

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS** | 6
roasted with sea salt
- GARLIC BREAD CLASSICO** | 6.5
with ricotta
- SICILIAN OLIVES & PROVOLONE** | 7
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 10
little breads to fill with ricotta & prosciutto
- PARMIGIANO REGGIANO D.O.P.** | 10
18 months
- ARANCINI CON TARTUFO** | 13
crispy rice filled with fior di latte, truffle aioli
- GRANDE ASSORTIMENTO APERITIVO** | 36

ANTIPASTI ZUPPA E INSALATE

- ZUPPA!** | 8
chef's fresh soup
- INSALATA MISTICANZA** | 8
leafy greens, tomato, croutons, creamy balsamic vinaigrette
- MEATBALLS** | 11
san marzano sauce
- CALAMARI FRITTI** | 13
lemon, aioli
- CALAMARI A LA PLANCHA** | 14
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALAD

- MARKET SALAD** | 9
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, creamy balsamic vinaigrette
- CLASSIC CAESAR** | 10
- TRICOLORE & PEAR** | 10
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE** | 10
fior di latte, tomatoes, basil, evoo, aged balsamic
- FARRO GRAIN BOWL** | 10
farro, tri-color greens, ricotta salata, dried cherries, fresh fruit, hazelnuts, lemon vinaigrette
- BROOKLYN CAESAR** | 14
pancetta, poached egg, tuscan kale
- WOOD GRILLED ADD ONS**
- CHICKEN BREAST** | 7
- CHOPPED STEAK PATTY** | 10
- SHRIMP** | 11
- MARKET FISH OF THE DAY** | MP

- ARTHUR AVENUE** | 15
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade salumi, olives, provolone, peppadews

- QUINOA CAPRESE** | 15
grilled chopped chicken, mozzarella, tomato, basil, greens, pine nuts, giardiniera, balsamic vinaigrette

- MULBERRY STREET** | 17
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, creamy balsamic vinaigrette

- ARUGULA AND BURRATA** | 18
grilled chopped chicken, seasonal fruit, parmigiano reggiano, lemon vinaigrette

SPECIALS AT LOUIE

- SATURDAY & SUNDAY BRUNCH**
bottomless cocktails with purchase of an entrée
mimosas \$16, bellinis \$16, bloody marys \$16, aperol spritzes \$16 | 10:00am - 4:00pm

- MARTINI MONDAYS**
50% off all martinis, \$2.5 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

- GRILLED CHICKEN** | 14
mushroom conserva, pesto butter, smoked buffalo mozzarella
- MEATBALL** | 14
pesto, mozzarella, san marzano sauce
- ALLA PARMIGIANA** | 14
breaded chicken breast, mozzarella, san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA** | 14
mozzarella di bufala, basil, aioli
- EGGPLANT** | 13
wood grilled eggplant, basil, roasted peppers, mozzarella
- 10 OUNCE HAMBURGER** | 13
lettuce, tomato, onion, fries

THE ITALIAN JOB | 15
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 | 16
- 5 SELEZIONI | 26
- ASSORTITO | 36
- PROSCIUTTOS {SMOKED}**
- SPECK - ITALY | 9
- {DRY AGED}
- DI PARMA - ITALY | 9
- {COOKED & BRINED}
- ITALIAN HAM - LEONCINI | 9

PROSCIUTTO TASTING | 27

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** | 9
- BURRATA** | 10
- MOZZARELLA DI BUFALA** | 12

MOZZARELLA TASTING | 26

LUNCH DEL GIORNO

- MONDAY** | calzone al forno of the day | MP
- TUESDAY** | steak and cheese | 16.5
- WEDNESDAY** | pasta al forno of the day | 17.5
- THURSDAY** | sausage & peppers, italian roll | 14
- FRIDAY** | porchetta panini | 16

PIZZA AL FORNO

- ROSSO SAN MARZANO SAUCE**
- MARGHERITA** | 15
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 17
fior di latte, calabrian oregano
- FUNGI MISTI** | 18
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE** | 18
spicy salami, fior di latte, peppadews
- SALSICCE** | 18
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW** | 18.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P.** | 19
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE** | 19
soppresata, prosciutto, coppa, finocchiona
- GIARDINO** | 21.5
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE**
- QUATTRO FORMAGGI** | 17
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 18
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA** | 20
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 21.5
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO** | 23.5
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

LONG PASTA

- BUCATINI** | 17
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- CACIO E PEPE** | 17
spaghetti, pecorino romano, cracked black pepper
- SPAGHETTI** | 17
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- MALFADINNE** | 17
ragu of pork with ricotta, 'nduja
- SPAGHETTI** | 17
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI** | 21.5
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO** | 22.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE** | 23
con vongole, clams, white wine

SHORT PASTA

- RIGATONI** | 16
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 17
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 17
ricotta, greens, fresh pomodoro sauce, topped with prosciutto
- RIGATONI** | 18
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI** | 19
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO** | 19
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA** | 19
san marzano vodka sauce, prosciutto
- PACCHERI** | 20
funghi misti, mascarpone

BISTECCA

Gracie Mille! - Louie

FROM OUR WOOD BURNING GRILL

- 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

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_12.17.20