

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS | 6.5**
roasted with sea salt
- GARLIC BREAD CLASSICO | 7**
with ricotta
- SICILIAN OLIVES & PROVOLONE | 7.5**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 10.5**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 13.5**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 14**
18 months
- GRANDE ASSORTIMENTO APERTIVO | 40**

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 8.5**
chef's fresh soup
- INSALATA MISTICANZA | 8.5**
leafy greens, tomato, croutons,
creamy balsamic vinaigrette
- MEATBALLS | 11.5**
san marzano sauce
- CALAMARI FRITTI | 13.5**
lemon, aioli
- CALAMARI A LA PLANCHA | 14.5**
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

SALAD

- MARKET SALAD | 9.5**
leafy greens, kale, radicchio,
artichokes, tomato, chickpeas,
creamy balsamic vinaigrette
- CLASSIC CAESAR | 10.5**
- TRICOLORE & PEAR | 10.5**
shaved parmigiano reggiano,
walnuts, fennel,
blood orange vinaigrette
- CAPRESE | 10.5**
fior di latte, tomatoes,
basil, evoo, aged balsamic
- FARRO GRAIN BOWL | 10.5**
farro, tri-color greens,
ricotta salata, dried cherries,
fresh fruit, hazelnuts, lemon vinaigrette
- *BROOKLYN CAESAR | 15.5**
pancetta, poached egg, tuscan kale
- WOOD GRILLED ADD ONS**
- CHICKEN BREAST | 7.5**
- *CHOPPED STEAK PATTY | 10.5**
- SHRIMP | 11.5**
- *MARKET FISH OF THE DAY | MP**

- ARTHUR AVENUE | 15.5**
antipasti salad, giardiniera, chickpeas,
celery, tomato, housemade salumi,
olives, provolone, peppadews
- QUINOA CAPRESE | 15.5**
grilled chopped chicken, mozzarella,
tomato, basil, greens, pine nuts,
giardiniera, balsamic vinaigrette
- MULBERRY STREET | 17.5**
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
creamy balsamic vinaigrette
- ARUGULA AND BURRATA | 18.5**
grilled chopped chicken,
seasonal fruit, parmigiano reggiano,
lemon 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, \$3.5 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 | 16**
mushroom conserva,
pesto butter,
smoked buffalo mozzarella
- MEATBALL | 16.5**
pesto, mozzarella,
san marzano sauce
- ALLA PARMIGIANA | 14.5**
breaded chicken breast,
mozzarella,
san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA | 14.5**
mozzarella di bufala,
basil, aioli
- EGGPLANT | 13.5**
wood grilled eggplant,
basil, roasted peppers,
mozzarella
- *10 OUNCE HAMBURGER | 13.5**
lettuce, tomato,
onion, fries

THE ITALIAN JOB | 15.5
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 | 17
- 5 SELEZIONI | 27
- ASSORTITO | 37
- PROSCIUTTOS
{SMOKED}**
- SPECK - ITALY | 9.5
- {DRY AGED}**
- DI PARMA - ITALY | 9.5
- {COOKED & BRINED}**
- ITALIAN HAM - LEONCINI | 9.5

PROSCIUTTOTASTING | 28

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 | 6.5 EACH
SELECTION OF ALL | 35

- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 9.5
- BURRATA | 10.5
- MOZZARELLA DI BUFALA | 12.5

MOZZARELLA TASTING | 27

LUNCH DEL GIORNO

- MONDAY | calzone al forno of the day | MP**
- TUESDAY | steak and cheese | 17**
- WEDNESDAY | pasta al forno of the day | 18**
- THURSDAY | sausage & peppers, italian roll | 14.5**
- FRIDAY | porchetta panini | 16.5**

PIZZA AL FORNO

- ROSSO SAN MARZANO SAUCE**
- MARGHERITA | 15.5**
fior di latte, basil, evoo, sea salt
- PEPPERONI | 17.5**
fior di latte, calabrian oregano
- FUNGHI MISTI | 18.5**
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE | 18.5**
spicy salami, fior di latte, peppadews
- SALSICCE | 18.5**
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW | 19**
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P. | 19.5**
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE | 19.5**
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 22**
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE**
- QUATTRO FORMAGGI | 17.5**
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA | 18.5**
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 20.5**
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 22**
cotto ham, burrata, fior di latte,
pistachios, basil
- TARTUFO | 24**
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

ADD ONS

- ARUGULA | 4.5**
- WHITE ANCHOVIES | 4.5**
- MEATBALL | 5.5**
- FENNEL SAUSAGE | 6.5**
- PEPPERONI | 6.5**
- PROSCIUTTO DI PARMA | 6.5**
- SPECK | 6.5**
- HOUSE MADE PANCETTA | 7.5**

PASTA

LONG PASTA

- BUCATINI | 17.5**
all'amatriciana, house cured guanciale,
san marzano sauce, chilis, pecorino
- CACIO E PEPE | 17.5**
spaghetti, pecorino romano,
cracked black pepper
- SPAGHETTI | 17.5**
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- MALFADINNE | 17.5**
ragu of pork with ricotta, 'nduja
- SPAGHETTI | 17.5**
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- CAPPELLINI D'ANGELO E CALAMARI | 22**
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERO | 23**
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 23.5**
con vongole, clams, white wine

SHORT PASTA

- RIGATONI | 16.5**
broccoli, olive oil, garlic,
parmigiano reggiano, basil
- RADIATORI | 17.5**
alla norma, eggplant,
san marzano sauce, ricotta salata
- RAVIOLI | 17.5**
ricotta, greens, fresh pomodoro sauce,
topped with prosciutto
- RIGATONI | 18.5**
alla bolognese, braised beef
and veal in barolo wine
- STROZZAPRETI | 19.5**
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO | 19.5**
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 19.5**
san marzano vodka sauce, prosciutto
- PACCHERI | 20.5**
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 | 35 / 24 oz | 52
- *RIBEYE**
16 oz | 38 / 24 oz | 54

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_2.23.22