

LOUIE *And* CHAN

ASSAGGI / APPETIZERS

- PEPERONCINI** 8

Blistered shishito peppers, lemon zest, sea salt, chive aioli
- SARDE A BECCAFICO CATANESI** 10

Wood fired stuffed sardines
- ARANCINO** 11

Fried rice balls, tomato cream, guanciale, green peas, mozzarella
- POLPETTINE** 14

Lamb meatballs, spicy tomato sugo, feta, mint, Parmigiano
- MARROW** 17

Savory Gianduja crusted bone marrow, chile & white balsamic jam, Himalayan sea salt, torn bread
- POLIPO** 17

Charred octopus, cannellini, sizzling escabeche, soft herb salad, 12yr balsamic
- BURRATA** 18 (add Prosciutto for \$7)

Burrata, arugula, extra virgin olive oil

BY YOURSELF OR TO SHARE!

- ANTIPASTO MISTO** 16/32

Chef's selection of artisanal cheeses and cured meats, grilled vegetables, marinated olives
- TAGLIERE DI FORMAGGI** 24

Chef's selection of Artisanal cheeses
- TAGLIERE DI SALUMI** 19

Chef's selection of cured meats

INSALATE

- ERBE** 11

Baby greens, herbs, grape tomato, Piave, shallot vinaigrette
- RUCOLA E CARCIOFI** 14

Baby arugula, braised artichokes, shaved Pecorino di Sardegna, lemon vinaigrette
- ANGURIA** 14

Watermelon, heirloom tomatoes, feta cheese, red ribbon sorel, house-pickled watermelon rinds
- KALE** 15

Wilted kale, avocado, snow peas, fennel, pickled chilies, roasted pecans, Green Goddess vinaigrette
- PANZANELLA** 14

Heirloom tomatoes, cucumber, peppers, spanish black olives, capers, basil, housemade foccaccia croutons, Dijon vinaigrette

PASTA

- CACIO E PEPE** 12

Spaghetti, butter, pepper, Parmigiano, Pecorino Romano, garlic
- FUSILLI ALLA CAPRESE** 16

Artisanal fusilli, imported buffalo mozzarella, grape tomato, basil
- RIGATONI AL RAGU** 19

Slow cooked short-rib tomato ragu, basil
- MEZZALUNA AL LIMONE** 18

Half moon ricotta filled Raviolis, lemon cream, lemon zest
- LINGUINI VONGOLE** 19

Fresh linguini, little neck clams, white wine, cherry tomatoes, parsley
- TAGLIATELLE AI RICCI** 32

House-made tagliatelle, fresh sea urchin, spicy cucumber julienne, caviar

PIZZA

Our mozzarella is house made / For imported buffalo mozzarella add \$3

- MARGHERITA** 14

Mozzarella, tomato sugo, basil
- VEGETARIANA** 16

Spinach, artichoke, goat cheese, mozzarella, garlic, lime zest
- BACIO DEL DIAVOLO** 19

Tomato sugo, 'nduja, Calabrian chiles, mozzarella, buffalo ricotta, honey drizzle
- MAFIOSO** 18

Calabrian spiced salami, mozzarella, black and roasted garlic, anchovies, cherry peppers, chives
- PROSCIUTTO** 19

Prosciutto di Parma, Fresh Arugula, Parmigiano
- TARTUFATA** 20

Wild mushrooms, buffalo mozzarella, white truffle oil, Parmigiano

SECONDI

- MILANESE** 19

Thinly pounded pork cutlet, arugula, lemon, salsa rosa
- TAGLIATA DI MANZO** 29

10oz Black Angus sirloin steak, tomato/celery insalata
- LAMB BURGER** 26

10oz Lamb burger, Asiago cheese, caramelized onions, pickled chilies, chives aioli, foccacia bread, home fries, mixed greens
- BRANZINO ALLA GRIGLIA** 27

Oven roasted whole Branzino, pickled fennel, olive tapenade

CONTORNI / SIDES 7

- PATATE**

Smashed fingerling potatoes
sea salt, rosemary
- CAPONATA**

Zucchini, eggplant, bell pepper,
bread crumbs, raisins, capers
- SPINACI**

Sautéed spinach, garlic
crispy shallots
- ASPARAGI**

Grilled asparagus, lemon zest
- POLENTA**

Crispy polenta, parsley
Pecorino Romano

Ingredients are seasonal, organic and sustainable when available
The buffalo mozzarella is flown in weekly from Campania
20% gratuity will be added to parties of six and more