

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS*** | 19
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S*** | 19
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S*** | 19
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES*** | 19
prosecco, aperol, soda water

*with purchase of an entrée. Unlimited Drink Special Concludes at 4:00 PM, No Exceptions!

- "PROSECCO POP"** | 12.5
prosecco with our house-made black cherry popsicle stirrer

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, fresno peppers, basil, 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

PANINIS

PRESSE E CALDO

hot sandwiches

- *10 OUNCE HAMBURGER** | 14.5
lettuce, tomato, onion, fries
- MEATBALL** | 17.5
pesto, mozzarella, san marzano sauce
- GRILLED CHICKEN** | 18.5
mozzarella, rapini, arugula, basil pesto

- THE ITALIAN JOB** | 16.5
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

SALADS

- MARKET SALAD** | 11
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR** | 11.5
- TRICOLORE & PEAR** | 12.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE** | 16.5
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, 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, 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

BOSSI BRUNCH

- EGGS AL FORNO ON OVEN ROASTED POLENTA** | 15
pancetta, san marzano sauce

- FRITATTA** | 16
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens

- SALSICCE & FRIED EGGS** | 16
grilled sweet fennel sausage, fingerling potatoes

- EGGS & PROSCIUTTO** | 17
artisan toast, ricotta, parmigiano reggiano

- PORCHETTA HASH** | 17
roasted fingerlings, tomato, fried eggs

- PANDORO FRENCH TOAST** | 17.5
maple syrup, fresh berries, fruit compote

- TUSCAN AVOCADO TOAST** | 18
prosciutto, hard boiled egg, burrata, oven dried tomatoes, evoo on artisan sourdough bread

- *SALMONE AFFUMICATO** | 19
eggs, artisan toast, ricotta, smoked salmon*, mascarpone, capers, lemon

- BISTECCA AND FRIED EGGS** | 24
6 oz steak, 2 eggs any style, roasted fingerling potatoes

SUPPLEMENTI

- CAGE FREE EGG** | 5.5
- FRESH FRUIT** | 7.5
- ROASTED BACON** | 9
- BREAKFAST SAUSAGE** | 8.5

PASTRIES

- BOMBOLINI** | 7
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD** | 8
butter, jam, ricotta
- PASTRY OF THE DAY** | M.P.

SALUMI

- olives, giardiniera
- FINOCCHIONA***, **PICCANTE***, **TARTUFO***, **SOPPRESSATA***, **MORTADELLA**, **'NDUJA***, **COPPA***
- *made in house
- 3 SELEZONI | 19
- 5 SELEZONI | 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**
- pomodorini, basil, estate olive oil
- FIOR DI LATTE** | 11.5
- BURRATA** | 12.5
- MOZZARELLA DI BUFALA** | 15.5

- MOZZARELLA TASTING | 30

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- ROSSA RICOTTA** | 17
calabro 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

- PAZZESCO** | 21
mixed shapes with sausage, meatballs, pork ragu

- RADIATORE A LA VODKA** | 21
san marzano vodka sauce, prosciutto

- STROZZAPRETI** | 21
italian sausage, rapini, garlic, oil, chilis

- PACCHERI** | 29
funghi misti, mascarpone

BISTECCA

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 BRUNCH 10.23.23