

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

ITALIAN CLASSICS | 11.50

NEGRONI

nolets gin, campari and cinzano vermouth, finished with orange bitters

SGROPINO PERA

grey goose pear, poached pear simple syrup infused with rosemary, house-made lemon sorbet, prosecco

PIMM-CICLETTA

hendricks gin, pimm's aperitivo, fresh muddled strawberries and fresh cucumbers

VEGAN AMARETTO SOUR

amaretto disaronno, lemon/lime infused sour mix simple syrup, finished with a chickpea based foam

APEROL SLUSHY | \$12.50

aperol, avissi prosecco, peach and oranges served frozen slushy style

SINGLE BARREL OLD FASHIONED louie bossi's own single barrel bourbon, hand selected by our sommelier, served with michigan orchard cherries and orange bitters | **\$16.50**

LOUIE'S CLASSICS AND CRAFTS | 11.50

CINQUE TERRE

dobel tequila perfectly infused with pineapples, oranges and jalapeño peppers

LIMONATA BOSSI

grand marnier orange liquor, fresh squeezed lemon juice and agave nectar

OLD FASHIONED

Louie Bossi's own barreled bourbon, orchard Michigan Cherries, simple syrup finished with Bourbon Bitters

STRAWBERRY MOJITO

oak and cane local rum, fresh muddled strawberries, mint, limes, simple syrup and lemon and lime juice

PIANO-PIANO

ancho peppers infused mezcal, fresh peach purée, chickpea foam, finished with angostura bitters

TOMMY'S MARGARITA

Espolon Blanco tequila, fresh squeezed lime juice, agave nectar, kosher salted rim

MARTINIS | 12.50

STRAWBERRY AND BASIL

tito's handmade vodka, fresh strawberries, fresh basil, lemon/lime infused sour mix, house-made simple syrup

LYCHEE MARTINI

ketel one vodka, fresh lychee juice, lychee liquor and simple syrup

ALMOND ESPRESSO MARTINI

stolichnaya vanilla vodka, freshly brewed lavazza espresso, bailey's almond liquor

GRAPEFRUIT MARTINI

ketel one vodka, st. germain liqueur, fresh grapefruit juice

PEACH MARTINI

stolichnaya peach vodka, fresh peach purée, lemon/lime infused sour mix

PINEAPPLE MARTINI

new amsterdam pineapple vodka, fresh pineapple, house-made infused "spicy oil drops"

CUCUMBER MARTINI

nolet's gin, fresh cucumber, house-made celery bitters

CHAMPAGNE COCKTAILS | 12.50

VENETIAN BELLINI

white peach pulp purée mixed with prosecco

THE CETRIOLO

champagne, canton ginger liqueur, fresh cucumber, lemon/lime infused sour mix

APEROL SPRITZ

aperol aperitivo mixed perfectly with our cartizze prosecco

ROSSINI

fresh strawberry puree mixed with our cartizze prosecco

ITALIAN MOJITO

oak and cane local rum, aperol, prosecco, simple syrup, lemon and lime juice, fresh mint and freshly squeezed limes

ALITALIA

house-made crema di limoncello, prosecco, fresh squeezed grapefruit juice.

PROSECCO POP | \$12.50

prosecco with our house-made black cherry popsicle stirrer

HOUSE MADE COCKTAILS ON TAP | 10.50

GRILLED FRUIT SANGRIA

red or white or rose wine finished with seasonal grilled fruit

NEGRONI AFFOGATO

tanqueray gin, antica formula sweet vermouth, campari, all infused in a stainless steel barrel, topped with an orange peel