



# LOUIE'S OLD MILL

## CUCINA RUSTICA

### APPETIZERS

#### **The Meatballs**

Three homemade meatballs served with marinara and a dollop of ricotta 12

#### **Clams Oreganata**

Clams on the half shell with seasoned homemade bread crumbs and drizzled with lemon garlic sauce (6) 11 • (12) 20

#### **Spiedini Alla Romana**

Old World Italian bread with fresh mozzarella in a garlic anchovy sauce, topped with capers 9

#### **Crab Cakes**

Two homemade cakes served over seasonal greens 15

#### **Calamari**

Rhode Island squid dusted, flash fried then sautéed in marinara and drizzled with balsamic glaze 12

#### **Mussels**

Prince Edward Island mussels in red or white sauce 11

#### **Scungilli & Calamari**

Sautéed in fra diavolo sauce 12

#### **Caprese Stack**

Breaded eggplant, fresh mozzarella, prosciutto and sliced tomato. Drizzled with balsamic glaze 12

#### **Flatbread of the Evening**

### SALADS

#### **Caesar**

Chilled Romaine hearts, croutons and Parmigiano-Reggiano tossed in a traditional Caesar dressing 7

#### **Chopped**

Romaine hearts, tomato, cucumber, Kalamata olives and fresh mozzarella tossed in a red wine balsamic dressing 8

#### **Arugula**

Strawberries, red onion, toasted walnuts, Parmigiano-Reggiano tossed in a lemon vinaigrette 9

#### **Crab**

Jumbo lump over seasonal greens with cucumber, tomato, bell pepper and red onion, tossed in Chef Louie's dressing 14

Add to Any Salad:

Grilled Chicken 5 • (4) Grilled Jumbo Shrimp 10 • Salmon 6

### SOUP

#### **Stracciatella 6**

#### **Creamy Tomato 6**

### PASTA

#### **Fusilli & Meatballs**

Served with marinara 16

#### **Classic Lasagna**

Chef Louie's favorite 19

#### **Carbonara**

Pancetta, garlic, Romano, eggs, peas and Italian parsley, served over gemelli 18

#### **Linguini & Clams**

Served in white wine sauce 22

### ENTRÉES

#### **NY Strip Pizzaiola**

Garlic, onion, bell pepper, pepperoncini and mushroom in a fra diavolo sauce.  
Served on foccacia 34

#### **Chicken or Veal Francese**

Served with seasonal vegetables and potato of the day 18/22

#### **Chicken or Veal Marsala**

Served with seasonal vegetables and potato of the day 18/22

#### **Veal Saltimbocca**

Topped with prosciutto, fresh sage and mozzarella in a white wine lemon sauce over sautéed spinach, served with potato of the day 22

#### **Salmon Piccata**

Served with seasonal vegetables and potato of the day 24

#### **Snapper Puttanesca**

Garlic, anchovy, olives and capers with fresh herbs in a white wine tomato sauce.  
Served over linguini 26

#### **The Parm**

Served with spaghetti marinara

Chicken 18

Eggplant 18

Veal 22

Shrimp 28

Bone-In Veal Chop 38

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.