LOUISE’S
TRATTORIA

california
italian
Salad & Soup

We use farm fresh produce selected to meet our high standards.

CHINESE CHICKEN SALAD Napa cabbage, lettuce, bean sprouts, snow peas, peanuts and red peppers tossed in a spicy sesame ginger dressing with cilantro and surrounded with warm marinated grilled chicken. Topped with wontons. 7.50 medium 10.99 full

INSALATA MISTA Morning cut field greens tossed with balsamic vinaigrette, Gorgonzola, walnuts and Roma tomatoes. 5.99 medium 8.99 full

INSALATA PROVENÇAL Morning cut field greens with fresh Goat cheese, pine nuts and sun-dried tomatoes. Tossed with balsamic vinaigrette. 5.99 medium 8.99 full

SEARED AHI TUNA SALAD Ahi tuna marinated in fresh ginger, garlic and soy sauce and seared rare. Served on a bed of crisp greens with a spicy sesame dressing. 10.99

INSALATA LOUISE Mixed lethtuce, tomatoes, cucumbers, Mozzarella, mushrooms, bell peppers and Italian vinaigrette. 5.25 medium 7.25 full

CHOPPED INSALATA LOUISE 5.99 medium 7.99 full

CLASSIC CAESAR Romaine lettuce, herb crusted croutons and freshly grated Parmigiano and Romano cheeses. Tossed in our homemade Caesar dressing. 6.50 medium 8.99 full

With fresh grilled chicken breast, add 2.00

BARBECUE CHICKEN CHOP Fresh barbecued chicken on a bed of greens with crispy onions, Roma tomatoes, mushrooms, mozzarella cheese, bell peppers, pepperocini and balsamic vinaigrette. 7.50 medium 10.99 full

SAVORIY SALAD Hearty vegetarian lentil soup with your choice of a side Insalata Louise, Insalata Mista or Caesar Salad. 5.99

MINESTRONE GENOVES Country-style vegetable soup with Pasta. 2.99 cup 3.99 bowl

Sandwiches

Traditional Italian Sandwiches served with your choice of side salad. Choose from Insalata Mista, Caesar or Insalata Louise — Regular or Chopped

SMOKED TURKEY PANINI Thinly sliced smoked turkey with Fontina cheese, lemon basil aioli and fresh tomato. 7.75

GRILLED CHICKEN BREAST PANINI Chicken breast with Provolone, sun-dried tomatoes and basil. 7.99

GRILLED VEGETABLE PANINI Grilled zucchini, eggplant, tomato and onion with Goat cheese. 7.99

GRILLED ITALIAN QUESADILLA Grilled ciabatta filled with melted Mozzarella cheese and Louise's pasta sauce. Served with green apple-pineapple salsa. 7.99

With fresh grilled chicken add 2.00

Some Items are available with a lighter preparation — Please ask your server.

Specialities

Enjoy a small Caesar Salad, Insalata Louise or cup of soup for 2.50 with any entree.

CALIFORNIA SALMON STACK Grilled fresh salmon on a bed of hot garlic mashed potatoes and morning cut field greens, topped with a fresh pineapple-cilantro salsa. 12.99

CHICKEN ALLA PARMIGIANA Fresh breast of chicken, served with Tagliolini pasta and Parmigiano cheese. 10.99

THREE CITRUS GRILLED CHICKEN Served with fresh vegetables and Angel Hair pasta with fresh Roma tomatoes and basil. 9.99

CHICKEN PICCATA Fresh double breast of chicken with lemon, Chardonnay, capers and butter. Served with garlic mashed potatoes and fresh vegetables. 9.99

CHICKEN MARSALA Fresh breast of chicken with a Florio Marsala wine sauce. Served with garlic mashed potatoes, and fresh vegetables. 10.99

SEAFOOD SPECIAL OF THE DAY Ask your server for today's selection. Market Price

Sides

SAUTEED GREEN BEANS Sautéed in olive oil. 2.50

CARAMELIZED GARLIC MASHED POTATOES Idaho potatoes blended smooth with roasted garlic. 2.99

STEAMED BROCCOLI Steamed fresh broccoli florets. 2.99

ROASTED POTATOES Diced potatoes roasted golden brown and scented with rosemary. 2.50

HERB POLENTA Cornmeal and Parmesan diamonds, lightly breaded and fried. Topped with tomato sauce and Parmigiano. 2.50

SAUTEED SPINACH Fresh spinach sautéed in garlic and olive oil. 2.75

TRIO A selection of any three of your favorite sides. 6.50
Salad & Soup

We use farm fresh produce selected to meet our high standards.

CHINESE CHICKEN SALAD
Napa cabbage, lettuce, bean sprouts, snow peas, peanuts and red peppers tossed in a spicy sesame ginger dressing with chili oil and surrounded with warm marinated grilled chicken. Topped with wontons. 7.50 medium 10.99 full

INSALATA MISTA
Mixed field greens tossed with balsamic vinaigrette, Gorgonzola, walnuts and Roma tomatoes. 5.99 medium 8.99 full

INSALATA PROVENCAL
Mixed field greens with fresh Goat cheese, sun-ripened tomatoes, topped with balsamic vinaigrette 5.99 medium 8.99 full

SEAFOOD AH TUNA SALAD
Ahi tuna marinated in fresh ginger, garlic and soy sauce and seared rare. Served on a bed of mixed greens with a spicy sesame dressing. 10.99 full

INSALATA LOUISE
Mixed lettuce, tomatoes, cucumbers, Mozzarella, Italian cheese, bell peppers and Italian vinaigrette. 5.25 medium 7.25 full

CHOPPED INSALATA LOUISE
5.99 medium 7.99 full

CLASSIC CAESAR
Romaine lettuce, freshly shaved croutons and freshly grated Parmesan and Romano cheeses. Tossed in our homemade Caesar dressing. 6.50 medium 8.99 full

With fresh grilled chicken breast, add 2.00

BARBECUE CHICKEN CHOP
Fresh barbecued chicken on a bed of greens with crispy onions. Roma tomatoes, mushrooms, mozzarella cheese, bell peppers, peppercorn and balsamic vinaigrette. 7.50 medium 10.99 full

SALAD AND SOUP
Hearty vegetarian lentil soup with your choice of a side Insalata louis, Insalata Mista or Caesar Salad. 5.99

MINI STRONG GEMINI
Country-style vegetable soup with pesto. 2.99 cup 3.99 bowl

Sandwiches

Traditional Italian Sandwiches served with your choice of side salad. Choose from Insalata Mista or Insalata Louise — Regular or Chopped

SMOKED TURKEY PANINI
Thick sliced smoked turkey with Fontina cheese, lemon basil aioli and fresh tomato. 7.75

GRILLED CHICKEN BREAST PANINI
Chicken breast with Provolone, sun-ripened tomatoes and basil. 7.99

GRILLED VEGETABLE PANINI
Grilled zucchini, eggplant, tomato and onion with Goat cheese. 9.99

GRILLED ITALIAN QUASILLADA
Grilled cabobetta filled with mozzarella cheese and Louisa's pesto sauce. Served with green apple-pineapple salsa. 7.99

With fresh grilled chicken add 2.00

Some items are available with a lighter preparation — Please ask your server.

Pasta

Enjoy a small cup of minestrone. Caesar Salad or Insalata Louise for 2.50 with any entrée.

FEETTUCCINE WITH CREAM
Thin fettuccine pasta tossed with tender pieces of chicken, sun-dried tomatoes, scallions and rich cream. 10.99

SPICY CAJUN PASTA
Spicy Italian sausage, chicken, mushrooms and fresh herbs tossed with spaghetti and tomato cream sauce. 10.99 full

THREE CHEESE MANICotti
Velvet pillows of pasta filled with a smooth blend of Mascarpone, Ricotta and Parmigiano cheeses. Finished with fresh chopped tomatoes and 2.50

FETTUCCINE WITH CHICKEN
Thin fettuccine pasta tossed with tender pieces of chicken, sun-dried tomatoes, scallions and rich cream. 10.99

FETTUCCINE WITH PRAWNS
Thin fettuccine pasta tossed with tender pieces of chicken, sun-dried tomatoes, scallions and rich cream. 10.99

CALIFORNIA CHICKEN
Spicy peanut sauce with marinated chicken breast, bean sprouts, green onions and cilantro. 9.95 14.50 17.50

ANGEL HARR CONCASSÉ
Fine angel hair pasta tossed with fresh plum tomatoes, garlic and fresh basil. 7.99

PEPPERONI WITH PARMIGIANO
Wide cut pasta noodles tossed with spicy Italian sausage, fresh basil and fresh plum tomatoes. 10.99 full

PORTOBELLO WITH MUSHROOMS
Roasted, marinated portobello mushrooms, Arugula cheese and roasted red peppers. 8.95 13.50 16.50

MEXICAN
Chips, guacamole, pico de gallo and fresh salsa. 8.95 13.50 16.50

GRILLED PORTOBELLO
 Fresh portobello mushrooms, roasted red peppers and fresh basil. 8.95 13.50 16.50

Traditional Style

THE TRADITIONAL
Pepperoni, sausage, mushrooms, bell peppers and olives. 9.95 14.50 18.00

PEPPERONI
Pizza sauce. 100% whole milk Mozzarella cheese and pepperoni. 7.95 12.95 15.50

SAUSAGE AND PEPPERS
Spicy Italian sausage, bell peppers and tomato. 8.95 17.95 19.50

Gourmet Pizzas

Our fresh, homemade dough is gently hand-tossed and brushed with our private blend of herbs and olive oil and a unique Worchester sauce. Louisa’s special pizza sauce — homemade, of course — is the best ever! Followed by the finest 100% whole milk mozzarella cheese and YOUGURT toppings.

Pizza By The Slice
Homemade pizza sauce and 100% whole milk mozzarella. 2.95 each. Topping add .95

Build Your Own Pizza
Homemade pizza sauce and 100% whole milk mozzarella. Personal 9" Medium 14" Family 18"

California Style

THAI CHICKEN
Spicy peanut sauce with marinated chicken breast, bean sprouts, green onions and cilantro. 9.95 14.50 17.50

SANITA FE CHICKEN
Pizza sauce, grilled chicken breast, bell peppers, onion and cilantro. 9.95 14.50 17.00

SHRIMP PESTO
Mozzarella cheese, topped with Louisa’s pesto sauce, roasted red bell peppers and rom asparagus. 9.95 13.50 16.00

Traditional Style

MAREVISHTA
Pizza sauce, mozzarella cheese, fresh tomato and basil. 7.95 11.95 14.50

VEGETARIAN
Mushrooms, bell peppers, onions, olives and tomatoes. 7.95 12.95 15.50

TRADITIONAL CHICKEN
Pizza sauce and 100% whole milk Mozzarella cheese. 8.95 13.50 15.50

Toppings

1.75 inch Half toppings. 0.50 each

Regular Toppings: White Mushrooms, Black Olives, Eggplant, Roma Tomatoes, Onion, Basil, Jalapenos, Pineapple, Bell Peppers, Crushed Garlic, Pepperoni, Spicy, Hot Sausage, Canadian Style Bacon, Meatballs, 2.00 each topping. Half toppings. 35 each

Gourmet Toppings: Smoked Gouda, Sun-Dried Tomatoes, Barbeque Chicken, Goat Cheese, Kalamata Olives, 4.00 each topping.
**Beers**

**MICRO BREWERIES**
- Sierra Nevada Pale Ale 5.00
- Widmer Hefeweizen 5.00

**DOMESTIC**
- Budweiser 3.25
- Samuel Adams Lager 3.99
- Coors Light 3.25

**IMPORTS**
- Amstel Light (Holland) 4.50
- Heineken (Holland) 4.50
- Peroni (Italy) 4.00
- Corona (Mexico) 4.50

**NON-ALCOHOLIC**
- Oboul’s 3.50

**Cold Beverages**

- Paradise Tropical Iced Tea 2.00
- Lemonade 2.00
- Sparkling Fruit Spritzer 2.50
- IBC Premium Root Beer 2.50
- Coke, Diet Coke, Sprite, Mr. Pibb 2.00
- San Pellegrino (spARKling) 4.50
- Panna (non sparkling) 3.00
- One liter bottle 4.50
- 500 ml bottle 3.00

**Gourmet Teas & Coffee**

All coffee beverages are available decaffeinated upon request.

- Gourmet Teas 2.00
- Special House Coffee 2.00
- Espresso 2.50
- Cappuccino 3.25
- Double Espresso 3.50
- Caffe Latte 3.50
- Caffe Mocha 3.50

All Louise’s entrées are available for take-out.

**WE MAKE OCCASIONS SPECIAL**

If it’s a birthday party of four or a catered event for over 400, we know how to make any occasion special. Let us put together a unique menu just for you.

Sign up to be in Louise’s Birthday Club and you’ll receive a special card on your special day that treats you to a complimentary meal on us. Ask your server for details.

18% Gratuity added to checks for eight or more.

Cover Illustration by Eric Zener, Hespe Gallery, SF 415-776-5918
LUNCH CRUNCH
15 mins or FREE

LUNCH IN 15 MINUTES OR LESS OR IT’S FREE* Monday - Friday 11 A.M. - 2 P.M.

SALADS
Lunch portions of our most popular salads.
Insalata Mista, Caesar or Insalata Louise 5.99
Barbecue Chicken Chop 7.50
Chicken Caesar 8.50

COMBOS
Salad and Soup  Hearty vegetarian lentil soup with your choice of a side Insalata Louise, Insalata Mista or Caesar Salad. 5.99
Pasta and Salad  A lunch size portion of Penne All’Arrabbiata or Spaghetti with tomato and fresh basil and choice of a side Insalata Louise or Caesar Salad. 6.99
Pizza and Salad  Slice of pizza with one topping and a side Insalata Louise or a Caesar Salad. 6.99

PIZZA BY THE SLICE  2.95
Each topping add .95

SANDWICHES
Smoked Turkey Panini  Thinly sliced smoked turkey with Fontina cheese, lemon basil aioli and fresh tomato. 7.75
Grilled Chicken Breast Panini  Chicken breast with Provolone, sun-dried tomatoes and basil. 7.99
Grilled Vegetable Panini  Grilled zucchini, eggplant, tomato and onion with Goat cheese. 7.99
Grilled Italian Quesadilla  Grilled ciabatta filled with melted Mozzarella cheese and Louise’s pesto sauce. Served with green apple-pineapple salsa. 7.99
With fresh grilled chicken add 2.00

*15 minutes from the time your table’s order is completed until the food is delivered to you.