



*While we try to teach our  
children all about life,  
Our children teach us what life is  
all about.  
~Angela Schwandt*





# Salads



In order to provide the best quality 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. 7.50

## Insalata Gorgonzola

Crisp romaine, toasted walnuts, gorgonzola, avocado, and a grilled chicken breast and a light red wine vinaigrette dressing. 7.99

## 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, tomato, and an egg fan. Served with your choice of dressing. 7.99

## Curried Shrimp Cashew New Item

Crisp romaine, cashews, small shrimp, bacon bits, strawberries and dried cranberries in light red wine vinaigrette dressing. 8.50

## 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. 8.25

## Greek Salad New Item

Kalamata olives, red onions, sliced cucumber, diced roma tomatoes and feta cheese tossed with Romaine in a light red wine vinaigrette 7.25

## Smoked Chicken Salad

Crisp romaine, feta cheese, walnuts, and sun dried tomatoes topped with smoked chicken and your choice of dressing. \$7.50



# Pizza



Pepperoni  
Canadian Bacon  
Sausage  
Chorizo  
Ground Beef  
Chicken  
BBQ Sauce

Mushrooms  
Onions  
Bell Peppers  
Spinach  
Fresh Basil  
Meatballs  
Garlic Cream Sauce

Fresh Garlic  
Fresh Tomatoes  
Black Olives  
Pineapple  
Roasted Peppers  
Green Chilies  
Pesto Sauce

Jalapenos  
Artichoke Hearts  
Shrimp  
Anchovies  
Extra Cheese  
Feta Cheese  
Olive Oil (As a sauce)

Create Your Own!

Cheese  
1 Item  
2 Item  
3 Item  
4 Item  
5 Item  
6 Item

|        | Small (10") | Medium (12") | Large (14") | Family (16") |
|--------|-------------|--------------|-------------|--------------|
|        | 8 Slices    | 8 Slices     | 8 Slices    | 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 Three Item

Pepperoni, Mushroom, & Sausage

## Louie 's Deluxe Six Item

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

## Vegetarian Four Item

Mushrooms, Bell Peppers, Onions, & Black Olives

## Pizza Margherita Five Item

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

## Chicken Parmesan Pizza

Four Item

Slices of parmesan breaded chicken, roma tomatoes, fresh garlic & fresh basil topped with parmesan and mozzarella cheeses

## Chicken Pomodoro Four Item

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

## Pizza Pollo Toscano Six Item

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

## Pizza Pollo Carciofi Four Item

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

## Barbeque Chicken Six Item

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

## Pesto Guitano Four Item

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

## Basque Special Two Item

Traditional Basque Chorizo Sausage & Diced Green Chili's

## Meatball Pizza Two Item

Meatballs & Sausage with mozzarella cheese

## Pizza Bella Vita Six Item

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

## Quattro Formaggi Six Item

Garlic cream sauce topped with a blend of with melted kasseri, mozzarella, gorgonzola and Romano cheeses.

## Gluten Free Pizza 10.99

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

# Calzone/Little Lou

## Little Lou

8" one item personal pizza 6.99  
Add up to five additional items for .25 each



## Calzone (Folded Pizza) 8.25

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

## Chicken Parmesan Calzone 8.25

Slices of parmesan breaded chicken, ricotta cheese, sun dried tomatoes, fresh garlic.

## Italian Calzone 8.25

Pepperoni, Sausage, Black Olives, Ricotta, Mozzarella

## Meatball Calzone 8.25

Meatballs, Meat Sauce & Ricotta, Mozzarella

## Spinach Calzone 8.25

Spinach, Fresh Garlic, Ricotta, Mozzarella

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

# Louie's Traditions

## 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

## Fettuccine

Fettuccine tossed with cream, pesto, creamy pesto sauces, and egg or spinach Pasta. Add primavera vegetables, shrimp, and/or chicken for \$.50 each. 7.95

## Baked Manicotti

Hollow pasta filled with ricotta cheese and seasoned with basil, covered with marinara sauce then topped with cheese and baked. 7.75

## 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

## 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

## Ravioli or Tortellini

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

# Pollo & Pesce

## Chicken Cashew Gorgonzola Fettuccine

Tender slices of chicken with button mushrooms, asparagus, and cashews in a gorgonzola cream sauce with fettuccine 8.25

## Chicken Artichoke Fettuccine

Tender chicken & artichoke hearts tossed with fettuccine in a cream or pesto sauce. 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. 8.25

## 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

## 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

## Smoked Chicken Farfalle New Item

Bowtie Pasta tossed with smoked chicken, spinach, red onions, in a buttery tomato gorgonzola sauce. 8.50

## Scampi Arrabiata New Item

Prawns sautéed in a spicy tomato sauce with garlic, red onions, and Kalamata olives. Tossed with rigatoni \$9.95

## Shrimp Scampi New Item

Prawns sautéed in a sundried tomato butter with roasted garlic. Served over linguini tossed with sundried tomatoes, sliced mushrooms and asparagus in a cream sauce. \$9.95

## Shrimp Fettuccine

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

# 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 a side of spaghetti and your choice of soup or 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 a side of spaghetti 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

Monday thru Friday 11am through 2pm

# 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  
Lasagna

Manicotti  
Fettuccine

Ravioli  
Tortellini  
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)

# Appetizers

## *Antipasta Misto*

Salami, Kasseri 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

## *Deep Fried Zucchini*

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

## *Mozzarella Marinara*

Eight cheese sticks served with marinara sauce. 6.75

## *Portobello Sauté* [New Item](#)

Sliced Portobello mushrooms sautéed with roasted red peppers and roasted garlic. Served over melted cheese bread 7.25

## *Melted Portobello*

A Portobello mushroom cap filled with bacon, roasted peppers and spinach in a cream sauce. Topped with mozzarella cheese and bread crumbs and baked. 7.45

# Beverages

Pepsi  
Diet Pepsi  
Sierra Mist  
Dr. Pepper  
Mountain Dew  
Orange Soda

Lemonade  
Ice Tea  
Louie's Root Beer (No Refills)  
Milk  
Hot Tea  
Hot Chocolate

Italian Soda's (Add .25 cents for cream)  
Cherry, Raspberry, Blackberry, and Strawberry  
San Pellegrino Italian Mineral Water

*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 cocina," "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 Grandmother's 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)*