

**COVER CHARGE 4.95 PP**

With Complimentary

**SOFT & CRISPY FOCACCIA**

*Focaccia with garlic confit olive oil and herbs.*

Extras

**PARMIGIANO CREAM... 5**

**ITALIAN TRUFFLE SALAMI... 6**

**ANTIPASTI**



**FRIED MAC & CHEESE BALLS..... 16**

*Crispy mac and cheese balls in marinara sauce.*

**BURRATA TOMATO ..... 19.5**

*Fresh 250g burrata with heirloom tomatoes and basil.*

**CALAMARI FRITTI ..... 18**

*Crispy calamari with spicy marinara sauce.*

**OCTOPUS ALLA GRIGLIA..... 29**

*Robata grilled octopus, marinated vine tomatoes, sautéed baby potatoes, capers and parsley vinaigrette.*

**SIGNATURE DISH**

**GREEN LIP BREADED MUSSELS..... 19**

*Half shell mussels topped with a spicy bread crumb and garlic white sauce.*

**IBERICO MEATBALLS ..... 22**

*Meatballs in San Marzano tomato marinara sauce, topped with cheesy béchamel.*

**BEEF CARPACCIO..... 26**

*Tenderloin steak in thin slices, arugula, sautéed*

Welcome to Louis. Check your coat, take a booth, sip a glass, savour the food. We'll set the stage!

\* À LA CARTE

**PASTA**

**SIGNATURE DISH**

**RIGATONI ALLA VODKA... 26**

*San Marzano tomato and vodka infused sauce, crispy guanciale, rigatoni and Parmigiano.*

**TRUFFLE CACIO E PEPE... 30**

*Grandma's artisanal pasta with creamy Pecorino sauce and fresh black truffle.*



**SIGNATURE DISH**

**OSSO BUCO ALLA MILANESE... 65**

*Veal shank slow cooked in a cast iron casserole, served with saffron and Parmigiano risotto.*

**TAGLIATELLE BOLOGNESE ... 29**

*Authentic handmade tagliatelle with minced beef, pork and veal ragu.*

**SPICY LINGUINE CLAMS... 32**

*Clams and linguine with garlic, white wine, parsley and chilli.*

**INSALATA**

**SIGNATURE DISH**

**CAESAR FROM SCRATCH..... 24**

*Tender lettuce leaves, Caesar sauce, bread rocks with garlic and Parmigiano flakes. Perfect for sharing.*

**PANZANELLA ..... 18**

*Marinated tomatoes, cucumber, onions, basil, capers, sourdough bread and goats cheese.*

**ENTRÉE**

**EGGPLANT PARMIGIANA ..... 21**

*Eggplant in layers with cheeses and home-made tomato sauce.*

**VEAL CHOP..... 65**

*Roasted veal chop, prosciutto, Fontina cheese and gravy sauce.*

**CHICKEN PARMIGIANO ..... 29.5**

*Breaded chicken, marinara sauce, melted fresh mozzarella and Parmigiano.*

**DOVER SOLE ..... MP**

*Buttery sauce with caperberries and parsley.*

**STEAK**



**LOUIS WAGYU BURGER 200G..... 29**

*Handmade brioche bun, Wagyu steak burger, smoked mayo, spicy tomato chutney, Montgomery cheddar and crispy Parmigiano.*

**250g 350g 450g**

**NEW YORK STRIP..... 48 62**

*Robata grilled striploin served to perfection.*

**CENTRE CUT TENDERLOIN ..... 57.5 77 94**

*Robata grilled grass-fed beef fillet, served with pepper sauce and béarnaise.*

**TOMAHAWK 1 KG ..... 150**

*Grilled tomahawk steak, served with mushroom gravy.*

**SIDES**

**CRISPY POTATOES IN MARINARA SAUCE ..... 10**

**CHEESE SWEET POTATO MASH ..... 10**

**PARMIGIANO BROCCOLI RABE ..... 10**

**MAC & CHEESE ..... 10**

**ADDRESS**

3 Hardman Square M3 3EB

A discretionary service charge of 10% will be added to your bill.

If you have a food allergy or intolerance, please speak to a member of our team.