

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS** | 9.5
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 11.5
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 13
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, tomatoes, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 12.5
garlic bread, roasted garlic butter, ricotta
- TRICOLORE & PEAR** | 13
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CLASSIC CAESAR** | 13
- CAPRESE** | 14
fior di latte, tomato, basil, evoo, aged balsamic
- MEATBALLS** | 15
san marzano sauce
- MOZZARELLA EN CAROZZA** | 15.5
fior di latte, san marzano sauce, milanese bread crumbs
- CALAMARI FRITTI** | 16
lemon, aioli
- *BROOKLYN CAESAR** | 16.5
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA** | 17
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- CARPACCIO** | 17
herb crusted thin raw beef, arugula, parmigiano reggiano
- CLAMS OREGANATA** | 18
baked with herbs, lemon, and garlic butter
- SHAVED BRUSSELS SPROUTS & FREGULA SALAD** | 18
dried cherries, toasted hazelnuts, apple, ricotta salata, kale, lemon vinaigrette
- GAMBERONI ALLA GENOVESE** | 18.5
shrimp, basil, garlic, chilis, olive oil, crostini
- TORN BURRATA SALAD** | 19
seasonal fruit, evoo, mint, marinated tomatoes, pistachios, hot honey
- ARTHUR AVENUE** | 19.5
antipasti salad, giardiniera, chick peas, celery, tomato, salumi, olives, provolone, peppadews
- BRUSCHETTA**
wood grilled artisan bread with calabro ricotta
- TOMATOES, BASIL** | 13
- CAPONATA** | 13
- PROSCIUTTO COTTO, PEPPERONATA** | 14
- MUSHROOM CONSERVA** | 15

ASSORTMENT OF ALL FOR THE TABLE (TWO OF EACH) | 34

CONTORNI

- RAPINI** | 9
garlic, lemon, chili
- FINGERLING POTATOES** | 9
parmigiano reggiano, rosemary, garlic, olive oil
- MARKET VEGETABLE** | 9.5
seasonal
- AGLIO OLIO E PEPPERONCINI** | 10
spaghetti, evoo, garlic, calabrian chile
- CHARRED BROCCOLINI** | 10
garlic, olive oil

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 | 13
{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 12

PROSCIUTTO TASTING | 29

a plating of all three prosciuttos

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 | 17.5

MOZZARELLA TASTING | 32

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

14 OZ KUROBUTA PORK | 34

"Porterhouse"
brooklyn style vinegar peppers

POLLETO AL LIMON | 34

wood grilled half chicken, served on polenta, with fresh corn and lemon herb vinaigrette

SCOTTADITO | 44

*grilled australian lamb chops, chili oil, aioli

CHICKEN ALLA PARMIGIANA | 32

crispy chicken cutlet, san marzano sauce, mozzarella, spaghetti

NIGHTLY, "TILL ITS GONE!"

BISTECCA

hand selected dry aged in house

SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

*NEW YORK

16 oz | 39 / 24 oz | 58

*RIBEYE

16 oz | 44 / 24 oz | 62

SPECIALE DEL GIORNO

MONDAY | eggplant alla parmigiana | 23.5

TUESDAY | fatta a mano | MP

WEDNESDAY | lasagne | 23.5

THURSDAY | veal chop alla parmigiana | 58

FRIDAY | brodo di pesce | 33

SATURDAY | 7 oz filetto con tortellini | 59

SUNDAY | fettucine al burro tartufo | 28

Gracie Mille! - Louie

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

ROSSA RICOTTA | 19
calabro ricotta, fresh basil, calabrian oregano, hot honey

MARGHERITA | 19
fior di latte, basil, evoo, sea salt

ARUGULA E PEPPADEW | 20.5
fior di latte, basil, arugula, peppadew peppers

PEPPERONI | 21
fior di latte, calabrian oregano

FUNGHI MISTI | 23
wild mushroom, smoked bufala mozzarella, parmigiano reggiano, truffle oil

MARGHERITA D.O.P. | 22
mozzarella di bufala, basil, evoo, sea salt

PICCANTE | 23
spicy salami, fior di latte, peppadew peppers

SALSICCE | 22
italian sausage, fior di latte, basil

QUATTRO CARNE | 23
soppressata, prosciutto, coppa, finocchiona

GIARDINO | 25.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA FIOR DI LATTE

QUATTRO FORMAGGIO | 21
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

CAPRICCIOSA | 22
gorgonzola d.o.p., pear, truffle honey, basil

SOPPRESSATA | 22.5
rapini, calabrian chili, pecorino, black pepper

PROSCIUTTO E ARUGULA | 24
prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 25
cotto ham, burrata, fior di latte, pistachios, basil

TARTUFO | 29
truffle mushroom sauce, fior di latte, cremini mushrooms, basil

ADD ONS

ARUGULA | 6 **WHITE ANCHOVIES** | 7 **MEATBALL** | 7

FENNEL SAUSAGE | 8 **PEPPERONI** | 8

PROSCIUTTO DI PARMA | 8 **SPECK** | 8

HOUSE MADE PANCETTA | 9

PASTA E RISOTTO

LONG PASTA

TAGLIARINI AL LIMONE | 21
meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil

CACIO E PEPE | 22
spaghetti, pecorino romano, cracked black pepper

BUCATINI | 26
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino

SPAGHETTI | 25
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil

MALFADINNE | 27
ragu of pork with ricotta, 'nduja

SPAGHETTI | 27
carbonara, house cured pancetta, eggs, parmigiano reggiano

CAPPELLINI E CALAMARI | 29
angel hair, calamari, san marzano sauce, calabrian chili peppers

LINGUINE NERO | 30
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 33
clams, white wine

LINGUINE FRUTTI DI MARE | 36
mussels, clams, shrimp, calamari, san marzano sauce

SHORT PASTA

RADIATORE | 22
alla norma, eggplant, san marzano sauce, ricotta salata

RADIATORE A LA VODKA | 26
san marzano vodka sauce, prosciutto

RIGATONI | 28
alla bolognese, braised beef, veal in barolo wine

STROZZAPRETI | 29
italian sausage, rapini, garlic, oil, chilis

PACCHERI | 33
funghi misti, mascarpone

RAVIOLI | 31
ricotta, fresh pomodoro sauce, topped with prosciutto

PAZZESCO | 32
mixed shapes with sausage, meatballs, pork ragu

RISOTTO AL GAMBERINI E FUNGHI | 36
shrimp risotto with mushrooms

RISOTTO AL FRUTTI DI MARE | 38
shrimp, clams, mussels, calamari

ALL OF LOUIE BOSSI'S PASTA, BREAD, GELATI, 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 DINNER 11.18.24