

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

- MARCONA ALMONDS** | 9
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 11
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 12.5
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 APERITIVO** | 49

ANTIPASTI

ZUPPA E INSALATE

- ZUPPA!** | 9.5
chef's fresh soup
- INSALATA MISTICANZA** | 9.5
leafy greens, tomatoes, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 12
garlic bread, roasted garlic butter, ricotta
- TRICOLORE & PEAR** | 12.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CLASSIC CAESAR** | 12.5
- CAPRESE** | 13.5
fior di latte, tomato, basil, evoo, aged balsamic
- MEATBALLS** | 14.5
san marzano sauce
- CALAMARI FRITTI** | 15.5
lemon, aioli
- *BROOKLYN CAESAR** | 16
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA** | 16.5
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- CARPACCIO** | 16.5
herb crusted thin raw beef, arugula, parmigiano reggiano
- CLAMS E 'NDUJA IN BRODO** | 18
spicy broth
- GAMBERONI ALLA GENOVESE** | 18
shrimp, basil, garlic, chilis, olive oil, crostini
- TORN BURRATA SALAD** | 18.5
seasonal vegetables, evoo, mint, marinated tomatoes, pistachios
- ARTHUR AVENUE** | 19
antipasti salad, giardiniera, chick peas, celery, tomato, salumi, olives, provolone, peppadews
- CHARRED STRAWBERRY KALE SALAD** | 21
shaved grilled chicken, tricolor greens, ricotta salata, marcona almonds, radish, red onion, balsamic vinaigrette
- BRUSCHETTA**
wood grilled artisan bread with calabro ricotta
- TOMATOES, BASIL** | 12.5
- CAPONATA** | 12.5
- PROSCIUTTO COTTO, PEPPERONATA** | 13.5
- MUSHROOM CONSERVA** | 14.5

ASSORTMENT OF ALL FOR THE TABLE (TWO OF EACH) | 34

CONTORNI

- MARKET VEGETABLE** | 9
seasonal
- AGLIO OLIO E PEPPERONCINI** | 9.5
spaghetti, evoo, garlic, calabrian chile
- ROASTED BROCCOLI** | 8.5
garlic, olive oil
- FINGERLING POTATOES** | 8.5
parmigiano reggiano, rosemary, garlic, olive oil
- RAPINI** | 8.5
garlic, lemon, chili

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 | 12.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 11.5

PROSCIUTTO TASTING | 29

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 | 8.5 EACH

SELECTION OF ALL | 42

MOZZARELLA

pomodori, basil, estate olive oil

FIOR DI LATTE | 11.5

BURRATA | 12.5

MOZZARELLA DI BUFALA | 17

MOZZARELLA TASTING | 31

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

14 OZ KUROBUTA PORK | 33

"Porterhouse"

brooklyn style vinegar peppers

CHICKEN SCARPIELLO | 33

1/2 chicken, fennel sausage, italian peppers, crispy potatoes, in a natural jus

SCOTTADITO | 49

*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 | 39 / 24 oz | 58

*RIBEYE

16 oz | 44 / 24 oz | 62

SPECIALE DEL GIORNO

MONDAY | eggplant alla parmigiana | 22.5

TUESDAY | fatta a mano | MP

WEDNESDAY | lasagne | 22.5

THURSDAY | veal chop alla parmigiana | 58

FRIDAY | lobster fra diavolo | 53

SATURDAY | 7 oz filetto con tortellini | 65

SUNDAY | chicken alla parmigiana | 22.5

Gracie Mille! - Louie

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

ROSSA RICOTTA | 18.5
calabro ricotta, fresh basil, calabrian oregano, hot honey

MARGHERITA | 18.5

fior di latte, basil, evoo, sea salt

ARUGULA E PEPPADEW | 20

fior di latte, basil, arugula, peppadew peppers

PEPPERONI | 20.5

fior di latte, calabrian oregano

FUNGHI MISTI | 22.5

wild mushroom, smoked bufala mozzarella, parmigiano reggiano, truffle oil

MARGHERITA D.O.P. | 21.5

mozzarella di bufala, basil, evoo, sea salt

PICCANTE | 22.5

spicy salami, fior di latte, peppadew peppers

SALSICCE | 21.5

italian sausage, fior di latte, basil

QUATTRO CARNE | 22.5

soppressata, prosciutto, coppa, finocchiona

GIARDINO | 25

fior di latte, peperonata, roasted garlic, hot honey

BIANCA FIOR DI LATTE

NEW JERSEY SPINACH PIE | 19.5

fior di latte, ricotta, pecorino, spinach, garlic

QUATTRO FORMAGGIO | 20.5

ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

CAPRICCIOSA | 21.5

gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 23.5

prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 24.5

cotto ham, burrata, fior di latte, pistachios, basil

TARTUFO | 28.5

truffle mushroom sauce, fior di latte, cremini mushrooms, basil

ADD ONS

ARUGULA | 5.5 WHITE ANCHOVIES | 6.5 MEATBALL | 6.5

FENNEL SAUSAGE | 7.5 PEPPERONI | 7.5

PROSCIUTTO DI PARMA | 7.5 SPECK | 7.5

HOUSE MADE PANCETTA | 8.5

PASTA E RISOTTO

LONG PASTA

TAGLIARINI AL LIMONE | 20

meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil

CACIO E PEPE | 21

spaghetti, pecorino romano, cracked black pepper

BUCATINI | 25

all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino

SPAGHETTI | 24

alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil

MALFADINNE | 26

ragu of pork with ricotta, 'nduja

SPAGHETTI | 26

carbonara, house cured pancetta, eggs, parmigiano reggiano

CAPPELINNI E CALAMARI | 28

angel hair, calamari, san marzano sauce, calabrian chili peppers

LINGUINE NERO | 29

shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 32

clams, white wine

LINGUINE FRUTTI DI MARE | 35

mussels, clams, shrimp, calamari, san marzano sauce

SHORT PASTA

RADIATORE | 21

alla norma, eggplant, san marzano sauce, ricotta salata

RADIATORE A LA VODKA | 25

san marzano vodka sauce, prosciutto

RIGATONI | 27

alla bolognese, braised beef, veal in barolo wine

STROZZAPRETI | 28

italian sausage, rapini, garlic, oil, chilis

PACCHERI | 32

funghi misti, mascarpone

RAVIOLI | 30

ricotta, fresh pomodoro sauce, topped with prosciutto

PAZZESCO | 31

mixed shapes with sausage, meatballs, pork ragu

RISOTTO AL GAMBERINI E FUNGHI | 35

shrimp risotto with mushrooms

RISOTTO AL FRUTTI DI MARE | 37

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.

LB DINNER 10.19.23