

# LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA



SPECIAL EVENTS

LUNCH

# PLATED LUNCH MENU

35 GUESTS OR LESS

AVAILABLE MONDAY - FRIDAY 11:30AM - 2:00PM

INCLUDES COFFEE, ICED TEA, & SOFT DRINKS

## APPETIZERS

choice of 2 appetizers served family style • each additional +\$5pp++

### MARKET SALAD

leafy greens, kale, radicchio,  
artichokes, tomato, chickpeas,  
balsamic vinaigrette

### MARGHERITA PIZZA

fior di latte, basil, evoo, seasalt

### GARLIC BREAD CLASSICO

with ricotta

### CALAMARI FRITTI

lemon, aioli

### ARANCINI CON TARTUFO

crispy rice filled with  
fior di latte, truffle aioli

### COCCOLI FRITTO

little breads to fill with ricotta  
& prosciutto

### INSALATA MISTICANZA

leafy greens, tomato,  
croutons,  
balsamic vinaigrette

### MEATBALLS

san marzano sauce

### CAPRESE SALAD

fior di latte, tomatoes, basil,  
evoo, aged balsamic

### SELECTION OF HOUSEMADE SALUMI & IMPORTED CHEESES

chef's choice (+\$12pp++)

## ENTREÉS

Choice of 3 items for your guests to select from

### CAESAR SALAD WITH CHICKEN

grilled chopped chicken,  
romaine lettuce,  
housemade caesar dressing

### QUINOA CAPRESE

grilled chopped chicken,  
mozzarella, tomato, basil,  
greens, pine nuts, giardiniera,  
balsamic vinaigrette

### PACCHERI

funghi misti, mascarpone

### CHICKEN ALLA PARMIGIANA PANINI

breaded chicken breast,  
mozzarella, san marzano sauce,  
served with rosemary chips

### 16 OZ NEW YORK STRIP

hand selected, dry aged in house  
(+\$9 pp++)

### RIGATONI

broccoli, olive oil, garlic,  
parmigiano reggiano, basil

### GRILLED SALMON

served with  
market vegetable

### RIGATONI BOLOGNESE

braised beef and  
veal in barolo wine

### SPAGHETTI

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

## DESSERT PACKAGES

### DESSERT PLATTERS

(available for advance purchase +\$7pp++)

### INDIVIDUAL PLATED DESSERTS

(priced per person at menu price)

\*All items and prices are subject to change seasonally without notice.

# FAMILY STYLE LUNCH MENU

FOR ALL GUESTS TO SHARE

AVAILABLE MONDAY - FRIDAY 11:30AM - 2:00PM

INCLUDES COFFEE, ICED TEA, & SOFT DRINKS

## APPETIZERS

Choice of 2 appetizers • each additional +\$5pp++

### MARKET SALAD

leafy greens, kale, radicchio,  
artichokes, tomato,  
chickpeas, balsamic vinaigrette

### ARANCINI CON TARTUFO

rispy rice filled with fior di latte,  
truffle aioli

### CALAMARI FRITTI

lemon, aioli

### SELECTION OF HOUSEMADE SALUMI & IMPORTED CHEESES

chef's choice  
(+\$12 pp++)

### COCCOLI FRITTO

little breads to fill  
with ricotta  
& prosciutto

### INSALATA MISTICANZA

leafy greens, tomato,  
croutons,  
balsamic vinaigrette

### CAPRESE SALAD

fior di latte, tomatoes,  
basil, evoo, aged balsamic

### MEATBALLS

san marzano sauce

## ENTREÉS

Select 1 Pizza or Pasta

### MARGHERITA PIZZA

fior di latte, basil, evoo, sea salt

### PEPPERONI PIZZA

fior di latte, calabrian oregano

### SALSICCE PIZZA

Italian sausage, fior di latte, basil

### RIGATONI BOLOGNESE

braised beef and veal in barolo wine

### RADIATORI A LA VODKA

san marzano vodka sauce, prosciutto

### RIGATONI

broccoli, olive oil, garlic, parmigiano reggiano, basil

Select 1 Pesce or Carne

### CHICKEN ALLA PARMIGIANA PANINI

breaded chicken breast,  
mozzarella, san marzano sauce

### GRILLED SALMON

served with  
market vegetable

### 24 OZ RIBEYE

hand selected, dry aged in house  
(+\$10pp++)

## DESSERT

### DESSERT PLATTERS

(available for advance purchase +\$7pp++)

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