LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

MARCONA ALMONDS | 6
roasted with sea salt

GARLIC BREAD CLASSICO | 6.5
with ricotta

SICILIAN OLIVES & PROVOLONE | 7
orange, thyme, peppercorn, chilis

COCCOLI FRITTO | 10
little breads to fill with ricotta & prosciutto

PARMIGIANO REGGIANO D.O.P. | 10
18 months

ARANCINI CON TARTUFO | 13
crispy rice filled with fior di latte, truffle aioli

GRANDE ASSORTIMENTO APERITIVO | 36

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, aioli

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

SALAD

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

CAPRESE | 10
fior di latte, tomatoes, basil, evoo, aged balsamic

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, housemade salumi, olives, provolone, peppadews

QUINOA CAPRESE | 15
grilled chopped chicken, mozzarella, tomato, basil, greens, pine nuts, giardiniera, 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

SPECIALS AT LOUIE

SATURDAY & SUNDAY BRUNCH
bottomless cocktails
with purchase of an entrée
mimosas $16, bellinis $16, bloody marys $16,
aperol spritzes $16 | 10:00am - 4:00pm

MARTINI MONDAYS
50% off all martinis, $2.5 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 | 14
mushroom conserva, pesto butter, smoked buffalo mozzarella

MEATBALL | 14
pesto, mozzarella, san marzano sauce

ALLA PARMIGIANA | 14
breaded chicken breast, mozzarella, san marzano sauce

D.O.P. PROSCIUTTO DI PARMA | 14
mozzarella di bufala, basil, aioli

EGGPLANT | 13
wood grilled eggplant, basil, roasted peppers, mozzarella

10 OUNCE HAMBURGER | 13
lettuce, tomato, onion, fries

THE ITALIAN JOB | 15
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 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

LUNCH

DEL GIORNO

MONDAY | calzone al forno of the day | **MP**
TUESDAY | steak and cheese | **16.5**
WEDNESDAY | pasta al forno of the day | **17.5**
THURSDAY | sausage & peppers, italian roll | **14**
FRIDAY | porchetta panini | **16**

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

STROZZAPRETI | 19
italian sausage, rapini, garlic, oil, chilis

PAZZESCO | 19
mixed shapes with sausage, meatballs, pork ragu

RADIATORE A LA VODKA | 19
san marzano vodka sauce, prosciutto

PACCHERI | 20
funghi misti, mascarpone

BISTECCA

Grazie Mille! - Louie

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**

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.