



# LOUIE BOSSI'S

## RISTORANTE • BAR • PIZZERIA



### BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS\* | 17  
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S\* | 17  
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S\* | 17  
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES\* | 17  
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! | 8.5  
chef's fresh soup
- INSALATA MISTICANZA | 8.5  
leafy greens, tomato, croutons, creamy balsamic vinaigrette
- MEATBALLS | 11.5  
san marzano sauce
- CALAMARI FRITTI | 13.5  
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA | 14.5  
sautéed garlic, cherry tomatoes, arugula, fresno peppers

### PANINIS PRESSE E CALDO

hot sandwiches

- 10 OUNCE HAMBURGER | 13.5  
lettuce, tomato, onion, fries
- GRILLED CHICKEN | 14.5  
mushroom conserva, pesto butter, smoked buffalo mozzarella
- MEATBALL | 14.5  
pesto, mozzarella, san marzano sauce

- THE ITALIAN JOB | 15.5  
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

### SALADS

- MARKET SALAD | 9.5  
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, creamy balsamic vinaigrette
- CLASSIC CAESAR | 10.5
- TRICOLORE & PEAR | 10.5  
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- FARRO GRAIN BOWL | 10.5  
farro, tri-color greens, ricotta salata, dried cherries, fresh fruit, hazelnuts, lemon vinaigrette
- BROOKLYN CAESAR | 14.5  
pancetta, poached egg, tuscan kale
- WOOD GRILLED ADD ONS  
CHICKEN BREAST | 7.5  
CHOPPED STEAK PATTY | 10.5  
SHRIMP | 11.5  
MARKET FISH OF THE DAY | MP

- ARTHUR AVENUE | 15.5  
antipasti salad, giardiniera, chickpeas, celery, tomato, salumi, olives, provolone, peppadews
- QUINOA CAPRESE | 15.5  
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, balsamic vinaigrette
- MULBERRY STREET | 17.5  
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, creamy balsamic vinaigrette
- ARUGULA AND BURRATA | 18.5  
grilled chopped chicken, seasonal fruit, parmigiano reggiano, lemon vinaigrette

### BOSSI BRUNCH

- SCRAMBLED EGGS ON AVOCADO TOAST | 15  
grilled artisan bread, arugula and tomato salad
- EGGS AL FORNO ON OVEN ROASTED POLENTA | 14  
pancetta, san marzano sauce
- PORCHETTA HASH | 16  
roasted fingerlings, tomato, fried eggs
- PANDORO FRENCH TOAST | 15  
maple syrup, fresh berries, fruit compote
- SALSICCE & FRIED EGGS | 15  
grilled sweet fennel sausage, fingerling potatoes
- SOUSDOUGH WAFFLE | 15  
berries, mascarpone, maple syrup
- EGGS & PROSCIUTTO | 16  
artisan toast, ricotta, parmigiano reggiano
- SALMONE AFFUMICATO | 17  
eggs, artisan toast, ricotta, smoked salmon\*, mascarpone, capers, lemon
- FRITATTA | 15  
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens

### SUPPLEMENTI

- ROASTED BACON | 6.5
- BREAKFAST SAUSAGE | 7.5
- CAGE FREE EGG | 4 FRESH FRUIT | 6.5

### PASTRIES

- BOMBOLINI | 5  
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD | 4.5  
butter, jam, ricotta
- PASTRY OF THE DAY | M.P.

### SALUMI

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

- \*made in house
- 3 SELEZONI | 17
- 5 SELEZONI | 27
- ASSORTITO | 37

### PROSCIUTTOS {SMOKED}

- SPECK - ITALY | 9.5
- {DRY AGED}
- DI PARMA - ITALY | 9.5
- {COOKED & BRINED}
- ITALIAN HAM - LEONCINI | 9.5

PROSCIUTTO TASTING | 28

### 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 | 6.5 EACH
- SELECTION OF ALL | 30

- MOZZARELLA
- pomodorini, basil, estate olive oil
- FIOR DI LATTE | 9.5
- BURRATA | 10.5
- MOZZARELLA DI BUFALA | 12.5

MOZZARELLA TASTING | 27

### PIZZA AL FORNO

- ROSSO SAN MARZANO SAUCE
- MARGHERITA | 15.5  
fior di latte, basil, evoo, sea salt
- PEPPERONI | 17.5  
fior di latte, calabrian oregano
- FUNGHI MISTI | 18.5  
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE | 18.5  
spicy salami, fior di latte, peppadews
- SALSICCE | 18.5  
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW | 19  
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P. | 19.5  
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE | 19.5  
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 22  
fior di latte, peperonata, roasted garlic, hot honey
- BIANCA FIOR DI LATTE
- QUATTRO FORMAGGI | 17.5  
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA | 18.5  
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 20.5  
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 22  
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO | 24  
truffle mushroom sauce, fior di latte, cremini mushrooms, basil

### ADD ONS

- ARUGULA | 4.5 WHITE ANCHOVIES | 4.5 MEATBALL | 5.5
- FENNEL SAUSAGE | 6.5 PEPPERONI | 6.5
- PROSCIUTTO DI PARMA | 6.5 SPECK | 6.5
- HOUSE MADE PANCETTA | 7.5

### PASTA LONG PASTA

- BUCATINI | 17.5  
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- CACIO E PEPE | 17.5  
spaghetti, pecorino romano, cracked black pepper
- SPAGHETTI | 17.5  
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- MALFADINNE | 17.5  
ragu of pork with ricotta, 'nduja
- SPAGHETTI | 17.5  
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI | 22  
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO | 23  
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 23.5  
con vongole, clams, white wine

### SHORT PASTA

- RIGATONI | 16.5  
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI | 17.5  
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI | 17.5  
ricotta, greens, fresh pomodoro sauce, topped with prosciutto
- RIGATONI | 18.5  
alla bolognese, braised beef and veal in barolo wine
- PAZZESCO | 19.5  
mixed shapes with sausage, meatballs, pork ragu
- RADIATORE A LA VODKA | 19.5  
san marzano vodka sauce, prosciutto
- STROZZAPRETI | 19.5  
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 20.5  
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 | 34 / 24 oz | 49
- RIBEYE  
16 oz | 34 / 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\_5.25.21