



LOUVINO IS A LOUISVILLE-BASED CONCEPT REVOLVING AROUND FRESH SHAREABLE DISHES WITH A SOUTHERN TWIST AND FUN AND FUNKY WINE PROGRAM. ALL DISHES ARE MADE FROM SCRATCH DAILY AND HIT THE TABLE AS SOON AS PREPARED. VISIT US IN ONE OF OUR 5 LOCATIONS IN LOUISVILLE, CINCINNATI AND INDIANAPOLIS!

SNACKS

- v** loaded baked potato tots, bacon, cheddar, scallions, house ranch 9
- v** duck fat frites, white truffle aioli 8
- truffle parmesan frites, white truffle aioli **v** 10
- caramelized onion and goat cheese dip, balsamic reduction, crunchy baguette **v** 15
- v** bacon wrapped dates, blue cheese filling, port drizzle 3 for 9 6 for 16
- artichoke arancini, lemon, ricotta, parmesan, buttermilk peppercorn dijonaise **v** 3 for 9
- charcuterie board, meats, cheese, pickles, jam, honey, crunchy baguette 28

LAND

- v** fried chicken tacos, flour tortilla, garlic mashed potatoes, cheddar, chicken gravy 12 *ADD ONE TACO 6*
- v** steak and frites*, filet, truffle parmesan frites, demi-glace **GF** 20
- braised pork belly* & savory french toast, parmesan, pumpkin purée, garlic, hot maple honey, arugula, Banyuls vinaigrette 18
- filet diane tournedos, mushroom brandy sauce, fingerling potatoes **GF** 24
- hot brown mac and cheese, roasted chicken, diced bacon, cherry tomatoes, white cheddar mornay 10
- v** wagyu beef sliders*, port cheese, pepper and onion mix, bacon, Habagardil pickles 15 *ADD ONE SLIDER 7*

AQUATIC

- v** seared scallops*, fried green tomatoes, maple mustard, parmesan 22
- shrimp and grits*, sautéed shrimp, tomato, Worcestershire, sausage, ricotta 20
- faroe island salmon bites*, bourbon, jalapeño, brown sugar glaze, scallions 18

ADD PROTEIN TO ANY DISH *grilled or crispy chicken 6 bacon 4 seared shrimp* 8 salmon* 12 two scallops* 12 2oz filet* 8*

VEGGIES

- house salad, pickled shallots, tomatoes, goat cheese, candied pecans, balsamic vinaigrette **v** 8
- v** warm Brussels sprouts salad, chili corn salsa, cilantro lime vinaigrette **v GF** 11
- v** mushroom risotto, mushroom medley, truffle pâté, parmesan **v GF** 15
- ricotta gnocchi, parmesan cream, pecans, sage brown butter, fried sage **v** 20

V VEGETARIAN **GF** GLUTEN-FREE **v** LOUVINO FAVORITE

HAPPY HOUR | TUES - FRI | 5P-6:30P

HALF OFF BOTTLES OF WINE UNDER \$100 EVERY WEDNESDAY!

- \$6 FRIED GREEN TOMATOES**
- \$7 LOADED BAKED POTATO TOTS**
- \$8 TRUFFLE PARMESAN FRITES**
- \$9 BRUSSELS SPROUTS SALAD**
- \$12 MINI CHARCUTERIE BOARD**

- \$2 OFF**
- 9oz GLASSES OF WINE**
- 9oz WINE FLIGHTS**
- BOURBON POURS**
- ALL BEERS**
- \$7 RED OR WHITE SANGRIA**
- \$7 OLD FASHIONED**

TWO PRIVATE EVENT SPACES

SCAN FOR
EVENT INFO,
FULL DRINK LIST
AND UPCOMING
EVENTS!!



THE CELLAR, located downstairs with elevator access, can seat up to 40 guests and is ideal for large private dinners of any occasion!

THE CHAMPAGNE ROOM is located on the first floor and can seat up to 15 guests. Perfect for intimate dinners and celebratory brunches! This space has optional window treatments for full privacy.

Both rooms have access to a tv screen!

MARISSA MAKES PLANNING EASY!
EMAIL OTREVENTS@LOUVINO.COM

f LOUVINOOR **@** LOUVINOCINCY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTIES OF 6 OR MORE MAY HAVE A 20% GRATUITY ADDED TO THEIR CHECK.