b>   |  |
| Elbow macaroni, mayo, white vinegar, celery, red onion, carrot  |  | Broccoli rabe, garlic, crushed red pepper, olive oil, salt and pepper, parmesan, pecorino  |  |
| <b>(V+) (GF) WILD ROASTED MUSHROOMS</b>   |  | <b>(V+) (GF) MARINATED PORTOBELLO MUSHROOMS</b>  |  |
| Crimini, honjemiji, maitake, shiitake, oyster, royal trumpet, olive oil, salt and pepper  |  | Portobello, garlic, blended oil, rosemary, balsamic vinegar, salt and pepper   |  |
| <b>(V+) (GF) BALSAMIC MARINATED EGGPLANT</b>  |  | <b>(V+) (GF) HOUSE ROASTED PEPPERS &amp; GARLIC</b>  |  |
| Eggplant, balsamic reduction, salt and pepper   |  | Peppers, roasted garlic, olive oil   |  |
| <b>(GF) ANTIPASTO SALAD</b>   |  | <b>(GF) STUFFED PEPPERS WITH PROSCIUTTO</b>  |  |
| Mix of cured meats, cheeses, & pickled vegetables   |  | Peppers, prosciutto, sharp provolone   |  |
| <b>(V+) (GF) EGGPLANT CAPONATA</b>  |  | <b>(V+) (GF) GRILLED MARINATED ARTICHOKE HEARTS</b>  |  |
| Eggplant, onion, celery hearts, roasted garlic, red bell pepper, golden raisins, olives, capers, tomato, mustard seed, fennel fronds, sugar, sherry, red ver ju, black pepper |  | Olive oil, crushed red pepper, fresh oregano, salt, black pepper, balsamic reduction   |  |

# HEARTY SOUPS

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|--|------------|--|------------|
| <b>(V) MINISTRONE</b>  | <b>\$9</b> | <b>(V) POMODORO CREAM</b>  | <b>\$8</b> |
| Rustic vegetable stew with three-bean medley, mini tomato pasta shells, parmesan |            | Creamy plum tomato soup, roasted garlic, chopped basil, baby arugula |            |

**(V) VEGETARIAN**   **(V+) VEGAN**   **(GF) GLUTEN FREE**