

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!** | 9.5
chef's fresh soup
- INSALATA MISTICANZA** | 9.5
leafy greens, tomato, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 12
garlic bread, roasted garlic butter, ricotta
- MEATBALLS** | 14
san marzano sauce
- CALAMARI FRITTI** | 15.5
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA** | 16.5
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- TORN BURRATA SALAD** | 17.5
seasonal fruit, evoo, mint, marinated tomatoes, pistachios

PANINIS

PRESSE E CALDO

hot sandwiches

- *10 OUNCE HAMBURGER** | 14.5
lettuce, tomato, onion, fries
- MEATBALL** | 17.5
pesto, mozzarella, san marzano sauce
- GRILLED CHICKEN** | 18.5
mozzarella, rapini, arugula, basil pesto

- THE ITALIAN JOB** | 18.5
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

SALADS

- MARKET SALAD** | 11
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR** | 11.5
- TRICOLORE & PEAR** | 12.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE** | 16.5
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, balsamic vinaigrette
- WOOD GRILLED ADD ONS**
 - CHICKEN BREAST** | 8.5
 - *CHOPPED STEAK PATTY** | 11.5
 - SHRIMP** | 13.5
 - STEAK** | 17
- *MARKET FISH OF THE DAY** | MP
- *BROOKLYN CAESAR** | 17
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE** | 18.5
antipasti salad, giardiniera, chickpeas, celery, tomato, salumi, olives, provolone, peppadews
- LIGURIAN NICOISE** | 18.5
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes
- CHARRED STRAWBERRY KALE SALAD** | 19
shaved grilled chicken, tricolor greens, ricotta salata, marcona almonds, radish, red onion, balsamic vinaigrette
- MULBERRY STREET** | 19.5
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, balsamic vinaigrette

BOSSI BRUNCH

- EGGS AL FORNO ON OVEN ROASTED POLENTA** | 15
pancetta, san marzano sauce
- FRITATTA** | 16
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens
- SALSICCE & FRIED EGGS** | 16
grilled sweet fennel sausage, fingerling potatoes
- EGGS & PROSCIUTTO** | 17
artisan toast, ricotta, parmigiano reggiano
- PANDORO FRENCH TOAST** | 17.5
maple syrup, fresh berries, fruit compote
- TUSCAN AVOCADO TOAST** | 18
prosciutto, hard boiled egg, burrata, oven dried tomatoes, evoo on artisan sourdough bread
- SAUSAGE, BACON, AND EGG PIZZA** | 18.5
san marzano sauce, fior di latte, sausage, bacon, eggs, basil
- *SALMONE AFFUMICATO** | 19
eggs, artisan toast, ricotta, smoked salmon*, mascarpone, capers, lemon
- BISTECCA AND FRIED EGGS** | 24
6 oz steak, 2 eggs any style, roasted fingerling potatoes

SUPPLEMENTI

- CAGE FREE EGG** | 5.5
- FRESH FRUIT** | 7.5
- ROASTED BACON** | 9
- BREAKFAST SAUSAGE** | 8.5

PASTRIES

- BOMBOLINI** | 7
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD** | 8
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** | 10.5
- {DRY AGED}
- DI PARMA - ITALY** | 11.5
- {COOKED & BRINED}
- ITALIAN HAM - LEONCINI** | 11.5

PROSCIUTTO TASTING | 29

FORMAGGIO

- almonds, honey, dried fruits
- LA TUR**
- TALEGGIO D.O.P.**
- 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**
- pomodori, basil, estate olive oil
- FIOR DI LATTE** | 11.5
- BURRATA** | 12.5
- MOZZARELLA DI BUFALA** | 15.5

MOZZARELLA TASTING | 30

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- ROSSA RICOTTA** | 17
calabro ricotta, fresh basil, calabrian oregano, hot honey

- MARGHERITA** | 17
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 19
fior di latte, calabrian oregano
- FUNGHI MISTI** | 21
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE** | 22
spicy salami, fior di latte, peppadews
- SALSICCE** | 20
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW** | 20
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P.** | 21
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE** | 21
soppresata, prosciutto, coppa, finocchiona
- GIARDINO** | 23.5
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE**
- QUATTRO FORMAGGI** | 19
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 20
gorgonzola d.o.p., pear, truffle honey, basil
- SOPPRESSATA** | 21
rapini, calabrian chili, pecorino, black pepper
- PROSCIUTTO E ARUGULA** | 22
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 23.5
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO** | 27
truffle mushroom sauce, fior di latte, cremini mushrooms, basil

ADD ONS

- ARUGULA** | 5.5
- WHITE ANCHOVIES** | 6
- MEATBALL** | 6.5
- FENNEL SAUSAGE** | 7.5
- PEPPERONI** | 7.5
- PROSCIUTTO DI PARMA** | 7.5
- SPECK** | 7.5
- HOUSE MADE PANCETTA** | 8.5

PASTA

LONG PASTA

- TAGLIARINI AL LIMONE** | 19
meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil
- BUCATINI** | 22
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- CACIO E PEPE** | 19
spaghetti, pecorino romano, cracked black pepper
- SPAGHETTI** | 19
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- MALFADINNE** | 19
ragu of pork with ricotta, 'nduja
- SPAGHETTI** | 19
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI** | 24
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO** | 24.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 25
clams, white wine

SHORT PASTA

- RIGATONI** | 18.5
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 19
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 22
ricotta, fresh pomodoro sauce, topped with prosciutto
- RIGATONI** | 21
alla bolognese, braised beef and veal in barolo wine
- PAZZESCO** | 21
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA** | 21
san marzano vodka sauce, prosciutto
- STROZZAPRETI** | 21
italian sausage, rapini, garlic, oil, chilis
- PACCHERI** | 29
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

Gracie Miller!
- Louie

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 7.10.24