

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS** | 9
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 10
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 11.5
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 15
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P.** | 17
18 months
- GRANDE ASSORTIMENTO APERTIVO** | 49

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, 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, hot honey

SALAD

- MARKET SALAD** | 11
leafy greens, kale, radicchio, artichokes,
tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR** | 11.5
- CAPRESE** | 11.5
fior di latte, tomatoes, basil, evoo, aged balsamic
- TRICOLORE & PEAR** | 12.5
shaved parmigiano reggiano,
walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE** | 16.5
grilled chopped chicken, mozzarella,
tomato, basil, greens, pine nuts,
giardiniera, 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, housemade 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

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** | 14.5
wood grilled eggplant,
basil, roasted peppers,
mozzarella
- *10 OUNCE HAMBURGER** | 15
lettuce, tomato,
onion, fries
- ALLA PARMIGIANA** | 15.5
breaded chicken breast,
mozzarella,
san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA** | 17
mozzarella di bufala,
basil, aioli
- MEATBALL** | 18
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 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** | 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**
pomodorini, basil, estate olive oil
- FIOR DI LATTE** | 11.5
- BURRATA** | 12.5
- MOZZARELLA DI BUFALA** | 15.5
- MOZZARELLA TASTING | 30

LUNCH

DEL GIORNO

- MONDAY** | calzone al forno of the day | MP
- TUESDAY** | steak and cheese | 19
- WEDNESDAY** | pasta al forno of the day | 19
- THURSDAY** | sausage & peppers, italian roll | 16
- FRIDAY** | porchetta panini | 19

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

ROSSA RICOTTA | 17
house made 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
soppressata, 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
- CAPPELLINI 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
- STROZZAPRETI** | 21
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO** | 21
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA** | 21
san marzano vodka sauce, prosciutto
- 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

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 8.12.24