

BRENTWOOD

264 26th Street
Santa Monica, CA 90402
310-451-5001

SANTA MONICA

1008 Montana Avenue
Santa Monica, CA 90403
310-394-8888

LARCHMONT VILLAGE

232 N. Larchmont Blvd.
Los Angeles, CA 90004
323-962-9510

LOS FELIZ

4500 Los Feliz Blvd.
Los Angeles, CA 90027
323-667-0777

WEST LOS ANGELES

10645 Pico Blvd.
Los Angeles, CA 90064
310-475-6084

PASADENA

2-8 East Colorado Blvd.
Pasadena, CA 91105
626-568-3030

(877) LOUISES
LOUISES.COM





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 VEGETARIAN

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

Sonoma

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

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**

Thai Chicken

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

Cobb

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

Sesame Ahi Tuna

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

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 or Classic Caesar 3

Louise's Chop or Sonoma Goat Cheese 4

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



MEATS

Chicken Piccata

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

Chicken Balsamico

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

Linguine Pescatore

Sea scallops, prawns, clams, mussels, fresh fish, and linguine in a garlic tomato 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**

PIZZAS 10" / 14" / 16"

Gluten-free pizza available in 10" size only. 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**

Roasted Tomato & Italian Sausage SPICY

Roasted tomatoes, Italian sausage, mozzarella, mushrooms, fresh oregano, and red chili flakes. **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**

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

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

Fettuccine with Chicken

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

Pappardelle with Italian Sausage

Spicy sausage, plum tomatoes, garlic, herbs, Bolognese, and crème fraiche. 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 Romano, 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

Lasagna Bolognese

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

Eggplant Parmigiana VEGETARIAN

Layers of eggplant with fresh basil and imported cheeses, finished with tomato sauce and Parmigiano-Reggiano. 12



LUNCH

SERVED UNTIL 4 PM DAILY

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 or 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, pesto aioli. 9.5

Grilled Chicken

Grilled chicken, leaf lettuce, roasted tomatoes, provolone, 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-crust 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

SOUP & SALAD

Your choice of a lunch-sized salad served with a bowl of our **14 Vegetable Minestrone** soup. Perfect for enjoying with our famous focaccia bread.

Choose from the following salads:

Classic Caesar

Hand-cut fresh romaine lettuce, imported Grana-Padano and Pecorino Romano cheeses, and garlic croutons. Tossed in our classic Caesar dressing. 9

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

Sonoma

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

Add to any salad:

Grilled Chicken 3 *Shrimp* 4 *Salmon* 5 *Tuna* 5

AL FORNO

Fresh from our ovens. Includes a choice of Minestrone soup, green salad, or fresh fruit as an accompaniment.

Gluten-free pizza available. Add 1

Cheese Pizza

House-made, hand-tossed dough, pizza sauce, and whole milk mozzarella. 9

Gourmet Pizza

Our original cheese pizza with your choice of any two toppings: Italian sausage, pepperoni, bell peppers, sliced mushrooms, sweet onions, black olives, roma tomatoes, organic basil. 10.5

Lasagna Bolognese

Whole milk mozzarella, Bolognese sauce, ricotta cheese, parsley, and aged Parmigiano-Reggiano. Layered between fresh pasta sheets and oven baked. 11

PASTA

Includes a choice of Minestrone soup, green salad, or fresh fruit.

Gluten-free pasta available. Add 1

Rigatoni Bolognese

Rigatoni in a slow simmered ragu of fresh sirloin and pork, tomato sauce, garlic, herbs, and red wine. 10

Penne Asparagus VEGETARIAN

Asparagus, mushrooms, fresh roma tomatoes, sun-dried tomatoes, garlic, pesto, and Parmigiano-Reggiano. 10

Penne with Chicken

Penne, sautéed chicken breast, roasted tomatoes, and scallions tossed in a Chardonnay cream sauce. 12

Rigatoni with Italian Sausage

Rigatoni, spicy sausage, plum tomatoes, garlic, herbs, and red pepper flakes. Served in Bolognese sauce with a touch of cream. 12



SWEETS

Tiramisu

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

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

Italian Lemon Cake

Light sponge cake with lemon cream filling. 6

BEVERAGES

Fountain Sodas (Coke, Diet Coke, Sprite) 2.95

IBC Root Beer 2.95

Iced Tea 2.95

Lemonade 2.95

Premium Bottled Water

S.PELLEGRINO / ACQUA PANNA 2.95 / 4.95

Coffee Regular & Decaf ITALIAN ROAST 2.5

Espresso 2.5

Cappuccino / Cafe Latte 3.5

Tazo Gourmet Hot Teas 2.5



WINES

Glass / Bottle

(WD) designates wines available for Wine-Down Weekends.

WHITE

SPARKLING

Zonin Prosecco (splits) Italy 7

MOSCATO D'ASTI

Luccio "DOCG" Piedmont Italy 8 / 31 **(WD)**

WHITE ZINFANDEL

Beringer California 5 / 19

RIESLING

Chateau Ste. Michelle Columbia Valley 7 / 27

SAUVIGNON BLANC

Firestone Santa Ynez Valley 8 / 31 **(WD)**

PINOT GRIGIO

Ecco Domani Italy 7 / 27

Maso Canali Italy 9 / 35 **(WD)**

Santa Margherita Italy 12 / 47 **(WD)**

CHARDONNAY

La Terre California 6 / 23

William Hill Central Coast 8 / 31 **(WD)**

Kendall Jackson California 9 / 35 **(WD)**

Trefethen Napa Valley 11 / 43 **(WD)**

RED

CLASSIC RED BLEND

Raymond "R Collection" California 8 / 31 **(WD)**

PINOT NOIR

Mirassou California 7 / 27

Mark West California 8 / 31 **(WD)**

Talbot Vineyards "Kali Hart" Monterey 11 / 43 **(WD)**

La Crema Monterey 13 / 49 **(WD)**

MERLOT

Domino California Coast 6 / 23

Blackstone "Winemaker Select" California 8 / 31 **(WD)**

MALBEC

Don Rodolfo Argentina 8 / 31 **(WD)**

CABERNET

Leese Fitch California 7 / 27

William Hill Central Coast 8 / 31 **(WD)**

J. Lohr Paso Robles 9 / 35 **(WD)**

Joel Gott "815" California 11 / 43 **(WD)**

CHIANTI

Poggio Bosso "DOCG" Tuscany, Italy 7 / 27

Ruffino "DOCG" Tuscany, Italy 8 / 31 **(WD)**

Ricasoli del Baroni "DOCG" Tuscany, Italy 10 / 39 **(WD)**

BEERS

CRAFT MICROBREWS

North Coast "Scrimshaw" Pilsner 5

Lost Coast "Great White" 5

HEFFEWEISS STYLE

Flying Dog Classic Pale Ale 5

Bard's Golden 5

GLUTEN FREE

INTERNATIONAL BEERS

Peroni Italy 5

Moretti Italy 5

Amstel Light Denmark 4

Heineken Denmark 5

Buckler Denmark 4

NON-ALCOHOLIC