

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS | 9.5**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 10.5**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 12**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 15.5**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 17.5**
18 months
- GRANDE ASSORTIMENTO APERTIVO | 49**

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, aioli
- CALAMARI A LA PLANCHIA | 17**
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- TORN BURRATA SALAD | 17.5**
seasonal fruit, evoo, mint, marinated tomatoes, pistachios, hot honey

SALAD

- MARKET SALAD | 11.5**
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR | 12**
- CAPRESE | 12**
fior di latte, tomatoes, basil, evoo, aged balsamic
- TRICOLORE & PEAR | 13**
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE | 17**
grilled chopped chicken, mozzarella, tomato, basil, greens, pine nuts, giardiniera, 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, housemade 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

SPECIALS AT LOUIE

- SATURDAY & SUNDAY BRUNCH**
bottomless cocktails with purchase of an entrée
mimosas \$19, bellinis \$19, bloody marys \$19, aperol spritzes \$19 | 10:00am - 4:00pm

- MARTINI MONDAYS**
50% off all martinis, \$3.95 meatball sliders every monday 4:00pm - close

- ROMAN HOLIDAY WEDNESDAYS**
1/2 off every bottle of wine under \$99 every wednesday with purchase of an entree

- FREQUENT LUNCH CARD**
buy 6 get the 7th free!
ask for a frequent lunch card

- HAPPY HOUR**
\$2 off all drinks, 1/2 priced pizzas 4pm - 7pm at the bar only

PANINIS

PRESSE E CALDO

hot sandwiches

- EGGPLANT | 15**
wood grilled eggplant, basil, roasted peppers, mozzarella
- *10 OUNCE HAMBURGER | 15.5**
lettuce, tomato, onion, fries
- ALLA PARMIGIANA | 16**
breaded chicken breast, mozzarella, san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA | 17.5**
mozzarella di bufala, basil, aioli
- 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 served with giardiniera and a choice of salad or rosemary potato chips

SALUMI

- olives, giardiniera
- FINOCCHIONA*, PICCANTE*, TARTUFO*, SOPPRESSATA*, MORTADELLA, 'NDUJA*, COPPA***
- *made in house
- 3 SELEZIONI | 19
- 5 SELEZIONI | 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, honey, dried fruits
- 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 | 32**

LUNCH DEL GIORNO

- MONDAY | calzone al forno of the day | MP**
- TUESDAY | steak and cheese | 19.5**
- WEDNESDAY | pasta al forno of the day | 19.5**
- THURSDAY | sausage & peppers, italian roll | 16.5**
- FRIDAY | porchetta panini | 19.5**

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- ROSSA RICOTTA | 17.5**
house made 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
- FUNGI 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**
soppresata, 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 PANCETTA | 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
- MALFADINNE | 19.5**
ragu of pork with ricotta, 'nduja
- 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
- STROZZAPRETI | 21.5**
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO | 21.5**
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 21.5**
san marzano vodka sauce, prosciutto
- PACCHERI | 29.5**
funghi misti, mascarpone

BISTECCA

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 LUNCH 11.18.24