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Est. 1978



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# APPETIZERS

## 14 Vegetable Minestrone

Made from scratch daily. Topped with shaved Grana-Padano cheese.

3 Cup / 5.5 Bowl

## Jumbo Fried Ravioli (at select locations only)

Filled with smoked mozzarella, roasted tomatoes, and Italian herbs. Dusted with Pecorino Romano and garlic, then served with a pesto Alfredo sauce. 8.5

## Nona's Meatballs

Lean sirloin and pork with fresh herbs and Parmigiano-Reggiano. Served with spicy tomato sauce. 9

## Burrata & Roasted Beets

Local Burrata, organic beets and aged balsamic vinegar. 9



## Baked Portobello

Marinated portobello filled with roasted artichokes, spinach, and Italian cheeses. 9.5

## Ahi Tartar

Sashimi-grade tuna chopped, fresh avocado, red onion, and cilantro served with wonton chips. 10

## Fritto Misto (at select locations only)

Fried zucchini, shrimp and calamari served with arrabiatta and tartar remoulade. 11

## Crab Cakes

Lump meat crab cakes served with spicy aioli and jalapeno slaw. 11

# GREENS

## Classic Caesar

Crisp romaine, Grana-Padano, Pecorino Romano, and toasted garlic croutons. 9

Add grilled chicken breast 3

## Montecito

Baby organic lettuce, roasted tomatoes, beets, goat cheese, caramelized walnuts, and balsamic vinaigrette. 11

## Louise's Chop

Mixed greens, roma tomatoes, bell peppers, cucumbers, garbanzo beans, and mozzarella, chopped and topped with crispy onions and pepperoncini, with house vinaigrette. 10

## Antipasto Chop

Louise's Chop salad with Genoa salami, pepperoni and provolone 12.5

## BBQ Chicken Chop

Louise's Chop salad with tender BBQ chicken and balsamic vinaigrette. 12.5



## Cobb

Fresh greens with tomatoes, smoked bacon, Gorgonzola, grilled chicken, avocado, scallions, and chopped egg, with Gorgonzola dressing. 13.5

## Sonoma

Baby organic lettuce, Sonoma goat cheese, sun-dried tomatoes, and pine nuts, with balsamic vinaigrette. 10.5

## Sesame Ahi Tuna

Seared ahi, organic greens, cilantro, scallions, mandarins, bell peppers, carrots, and wontons, with sesame ginger vinaigrette. 13.5

## Thai Chicken

Baby lettuce, mango, bell pepper, wontons, peanuts, avocado, cilantro, and marinated chicken, with spicy Thai peanut dressing. 12.5

Add to any salad: Grilled Chicken 3 Shrimp 4 Salmon 5 Tuna 5

Add soup or a side salad to any dish:

Cup of Minestrone | Classic Caesar 3 Louise's Chop | Sonoma Goat Cheese 4

## Louise's Famous Focaccia

Since we opened our doors in 1978, our award-winning, authentic Italian table bread has been enjoyed by millions of Angelenos, one piping-hot basket at a time. Complimentary with every entrée.



# MEATS

## Chicken Piccata

Chicken breast, lemon, capers, shallots, Chardonnay, and butter. Served with garlic mashed potatoes and seasonal vegetables. 14

## Chicken Balsamico

Grilled chicken marinated in herbs, shallots, olive oil, and aged balsamic. Served with braised spinach and roasted vegetables. 14

## Chicken Marsala

Chicken breast, fresh herbs, shallots, Marsala wine, and mushrooms. Served with garlic mashed potatoes and vegetables. 14



## Chicken Parmigiana

Breaded chicken, house tomato sauce, and mozzarella. Served with linguine Alfredo. 14

## Rosemary Beef Tenderloin (at select locations only)

USDA Choice fillet medallions rosemary skewered and grilled, finished with gorgonzola butter. Served with garlic mashed potatoes and braised spinach. 18

# SEAFOOD

## Linguine & Clams

Fresh clams, EVOO, white wine, parsley, and garlic. 12.5

## Blackened Tilapia

Pan-seared, served with broccoli spears and a sriracha cream sauce. 14

## Fettuccine di Mare

Tender prawns and sea scallops sautéed in a lemon garlic cream sauce. 16

## Grilled Salmon

Fresh Atlantic salmon with a light Chardonnay sauce, served with garlic mashed potatoes and grilled vegetables. 18



## Ginger Glazed Salmon

Grilled salmon served over julienne vegetables with a soy ginger reduction. 18

## Linguine Pescatore

Sea scallops, prawns, clams, mussels, fresh fish, and linguine in a garlic tomato sauce. 16

# PIZZAS 10" / 14" / 16"

Gluten-free 10" pizza available. Add 1

## Original Cheese

Louise's pizza sauce and whole milk mozzarella. 10 / 13 / 16

## Margherita

Mozzarella, roma tomatoes, and organic basil. 11 / 14 / 18

## Roasted Vegetable

Roasted portobello mushrooms, sweet peppers, red onions, mozzarella, and roasted tomatoes. 11 / 14 / 18

## BBQ Chicken

BBQ chicken, red onions, mozzarella, smoked Gouda, BBQ sauce, and cilantro. 12 / 15 / 19

## Village Special

Pepperoni, sausage, mushrooms, bell peppers, sweet onions, and mozzarella. 13 / 16 / 20



## Prosciutto & Arugula

Mozzarella cheese, arugula, prosciutto, and Grana-Padano. 13 / 16 / 20

## Roasted Tomato & Italian Sausage SPICY

Roasted tomatoes, Italian sausage, mozzarella, mushrooms, fresh oregano, and red chili flakes. 12 / 15 / 19

## Asparagus & Goat Cheese

Goat cheese, asparagus, roasted tomato and Parmigiano-Reggiano. 13 / 16 / 20

Or create your own specialty pizza: Additional toppings: 10" 1 each 14"/16" 1.5 each

Artichokes | Bell peppers | Goat cheese | Italian sausage | Olives | Organic basil  
Pepperoni | Roasted tomatoes | Roma tomatoes | Sliced mushrooms | Sweet onions

# PASTA

Gluten-free pasta available. Add 1

## Spaghetti Agli-Olio

Pan-roasted garlic, crushed red pepper, EVOO 8

Add seasonal grilled vegetables 3

## Angel Hair Concasse VEGETARIAN

Fresh plum tomato concasse, EVOO, garlic, and basil. 9

## Penne Arrabiatta SPICY | VEGETARIAN

House tomato sauce, garlic, parsley, and red chili flakes. 9

## Fettuccine Alfredo

Fresh egg fettuccine and Alfredo sauce with Grana-Padano and Parmigiano-Reggiano. 11

## Rigatoni Amatriciana

Rigatoni tossed in a smoked bacon and spicy tomato sauce, Grana-Padano and Parmigiano-Reggiano cheeses. Finished with a touch of pesto. 12

## Penne Asparagus VEGETARIAN

Asparagus, mushrooms, fresh roma tomatoes, sun-dried tomatoes, garlic, pesto, and Parmigiano-Reggiano. 12



## Fettuccine with Chicken

Fresh egg fettuccine, sautéed chicken breast, roasted tomatoes, and scallions tossed in a Chardonnay cream sauce. 13

## Tagliatelle Bolognese

Fresh thin fettuccine tossed in a slow simmered ragu of fresh sirloin and pork, tomato sauce, garlic, herbs, and red wine. 12.5

## Spaghetti with Meatballs

With Louise's original tomato sauce and topped with Nona's meatballs. 13

## Pappardelle with Italian Sausage

Spicy sausage, plum tomatoes, garlic, herbs, Bolognese and crème fraîche. 14

## Cajun Jambalaya SPICY

Prawns, spicy Italian sausage, chicken, mushrooms, scallions, and spices. Served in a light tomato garlic cream sauce. 14

Add to any pasta: Chicken 3 Shrimp 4 Salmon 5

# RAVIOLI & LASAGNA

## Four Cheese Ravioli

Fresh pasta filled with mascarpone, ricotta, Pecorino, Parmigiano-Reggiano, and fresh herbs. 12

Choose from the following:

**Al Forno** Prepared in a light cream sauce and oven baked.

**Alla Tomato** With handmade tomato sauce and fresh basil.

## Lobster & Prawn Ravioli

Sweet Maine lobster and jumbo prawns folded into fresh ravioli pasta, served with a classic vodka cream sauce. 18

## Butternut Squash Ravioli

Fresh pasta filled with roasted butternut squash in a sage and brown butter sauce. 13



## Eggplant Parmigiana

Layers of eggplant with fresh basil and imported cheeses, covered with tomato sauce and mozzarella cheese. 12

## Lasagna Bolognese

Whole milk mozzarella, Bolognese, ricotta, parsley, and aged Parmigiano-Reggiano. Layered between fresh pasta. 14

## Louise's Family Packs (Serves 4-5 comfortably)

All Family Packs include Louise's Famous Focaccia bread. No substitutions please. Available for take-out or delivery only.

### Family Pizza

Large 2-Topping Pizza  
Louise's Chop Salad

\$25

### Family Pasta

Choose Two Pastas:  
Penne Marinara, Alfredo  
or Bolognese  
Louise's Chop Salad

\$35

### Family Combo

Choose Two Pastas:  
Penne Marinara, Alfredo  
or Bolognese  
Large Cheese Pizza  
Louise's Chop Salad

\$45

Add gourmet cookies and beverages for \$2.50 per person.

## PANINI

Served on our famous focaccia bread, baked fresh daily. Includes a choice of Minestrone soup, green salad, or fresh fruit.

**Add to any panini:**

*Fresh avocado | Smoked bacon 1*

### **Grilled Vegetable** VEGETARIAN

Portobello mushroom, grilled bell pepper, and red onion, topped with smoked gouda and roasted tomatoes with a balsamic aioli. **9**

### **Roasted Turkey**

Roasted turkey, provolone, leaf lettuce, tomato, and pesto aioli. **9.5**

### **Grilled Chicken**

Grilled chicken, leaf lettuce, roasted tomatoes, provolone, and aioli. **9.5**



### **Sicilian**

Imported salami, pepperoni, prosciutto, and provolone cheese with ripe tomatoes, shredded romaine, pepperoncini, and balsamic aioli. **9.5**

### **Crispy Chicken**

Parmesan-crusted chicken, romaine, Grana-Padano, provolone, and Caesar aioli. **9.5**

### **Brentwood Club**

Chicken breast, smoked bacon, avocado and mozzarella, roma tomatoes, leaf lettuce, and aioli. **11**

## SWEETS

### **Old Fashioned Chocolate Cake**

Dark chocolate layer cake with European chocolate butter cream. **6**

### **New York Cheesecake**

A traditional New York style cheesecake with a tart sour cream topping on a graham cracker crust. **6**

### **Red Velvet Triple Layer Cake**

Moist, light chocolate cake filled and topped with cream cheese frosting. **6**

### **Hummingbird Cake**

Decadent layers of cake with hints of banana, pineapple and pecans, with a sweet cream cheese frosting. **6**



### **Tiramisu**

A Louise's classic made fresh daily. Lady fingers dipped in espresso layered in mascarpone cheese and cream. **6**

### **Italian Lemon Cake**

Light sponge cake with lemon cream filling. **6**

## GOURMET BITES

From Sweet Lady Jane

**Oatmeal, Chocolate Chip, Triple Chocolate Chunk, and Peanut Butter Cookies** **1.5**

**Brownies** **2**

## BEVERAGES

**Coke, Diet Coke, Sprite, IBC Root Beer, Water, Iced Tea, & Lemonade** **1.5**

Delivery and service charges apply. Items may vary by location and prices are subject to change without notice. \$20 minimum order for delivery.

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# MEETINGS, PARTIES & GATHERINGS Serves 6-8 / Serves 12-16

## APPETIZERS

- Jumbo Fried Ravioli  
Bruschetta Pomodoro  
\$20 / \$26
- Nona's Meatballs  
Burrata & Roasted Beets  
Spinach Artichoke Dip  
Stuffed Mushrooms (CRAB OR SPINACH)  
\$25 / \$45
- Ahi Tartar  
Crab Cakes  
\$30 / \$55

## GREENS

- Classic Caesar  
Louise's Chop  
\$36 / \$60
- Sonoma  
Montecito  
\$40 / \$70
- Antipasto Chop  
BBQ Chicken Chop  
Thai Chicken  
\$46 / \$80
- Cobb  
Sesame Ahi Tuna  
\$49/\$90

## MEATS

- Chicken Piccata  
Chicken Marsala  
Chicken Parmigiana  
Chicken Balsamico  
\$60 / \$110
- Rosemary Beef Tenderloin  
\$89 / \$160

## SEAFOOD

- Blackened Tilapia  
\$60 / \$110
- Grilled Salmon  
Ginger Glazed Salmon  
Lobster Ravioli  
\$65 / \$120

## PASTA

- Spaghetti Agli-Olio  
Angel Hair Concasse VEGETARIAN  
Penne Arrabiatta SPICY  
\$36 / \$60
- Penne Alfredo  
Rigatoni Amatriciana  
Penne Asparagus VEGETARIAN  
Rigatoni Bolognese  
\$40 / \$70
- Eggplant Parmigiana  
Spaghetti with Meatballs  
Lasagna Bolognese  
\$46 / \$80
- Linguine & Clams  
Penne with Chicken  
Rigatoni with Italian Sausage  
Cajun Jambalaya SPICY  
\$50 / \$90

## PANINI & FOCACCIA

- Panini Platter  
\$36 / \$66
- Louise's Focaccia Bread  
\$8 / \$15

## SIDES

- Fresh Broccoli  
Garlic Mashed Potatoes  
Roasted Vegetables  
Steamed Vegetables  
Parmesan Roasted Potatoes (REQUIRE 24 HR. NOTICE)  
\$15 / \$26

## SWEETS

- Gourmet Cookies & Brownies  
\$18 / \$32
  - Sweet Lady Jane Cakes & Cheesecakes  
\$49 (serves 12 - 16)
- All desserts are available "whole" with 48 hours notice.

## Party Packs (Serves 8-10)

All Party Packs include Louise's Famous Focaccia bread. No substitutions please.

### Panini Basket

- Assortment of Louise's Paninis  
Caesar or Louise's Salad  
Gourmet Cookies  
Ice Cold Water & Soda  
\$85

### Pizza Party

- Two Large 2-Topping Pizzas  
Caesar or Louise's Salad  
Gourmet Cookies  
Ice Cold Water & Soda  
\$85

### Pasta Bowl

- Pasta Dish  
(choice of Penne Arrabiatta, Alfredo, Bolognese or Primavera)  
Caesar or Louise's Salad  
Gourmet Cookies  
Ice Cold Water & Soda  
\$85



# WINE-DOWN WEEKENDS

Half price bottles of select wines all day Friday through Sunday!  
Wine-Down and relax at Louise's...  
RESTRICTIONS APPLY. ASK YOUR SERVER FOR DETAILS.



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Some restrictions apply, see site for details.



## PRIX FIXE MENU

Start your week off right with a delicious, 3-course dinner at a great price.

MONDAY - WEDNESDAY  
4:00 - CLOSE  
\$14.95 PER PERSON

### STARTER

Louise's House Salad • Minestrone Soup

### CHOICE OF ENTRÉE

Chicken Parmigiana • Chicken Marsala  
Linguine & Clams • Penne Asparagus  
Pappardelle with Italian Sausage  
Fettuccine with Chicken

### DESSERT

Tiramisu

ADD A GLASS OF LOUISE'S BISTRO WINE FOR \$5

"Hey Mambo" Swanky White or Sultry Red

Stand alone offer. No splits or substitutions. For dine-in only.

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