



# LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA



## APERTIVI

- MARCONA ALMONDS** | 6  
roasted with sea salt
- GARLIC BREAD CLASSICO** | 6.5  
with ricotta
- SICILIAN OLIVES & PROVOLONE** | 8  
orange, thyme,  
peppercorn, chilis
- PARMIGIANO REGGIANO D.O.P.** | 10  
18 months
- COCCOLI FRITTO** | 11  
little breads to fill with ricotta  
& prosciutto

## ANTIPASTI

### ZUPPA E INSALATE

- ZUPPA!** | 8  
chef's fresh soup
- INSALATA MISTICANZA** | 8  
leafy greens,  
tomatoes, croutons,  
creamy balsamic vinaigrette
- TRICOLORE & PEAR** | 12  
shaved parmigiano reggiano,  
walnuts, fennel,  
blood orange vinaigrette
- CAPRESE** | 12  
fior di latte, tomato, basil,  
evoo, aged balsamic
- BROOKLYN CAESAR** | 14  
pancetta, poached egg,  
tuscan kale
- CLASSIC CAESAR** | 11
- MEATBALLS** | 12  
san marzano sauce
- GAMBERONI ALLA GENOVESE** | 17  
shrimp, basil, garlic, chilis,  
olive oil, crostini
- ARTHUR AVENUE** | 17  
antipasti salad, giardiniera, chick peas,  
celery, tomato, salumi, olives,  
provolone, peppadews
- CALAMARI FRITTI** | 14  
lemon, aioli
- BRUSCHETTA**  
wood grilled artisan bread  
with calabro ricotta
- TOMATOES, BASIL** | 11
- CAPONATA** | 11

## CONTORNI

- RAPINI** | 7  
garlic, lemon, chili
- MARKET VEGETABLE** | 6  
seasonal
- FINGERLING POTATOES** | 7  
parmigiano reggiano,  
rosemary, garlic, olive oil

## SALUMI

olives, giardiniera

**FINOCCHIONA\*, PICCANTE\*, TARTUFO\*,  
SOPPRESSATA\*, MORTADELLA, 'NDUJA\*, COPPA\***

\*made in house

3 SELEZIONI | 17

5 SELEZIONI | 27

ASSORTITO | 37

**PROSCIUTTOS**  
DI PARMA - ITALY | 10

## 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** | 10

**BURRATA** | 11

## PIZZA AL FORNO

- ROSSO** SAN MARZANO SAUCE
- MARGHERITA** | 16.5  
fior di latte, basil, evoo, sea salt
- ARUGULA E PEPPADEW** | 18.5  
fior di latte, basil, arugula, peppadew peppers
- PEPPERONI** | 18.5  
fior di latte, calabrian oregano
- PICCANTE** | 19.5  
spicy salami, fior di latte, peppadew peppers
- SALSICCE** | 19.5  
italian sausage, fior di latte, basil
- BIANCA** FIOR DI LATTE
- QUATTRO FORMAGGIO** | 18.5  
ricotta, gorgonzola d.o.p., aged provolone,  
calabrian oregano
- PROSCIUTTO E ARUGULA** | 21.5  
prosciutto di parma, pecorino romano, ricotta
- TARTUFO** | 25  
truffle mushroom sauce, fior di latte,  
cremini mushrooms, basil
- ADD ONS**
- PROSCIUTTO DI PARMA** | 6 **MEATBALL** | 5
- FENNEL SAUSAGE** | 6 **PEPPERONI** | 6
- ARUGULA** | 4 **HOUSE MADE PANCETTA** | 7
- WHITE ANCHOVIES** | 4

## PASTA E RISOTTO

- LONG PASTA**
- SPAGHETTI CACIO E PEPE** | 18  
fresh cut spaghetti,  
aged pecorino, black pepper
- RIGATONI** | 21  
all'amatriciana, house cured guanciale,  
san marzano sauce, chilis, pecorino
- SPAGHETTI** | 21  
alla sorrentino, burrata mozzarella,  
san marzano sauce, fresh basil
- SPAGHETTI** | 23  
carbonara, house cured pancetta, eggs,  
parmigiano reggiano
- CAPPELINNI E CALAMARI** | 25  
angel hair, calamari, san marzano sauce,  
calabrian chili peppers
- LINGUINE NERO** | 26  
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE** | 28  
con vongole, clams, white wine
- LINGUINE** | 30  
frutti di mare, clams, shrimp,  
calamari, san marzano sauce
- SHORT PASTA**
- RADIATORE** | 18  
alla norma, eggplant, san marzano sauce, ricotta  
salata
- RADIATORE A LA VODKA** | 22  
san marzano vodka sauce, prosciutto
- RIGATONI** | 24  
alla bolognese, braised beef and veal in barolo  
wine
- STROZZAPRETI** | 25  
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO** | 28  
mixed shapes with sausage, meatballs

## PESCE E CARNE

*FROM OUR WOOD BURNING GRILL*

**SCOTTADITO** | 30  
grilled lamb chops, chili oil, aioli

**POLLETTO ALLA GRIGLIA** | 25  
grilled chicken, lemon, garlic

**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

**RIBEYE**  
16 oz | 38

## SPECIALE DEL GIORNO

CHEF'S SPECIAL OF THE DAY  
ask your server

*Grazie Mille! Louie*

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.