

LOUIE *And* CHAN

FOUR COURSE MENU \$48 SERVED FAMILY STYLE

ANSTPASTI

(Please choose three items)

- PEPERONCINI** - Blistered shishito peppers, lemon zest, sea salt, chive aioli
- ARANCINO** - Fried rice ball, tomato cream, guanciale, green peas, mozzarella
- RUCOLA SALAD** - Arugula, shaved Parmigiano, 25 year old balsamic vinegar
- KALE SALAD** - Kale, quinoa, shaved fennel, avocado, pickled chilies, pumpkin seeds, lemon
- POLIPO** - Charred octopus, cannellini, sizzling escabeche, soft herb salad, 12yr balsamic
- ANTIPASTO MISTO** - Chef's selection of artisanal cheeses and cured meats, grilled vegetables, marinated olives

PRIMI

(Please choose two items)

- CACIO E PEPE** - Spaghetti, butter, pepper, Parmigiano, Pecorino Romano, garlic
- FUSILLI ALLA CAPRESE** - Artisanal fusilli, imported buffalo mozzarella, grape tomato, basil
- PIZZA VEGETARIANA** - Ricotta, tomato sugo, spinach, artichoke, goat cheese
- PIZZA MAFIOSO** - Calabrian spiced salami, mozzarella, black and roasted garlic, anchovies, cherry peppers, chives

SECONDI

(Please choose two items)

- MILANESE** - Thinly pounded pork cutlet, arugula, lemon, salsa rosa
- SALMONE** - Pan roasted salmon fillet, tomato sugo, olives, oregano
- PICATA DI POLLO** - Pan seared dusted chicken breast, lemon, capers

CONTORNI

(Please choose two items)

- CARCIOFINI** - Crispy fried artichokes, parsley, lemon, Parmigiano
- SPINACI** - Sautéed spinach, garlic, crispy shallots
- PATATE** - Smashed fingerling potatoes, sea salt, rosemary

DOLCI

(Please choose two items)

- BOCCONE DOLCE** - Baked italian meringue, Nutella, Devonshire cream, seasonal berries
- PANNA COTTA** - Housemade buttermilk panna cotta, berry coulis
- TORTA AL CIOCOLATO** - Housemade flourless chocolate cake, whipped cream

DRINK PACKAGES

For drinks, we also offer packages as follow:

- \$20 per person/ per hour house wine and beer
- \$30 per person/ per hour premium wine and beer
- \$30 per person/ per hour house liquor (beer and wine included)
- \$40 per person/ per hour premium liquor (beer and wine included)

LOUIE *And* CHAN

FOUR COURSE MENU \$69 SERVED FAMILY STYLE

ANSTPASTI

(Please choose three items)

PEPERONCINI - Blistered shishito peppers, lemon zest, sea salt, chive aioli

ARANCINO - Fried rice ball, tomato cream, guanciale, green peas, mozzarella

RUCOLA SALAD - Arugula, shaved Parmigiano, 25 year old balsamic vinegar

CARPACCIO DI MANZO - Beef carpaccio, arugula, Parmigiano

BURATA - Burrata, arugula, extra virgin olive oil

POLIPO - Charred octopus, cannellini, sizzling escabeche, soft herb salad, 12yr balsamic

ANTIPASTO MISTO - Chef's selection of artisanal cheeses and cured meats, grilled vegetables, marinated olives

PRIMI

(Please choose two items)

ARRABIATA DI MARE - Squid ink fresh linguini, white shrimp, sepia, spicy habanero, lemon

ORECHIETTE SALSICCIA - House-made pork sausage, shaved fennel, cherry tomatoes, fennel pollen, Parmigiano

PIZZA PROSCIUTTO - Prosciutto di Parma, Fresh Arugula, Parmigiano

PIZZA TARTUFATA - Wild mushrooms, buffalo mozzarella, white truffle oil, Parmigiano

SECONDI

(Please choose two items)

STRIPED BASS - Pan roasted striped bass filet, tomato sugo, olives, oregano

PICATA DI POLLO - Pan seared dusted chicken breast, lemon, capers

TAGLIATA DI MANZO - Black Angus sirloin steak, tomato/celery insalata

CONTORNI

(Please choose two items)

CARCIOFINI - Crispy fried artichokes, parsley, lemon, Parmigiano

SPINACI - Sautéed spinach, garlic, crispy shallots

PATATE - Smashed fingerling potatoes, sea salt, rosemary

ASPARAGI - Green asparagus, soft boiled egg, toasted sliced almonds, sherry vinaigrette

DOLCI

(Please choose two items)

LAMPONISU - Layered mascarpone, raspberries, ladyfingers in lemonberry syrup

BOCCONE DOLCE - Baked italian meringue, Nutella, Devonshire cream, seasonal berries

PANNA COTTA - Housemade buttermilk panna cotta, berry coulis

TORTA AL CIOCOLATO - Housemade flourless chocolate cake, whipped cream

DRINK PACKAGES

For drinks, we also offer packages as follow:

-\$20 per person/ per hour house wine and beer

-\$30 per person/ per hour premium wine and beer

-\$30 per person/ per hour house liquor (beer and wine included)

-\$40 per person/ per hour premium liquor (beer and wine included)

LOUIE *And* CHAN

FIVE COURSE MENU \$105 SERVED FAMILY STYLE

CRUDI E FRIZZANTE

OYSTERS - Assorted oysters on the half shell

BUBBLES - Henry Varnay, Blanc de Blancs Brut

ANSTPASTI

(Please choose three items)

PEPERONCINI - Blistered shishito peppers, lemon zest, sea salt, chive aioli

RUCOLA SALAD - Arugula, shaved Parmigiano, 25 year old balsamic vinegar

CARPACCIO DI MANZO - Beef carpaccio, arugula, Parmigiano

BURRATA - Burrata, arugula, extra virgin olive oil

POLIPO - Charred octopus, cannellini, sizzling escabeche, soft herb salad, 12yr balsamic

ANTIPASTO MISTO - Chef's selection of artisanal cheeses and cured meats, grilled vegetables, marinated olives

PRIMI

(Please choose two items)

ARRABIATA DI MARE - Squid ink fresh linguini, white shrimp, sepie, spicy habanero, lemon

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

ORECHIETTE SALSICCIA - House-made pork sausage, shaved fennel, cherry tomatoes, fennel pollen, Parmigiano

PIZZA PROSCIUTTO - Prosciutto di Parma, Fresh Arugula, Parmigiano

PIZZA TARTUFATA - Wild mushrooms, buffalo mozzarella, white truffle oil, Parmigiano

SECONDI

(Please choose two items)

STRIPED BASS - Pan roasted striped bass filet, tomato sugo, olives, oregano

PICATA DI POLLO - Pan seared dusted chicken breast, lemon, capers

TAGLIATA DI MANZO - Black Angus sirloin steak, tomato/celery insalata

CONTORNI

(Please choose three items)

CARCIOFINI - Crispy fried artichokes, parsley, lemon, Parmigiano

SPINACI - Sautéed spinach, garlic, crispy shallots

PATATE - Smashed fingerling potatoes, sea salt, rosemary

ASPARAGI - Green asparagus, soft boiled egg, toasted sliced almonds, sherry vinaigrette

DOLCI

(Please choose three items)

LAMPONISU - Layered mascarpone, raspberries, ladyfingers in lemonberry syrup

BOCCONE DOLCE - Baked italian meringue, Nutella, Devonshire cream, seasonal berries

PANNA COTTA - Housemade buttermilk panna cotta, berry coulis

TORTA AL CIOCOLATO - Housemade flourless chocolate cake, whipped cream

DRINK PACKAGES

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