

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS*** | 19
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S*** | 19
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S*** | 19
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES*** | 19
prosecco, aperol, soda water

*with purchase of an entrée. Unlimited Drink Special Concludes at 4:00 PM, No Exceptions!

- "PROSECCO POP"** | 12.5
prosecco with our house-made black cherry popsicle stirrer

ANTIPASTI

ZUPPA E INSALATE

- ZUPPA!** | 10
chef's fresh soup
- INSALATA MISTICANZA** | 10
leafy greens, tomato, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 12.5
garlic bread, roasted garlic butter, ricotta
- MEATBALLS** | 14.5
san marzano sauce
- CALAMARI FRITTI** | 16
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA** | 17
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- TORN BURRATA SALAD** | 17.5
seasonal fruit, evoo, mint, marinated tomatoes, pistachios, hot honey

PANINIS

PRESSE E CALDO

hot sandwiches

- *10 OUNCE HAMBURGER** | 15.5
lettuce, tomato, onion, fries
- MEATBALL** | 18.5
pesto, mozzarella, san marzano sauce
- GRILLED CHICKEN** | 19
mozzarella, rapini, arugula, basil pesto

- THE ITALIAN JOB** | 19
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

SALADS

- MARKET SALAD** | 11.5
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR** | 12
- TRICOLORE & PEAR** | 13
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE** | 17
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, balsamic vinaigrette
- WOOD GRILLED ADD ONS**
 - CHICKEN BREAST** | 9
 - *CHOPPED STEAK PATTY** | 12
 - SHRIMP** | 14
 - STEAK** | 17.5
 - *MARKET FISH OF THE DAY** | MP
- SHAVED BRUSSELS SPROUTS & FREGULA SALAD** | 17
dried cherries, toasted hazelnuts, apple, ricotta salata, kale, lemon vinaigrette
- *BROOKLYN CAESAR** | 17.5
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE** | 19
antipasti salad, giardiniera, chickpeas, celery, tomato, salumi, olives, provolone, peppadews
- LIGURIAN NICOISE** | 19
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes
- MULBERRY STREET** | 20
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, balsamic vinaigrette

BOSSI BRUNCH

- EGGS AL FORNO ON OVEN ROASTED POLENTA** | 15.5
pancetta, san marzano sauce
- FRITATTA** | 16.5
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens
- SALSICCE & FRIED EGGS** | 16.5
grilled sweet fennel sausage, fingerling potatoes
- EGGS & PROSCIUTTO** | 17.5
artisan toast, ricotta, parmigiano reggiano
- PANDORO FRENCH TOAST** | 18
maple syrup, fresh berries, fruit compote
- TUSCAN AVOCADO TOAST** | 18.5
prosciutto, hard boiled egg, burrata, oven dried tomatoes, evoo on artisan sourdough bread
- SAUSAGE, BACON, AND EGG PIZZA** | 19
san marzano sauce, fior di latte, sausage, bacon, eggs, basil
- *SALMONE AFFUMICATO** | 19.5
eggs, artisan toast, ricotta, smoked salmon*, mascarpone, capers, lemon
- BISTECCA AND FRIED EGGS** | 24.5
6 oz steak, 2 eggs any style, roasted fingerling potatoes

SUPPLEMENTI

- CAGE FREE EGG** | 6
- FRESH FRUIT** | 8
- ROASTED BACON** | 9.5
- BREAKFAST SAUSAGE** | 9

PASTRIES

- BOMBOLINI** | 7.5
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD** | 7.5
butter, jam, ricotta
- PASTRY OF THE DAY** | M.P.

SALUMI

- olives, giardiniera
- FINOCCHIONA*, PICCANTE*, TARTUFO*, SOPPRESSATA*, MORTADELLA, 'NDUJA*, COPPA***
- *made in house
- 3 SELEZONI | 19
- 5 SELEZONI | 29
- ASSORTITO | 39

PROSCIUTTOS

- {SMOKED}
- SPECK - ITALY | 11
- {DRY AGED}
- DI PARMA - ITALY | 12
- {COOKED & BRINED}
- ITALIAN HAM - LEONCINI | 12
- PROSCIUTTO TASTING | 29

FORMAGGIO

- almonds, truffle honey
- LA TUR ROBIOLA D.O.P. TARTUFO PARMIGIANO REGGIANO VECCHIO D.O.P. FONTINA VALLE D'AOSTA D.O.P. GORGONZOLA DOLCE D.O.P. PECORINO D.O.P.**
- 1 OZ PIECE | 8.5 EACH
- SELECTION OF ALL | 42
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE** | 12
- BURRATA** | 13
- MOZZARELLA DI BUFALA** | 16
- MOZZARELLA TASTING | 30

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- ROSSA RICOTTA** | 17.5
calabro ricotta, fresh basil, calabrian oregano, hot honey
- MARGHERITA** | 17.5
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 19.5
fior di latte, calabrian oregano
- FUNGHI MISTI** | 21.5
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE** | 22.5
spicy salami, fior di latte, peppadews
- SALSICCE** | 20.5
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW** | 20.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P.** | 21.5
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE** | 21.5
soppressata, prosciutto, coppa, finocchiona
- GIARDINO** | 24
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE**
- QUATTRO FORMAGGI** | 19.5
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 20.5
gorgonzola d.o.p., pear, truffle honey, basil
- SOPPRESSATA** | 21.5
rapini, calabrian chili, pecorino, black pepper
- PROSCIUTTO E ARUGULA** | 22.5
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 24
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO** | 27.5
truffle mushroom sauce, fior di latte, cremini mushrooms, basil
- ADD ONS**
 - ARUGULA** | 6
 - WHITE ANCHOVIES** | 6.5
 - MEATBALL** | 7
 - FENNEL SAUSAGE** | 8
 - PEPPERONI** | 8
 - PROSCIUTTO DI PARMA** | 8
 - SPECK** | 8
 - HOUSE MADE PANCIETTA** | 9

PASTA

LONG PASTA

- TAGLIARINI AL LIMONE** | 19.5
meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil
- BUCATINI** | 22.5
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- CACIO E PEPE** | 19.5
spaghetti, pecorino romano, cracked black pepper
- SPAGHETTI** | 19.5
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- SPAGHETTI** | 19.5
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI** | 24.5
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO** | 25
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 25.5
clams, white wine

SHORT PASTA

- RIGATONI** | 19
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 19.5
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 22.5
ricotta, fresh pomodoro sauce, topped with prosciutto
- RIGATONI** | 21.5
alla bolognese, braised beef and veal in barolo wine
- PAZZESCO** | 21.5
mixed shapes with sausage, meatballs, bolognese
- RADIATORE A LA VODKA** | 21.5
san marzano vodka sauce, prosciutto
- STROZZAPRETI** | 21.5
italian sausage, rapini, garlic, oil, chilis
- PACCHERI** | 29.5
funghi misti, mascarpone
- BISTECCA** *Grazie Mille!*
FROM OUR WOOD BURNING GRILL
hand selected dry aged in house
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
*NEW YORK
16 oz | 39 / 24 oz | 56
*RIBEYE
16 oz | 43 / 24 oz | 60

ALL OF LOUIE BOSSI'S PASTA, BREAD, GELATOS, PASTRIES & COOKIES ARE MADE IN HOUSE DAILY

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

LB BRUNCH 1.15.25