

# LOUIE BOSSI'S

## RISTORANTE • BAR • PIZZERIA

### APERTIVI

- MARCONA ALMONDS** | 6  
roasted with sea salt
- GARLIC BREAD CLASSICO** | 6.5  
with ricotta
- SICILIAN OLIVES & PROVOLONE** | 8  
orange, thyme, peppercorn, chilis
- PARMIGIANO REGGIANO D.O.P.** | 10  
18 months
- COCCOLI FRITTO** | 11  
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 13  
crispy rice filled with fior di latte, truffle aioli
- GRANDE ASSORTIMENTO APERITIVO** | 37.5

### ANTIPASTI

#### ZUPPA E INSALATE

- ZUPPA!** | 8  
chef's fresh soup
- INSALATA MISTICANZA** | 8  
leafy greens, tomatoes, croutons, creamy balsamic vinaigrette
- TRICOLORE & PEAR** | 10  
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE** | 12  
fior di latte, tomato, basil, evoo, aged balsamic
- BROOKLYN CAESAR** | 14  
pancetta, poached egg, tuscan kale
- CLASSIC CAESAR** | 11
- MEATBALLS** | 12  
san marzano sauce
- CARPACCIO** | 15  
herb crusted thin raw beef, arugula, parmigiano reggiano
- GAMBERONI ALLA GENOVESE** | 17  
shrimp, basil, garlic, chilis, olive oil, crostini
- ARTHUR AVENUE** | 17  
antipasti salad, giardiniera, chick peas, celery, tomato, salumi, olives, provolone, peppadews
- CLAMS E 'NDUJA IN BRODO** | 15.5  
spicy broth
- CALAMARI FRITTI** | 14  
lemon, aioli
- CALAMARI A LA PLANCHA** | 14  
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- BRUSCHETTA**  
wood grilled artisan bread with calabro ricotta
- TOMATOES, BASIL** | 11
- CAPONATA** | 11
- PROSCIUTTO COTTO, PEPERONATA** | 12
- MUSHROOM CONSERVA** | 12

ASSORTMENT OF ALL FOR THE TABLE (TWO OF EACH) | 30

### CONTORNI

- MARKET VEGETABLE** | 6  
seasonal
- AGLIO OLIO E PEPPERONCINI** | 7  
spaghetti, evoo, garlic, calabrian chile
- RAPINI** | 7  
garlic, lemon, chili
- FINGERLING POTATOES** | 7  
parmigiano reggiano, rosemary, garlic, olive oil
- ROASTED BROCCOLI** | 7  
garlic, olive oil

### SALUMI

- olives, giardiniera
- FINOCCHIONA\***, **PICCANTE\***, **TARTUFO\***, **SOPPRESSEDATA\***, **MORTADELLA**, **'NDUJA\***, **COPPA\***
- \*made in house
- 3 SELEZIONI | 17  
5 SELEZIONI | 27  
ASSORTITO | 37
- PROSCIUTTOS {SMOKED}**
- SPECK - ITALY | 9  
{DRY AGED}
- DI PARMA - ITALY | 10  
{COOKED & BRINED}
- ITALIAN HAM - LEONCINI | 10
- PROSCIUTTO TASTING | 28  
a plating of all three prosciuttos

### 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 | 6 EACH  
SELECTION OF ALL | 29
- MOZZARELLA**  
pomodorini, basil, estate olive oil  
FIOR DI LATTE | 10  
BURRATA | 11  
MOZZARELLA DI BUFALA | 13
- MOZZARELLA TASTING | 26

### PESCE E CARNE

- FROM OUR WOOD BURNING GRILL
- POLLETTO ALLA GRIGLIA** | 25  
grilled chicken, lemon, garlic
- SCOTTADITO** | 32  
grilled australian lamb chops, chili oil, aioli
- PESCE DEL GIORNO ALLA GRIGLIA** | M.P.  
market fish, salsa verde
- BISTECCA**  
hand selected dry aged in house  
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- NEW YORK**  
16 oz | 33 / 24 oz | 49
- RIBEYE**  
16 oz | 33 / 24 oz | 49

### SPECIALE DEL GIORNO

- MONDAY** | eggplant alla parmigiana | 19.5  
**TUESDAY** | fatta a mano | MP  
**WEDNESDAY** | lasagne | 19.5  
**THURSDAY** | veal chop alla parmigiana | 43  
**FRIDAY** | lobster fra diavolo | 38  
**SATURDAY** | 7 oz filetto con tortellini | 34  
**SUNDAY** | chicken alla parmigiana | 19.5

*Grazie Mille! Louie*

### PIZZA AL FORNO

- ROSSO** SAN MARZANO SAUCE
- MARGHERITA** | 16.5  
fior di latte, basil, evoo, sea salt
- ARUGULA E PEPPADEW** | 18.5  
fior di latte, basil, arugula, peppadew peppers
- PEPPERONI** | 18.5  
fior di latte, calabrian oregano
- FUNGHI MISTI** | 19.5  
wild mushroom, smoked bufala mozzarella, parmigiano reggiano, truffle oil
- MARGHERITA D.O.P.** | 19.5  
mozzarella di bufala, basil, evoo, sea salt
- PICCANTE** | 19.5  
spicy salami, fior di latte, peppadew peppers
- SALSICCE** | 19.5  
italian sausage, fior di latte, basil
- QUATTRO CARNE** | 20.5  
soppresata, prosciutto, coppa, finocchiona
- GIARDINO** | 23  
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA** FIOR DI LATTE
- QUATTRO FORMAGGIO** | 18.5  
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 19.5  
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA** | 21.5  
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 22.5  
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO** | 25  
truffle mushroom sauce, fior di latte, cremini mushrooms, basil
- ADD ONS**
- PROSCIUTTO DI PARMA** | 6 **SPECK** | 6 **MEATBALL** | 5  
**FENNEL SAUSAGE** | 6 **PEPPERONI** | 6  
**ARUGULA** | 4 **HOUSE MADE PANCETTA** | 7  
**WHITE ANCHOVIES** | 4

### PASTA E RISOTTO

#### LONG PASTA

- CACIO E PEPE** | 18  
spaghetti, pecorino romano, cracked black pepper
- BUCATINI** | 21  
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- SPAGHETTI** | 21  
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- MALFADINNE** | 23  
ragu of pork with ricotta, 'nduja
- SPAGHETTI** | 23  
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELLINI E CALAMARI** | 25  
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO** | 26  
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE** | 28  
con vongole, clams, white wine
- FERRAZZOLI** | 30  
frutti di mare, mussels, clams, shrimp, calamari, san marzano sauce

#### SHORT PASTA

- RADIATORE** | 18  
alla norma, eggplant, san marzano sauce, ricotta salata
- RADIATORE A LA VODKA** | 22  
san marzano vodka sauce, prosciutto
- RIGATONI** | 24  
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI** | 25  
italian sausage, rapini, garlic, oil, chilis
- PACCHERI** | 27  
funghi misti, mascarpone
- RAVIOLI** | 27  
ricotta, greens, fresh pomodoro sauce, topped with prosciutto
- PAZZESCO** | 28  
mixed shapes with sausage, meatballs, pork ragu
- RISOTTO AL GAMBERINI E FUNGHI** | 30  
shrimp risotto with mushrooms
- RISOTTO AL FRUTTI DI MARE** | 31  
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.