



LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA



BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS* | 16
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S* | 16
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S* | 16
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES* | 16
prosecco, aperol, soda water

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

- “PROSECCO POP” | 12
prosecco with our house-made black cherry popsicle stirrer

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, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA | 14
sautéed garlic, cherry tomatoes, arugula, fresno peppers

PANINIS PRESSE E CALDO

- hot sandwiches
- 10 OUNCE HAMBURGER | 13
lettuce, tomato, onion, fries
 - GRILLED CHICKEN | 14
mushroom conserva, pesto butter, smoked buffalo mozzarella
 - MEATBALL | 14
pesto, mozzarella, san marzano sauce

- THE ITALIAN JOB | 15
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

SALADS

- 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
- 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, salumi, olives, provolone, peppadews
- QUINOA CAPRESE | 15
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, 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

BOSSI BRUNCH

- SCRAMBLED EGGS ON AVOCADO TOAST | 14.5
grilled artisan bread, arugula and tomato salad
- EGGS AL FORNO ON OVEN ROASTED POLENTA | 13.5
pancetta, san marzano sauce
- PORCHETTA HASH | 15.5
roasted fingerlings, tomato, fried eggs
- PANDORO FRENCH TOAST | 14.5
maple syrup, fresh berries, fruit compote
- SALSICCE & FRIED EGGS | 14.5
grilled sweet fennel sausage, fingerling potatoes
- SOURDOUGH WAFFLE | 14.5
berries, mascarpone, maple syrup
- EGGS & PROSCIUTTO | 15.5
artisan toast, ricotta, parmigiano reggiano
- SALMONE AFFUMICATO | 16.5
eggs, artisan toast, ricotta, smoked salmon, mascarpone, capers, lemon
- FRITATTA | 14.5
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens

SUPPLEMENTI

- ROASTED BACON | 6
- BREAKFAST SAUSAGE | 7
- CAGE FREE EGG | 4 FRESH FRUIT | 6

PASTRIES

- BOMBOLINI | 4
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD | 4
butter, jam, ricotta
- PASTRY OF THE DAY | M.P.

SALUMI

- olives, giardiniera
- FINOCCHIONA*, PICCANTE*, TARTUFO*, SOPPRESSATA*, MORTADELLA, ‘NDUJA*, COPPA*

- *made in house
- 3 SELEZONI | 16
- 5 SELEZONI | 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

PIZZA AL FORNO

- ROSSO SAN MARZANO SAUCE
- MARGHERITA | 15
fior di latte, basil, evoo, sea salt
- PEPPERONI | 17
fior di latte, calabrian oregano
- FUNGHI 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
soppressata, 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
- PAZZESCO | 19
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 19
san marzano vodka sauce, prosciutto
- STROZZAPRETI | 19
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 20
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 | 33 / 24 oz | 49
- RIBEYE
16 oz | 33 / 24 oz | 49

Grazie Mille!
- Louie

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_9.11.20