



Louie's

ORANGE COUNTY RESTAURANT WEEK
SEPTEMBER 13-26



MENU

... ——— **ANTIPASTI** ——— ...

Caesar

Romaine, Brioche Croutons,
Parmigiano Reggiano, Boquerones

"Caprese"

Burrata, Balsamic Agrodolce, Heirloom Cherry Tomato,
Endive, Opal Basil, Lemon & Fennel Pollen Maldon Salt

... ——— **PRIMI** ——— ...

Meatballs

Pomodoro, Pecorino Romano,
Garlic Bread Crumbs, Grilled Bread

Fritto Misto

Shrimp, Calamari, Lemon, Zucchini.
Served w/ a Spicy Marinara Sauce

... ——— **SECONDI** ——— ...

Putanesca

Gemelli, Patagonia Red Shrimp, Crush Marzano Tomatoes,
Dried Kalamata Olives, Basil

Cacio e Pepe

Angel Hair, Pecorino Romano, Crispy Garlic,
Lemon, Black Pepper

\$40 per guest

Tax & Gratuity not included

Executive Chef
MARKUS HAGAN