

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 vegetables, evoo, mint, marinated tomatoes, pistachios

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
- *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, 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**
- pomodori, 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**
- NEW JERSEY SPINACH PIE** | 18.5
fior di latte, ricotta, pecorino, spinach, garlic
- QUATTRO FORMAGGI** | 19
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 20
gorgonzola d.o.p., pear, truffle honey, basil
- 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

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 | 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 10.20.23