Lou’s is a New York-style Italian delicatessen and marketplace, featuring hot and cold sandwiches, comforting soups, salads, and pastas, as well as homemade mozzarella, Italian sausages, and pastries. We also offer an extensive catering menu and a curated selection of specialty retail items.

Founded by Joshua Pollack, Lou’s is the fifth restaurant in the Bridge & Tunnel Restaurant Group, following three Rosenberg’s Bagels locations and Famous Original J’s Pizza.

Presented by Executive Chef Jason Somers.

ADDRESS
3357 N Downing St, Denver, CO

HOURS
Tuesday - Sunday, 10a - 8p

CONTACT
720.287.3642
catering@lousitalianspecialties.com
/lousitalian
@lousitalian

LUNCH BOXES
PERFECT FOR OFFICE CATERING!

Assortment of Our Favorite Sandwiches
Cut in Thirds: Horseradish Roast Beef, The Louie, and Breaded Chicken Cutlet

$125 SERVES 10
Includes 1 lb Potato Salad, 1 lb Macaroni Salad, and 10 Bags of Potato Chips

$200 SERVES 20
Includes 2 lbs Potato Salad, 2 lbs Macaroni Salad, and 20 Bags of Potato Chips

ASK ABOUT OUR
ITALIAN PASTRIES AND COOKIES
APPETIZERS

HALF 50 / FULL 90
- Mozzarella Sticks
- Fried Ravioli
- Arancini Balls
- Chicken Fingers

GREEN SALADS

HALF 35 / FULL 60
- Garden Salad
- Chef Salad
- Chopped Caesar

OLIVE BAR  CHOOSE 3

HALF 35 / FULL 60
- Garlic Stuffed Castelvetrano Olives
- Gaeta Olives
- Kalamata Olives
- Roasted Red Peppers
- Grilled Artichoke Hearts
- Balsamic Mushrooms

VEGETABLE, CHEESE, & CHARCUTERIE PLATTERS

HALF / FULL
- Vegetable Crudité 30 / 50
- Grilled Vegetable Platter 35 / 60
- Roasted Tri-Color Potatoes 30 / 50
- Charred Broccoli Rabe 40 / 70
- Caprese Salad 45 / 80
- Premium Cheese Selection 65 / 120
- Assorted Cold Cuts 50 / 90
- Premium Charcuterie Selection 90 / 170

HOT PLATES

SERVED WITH TOASTED BAGUETTE  HALF / FULL

SAUSAGE & PEPPERS 60 / 110
- Sweet Italian Sausage, Caramelized Onions, Bell Peppers, Lou’s Marinara

CHICKEN PARMESAN 65 / 120
- Breaded Chicken Cutlet, Mozzarella, Parmesan, Lou’s Marinara

MEATBALL PARMESAN 60 / 110
- Classic Italian Meatballs, Mozzarella, Parmesan, Lou’s Marinara

EGGPLANT PARMESAN 50 / 90
- Breaded Eggplant, Mozzarella, Herbed Ricotta, Parmesan, Lou’s Marinara

CHICKEN FRANÇAISE 65 / 120
- Chicken Breast, Parmesan, Lemon, Butter

CHICKEN PICCATA 65 / 120
- Chicken Breast, Capers, White Wine, Lemon, Thyme

CHICKEN MARSALA 65 / 120
- Chicken Breast, Crimini Mushrooms, Rosemary, Marsala Wine

CHICKEN SALTIMBOCCA 70 / 130
- Chicken Breast, Prosciutto, Spinach, Sage, Butter

CHICKEN CACCIAFORE 65 / 120
- Roasted Leg & Thigh, Fennel, Tomato, Oregano

SHAVED PORCHETTA 70 / 130
- Roasted Pork, Garlic, Dijon, Au Jus

ROASTED PORK TENDERLOIN 65 / 120
- Roasted Peppers, Balsamic Glaze

SHAVED ROAST BEEF 60 / 110
- Choice of: Brown Gravy or Caramelized Onion Jus

PASTA

HALF / FULL

PENNE VODKA 45 / 80
- Plum Tomato Cream Sauce, Parmesan, Basil

CAVATELLI & BROCCOLI 45 / 80
- Cavatelli Pasta, Roasted Tomatoes, EVO, Crushed Red Pepper

BAKED ZITI 45 / 80
- Mozzarella, Herbed Ricotta, Lou’s Marinara, Basil

THREE CHEESE RAVIOLI 55 / 100
- Choice of: Parmesan & Butter, Vodka Sauce, Lou’s Marinara, Mushroom Bolognese, or Traditional Meat Bolognese

LINGUINI & CLAM SAUCE 60 / 110
- Choice of: White or Red Sauce

SHRIMP SCAMPI 65 / 120
- Garlic Shrimp, Cavatappi Pasta, Lemon, EVO

MUSSELS MARINARA DIABLO 60 / 110
- PEI Mussels, Pasta, Spicy Tomato Sauce

RIGATONI BOLOGNESE 55 / 100
- Traditional Meat Sauce, Parmesan, Basil

MANICOTTI & SAUSAGE 60 / 110
- Baked Stuffed Pasta, Mozzarella, Parmesan, Mascarpone, Lou’s Marinara
- Choice of: Mild or Hot Sausage

CHEESE LASAGNA 60 / 110
- Mozzarella, Herbed Ricotta, Lou’s Marinara

VEGETABLE LASAGNA 65 / 120
- Eggplant, Roasted Red Peppers, Spinach, Mozzarella, Herbed Ricotta, Mushroom Bolognese

MEAT LASAGNA 70 / 130
- Mozzarella, Herbed Ricotta, Traditional Meat Bolognese

QUESTIONS?  CALL 720.287.3642
EMAIL CATERING@LOUSITALIANSPECIALTIES.COM