

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 10
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 12
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 13.5
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 16
crispy rice filled with fior di latte, aioli
- PARMIGIANO REGGIANO D.O.P.** | 18
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 49

ANTIPASTI ZUPPA E INSALATE

- ZUPPA!** | 10.5
chef's fresh soup
- INSALATA MISTICANZA** | 11.5
leafy greens, tomatoes, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 13
garlic bread, roasted garlic butter, ricotta
- TRICOLORE & PEAR** | 13.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE** | 14.5
fior di latte, tomato, basil, evoo, aged balsamic
- CLASSIC CAESAR** | 14.5
- MEATBALLS** | 15.5
san marzano sauce
- CALAMARI FRITTI** | 16.5
lemon, aioli
- *BROOKLYN CAESAR** | 17
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA** | 17.5
cherry tomatoes, salsa verde piccante, baby arugula
- CARPACCIO** | 17.5
herb crusted thin raw beef, arugula, parmigiano reggiano
- CLAMS OREGENATA** | 18.5
baked with herbs, lemon, and garlic butter
- SHAVED BRUSSELS SPROUTS & FREGULA SALAD** | 18.5
dried cherries, toasted hazelnuts, apple, ricotta salata, kale, lemon vinaigrette
- SCAMPI AL FORNO** | 19.5
shrimp, scampi butter, tomatoes, pane fritto
- TORN BURRATA SALAD** | 19.5
seasonal fruit, evoo, mint, marinated tomatoes, pistachios, hot honey
- ARTHUR AVENUE** | 20
antipasti salad, giardiniera, chick peas, celery, tomato, salumi, olives, provolone, peppadews
- BRUSCHETTA**
wood grilled artisan bread with calabro ricotta
- TOMATOES, BASIL** | 14
- CAPONATA** | 14
- PROSCIUTTO COTTO, PEPERONATA** | 16
- MUSHROOM CONSERVA** | 15

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 35

CONTORNI

- RAPINI** | 9.5
garlic, lemon, chili
- FINGERLING POTATOES** | 9.5
parmigiano reggiano, rosemary, garlic, olive oil
- MARKET VEGETABLE** | 10
seasonal
- AGLIO OLIO E PEPPERONCINI** | 10.5
spaghetti, evoo, garlic, calabrian chile
- CHARRED BROCCOLINI** | 10.5
garlic, olive oil

SALUMI

olives, giardiniera

**FINOCCHIONA*, PICCANTE*, TARTUFO*,
SOPPRESSATA*, MORTADELLA, COPPA***

*made in house

3 SELEZIONI | 20

5 SELEZIONI | 30

ASSORTITO | 40

PROSCIUTTOS

{SMOKED}

SPECK - ITALY | 11.5

{DRY AGED}

DI PARMA - ITALY | 13.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 12.5

PROSCIUTTO TASTING | 29

a plating of all three prosciuttos

FORMAGGIO

almonds, truffle honey

LA TUR

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 | 9 EACH

SELECTION OF ALL | 43

MOZZARELLA

pomodori, basil, estate olive oil

FIOR DI LATTE | 12.5

BURRATA | 13.5

MOZZARELLA DI BUFALA | 18

MOZZARELLA TASTING | 38

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

**POLLETO GRIGLIA
ALLA MARSALA** | 34

wood grilled half chicken,
roasted cremini mushroom sauce

14 OZ KUROBUTA PORK | 35

"Porterhouse"

brooklyn style vinegar peppers

SCOTTADITO | 46

*grilled australian lamb chops, chili oil, aioli

CHICKEN ALLA PARMIGIANA | 33

crispy chicken cutlet, san marzano sauce,
mozzarella, spaghetti

NIGHTLY, "TILL ITS GONE!"

***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

***NEW YORK**

16 oz | 40 / 24 oz | 59

***RIBEYE**

16 oz | 45 / 24 oz | 63

SPECIALE DEL GIORNO

MONDAY | eggplant alla parmigiana | 24.5

TUESDAY | fatta a mano | MP

WEDNESDAY | lasagne | 24.5

THURSDAY | veal chop alla parmigiana | 59

FRIDAY | gamberini gigante fra diavolo | 48

SATURDAY | 7 oz filetto con tortellini | 59

SUNDAY | fettucine al burro tartufo | 29

Grazie Mille! - Louie

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

ROSSA RICOTTA | 20
calabro ricotta, fresh basil,
calabrian oregano, hot honey

MARGHERITA | 20
fior di latte, basil, evoo, sea salt

ARUGULA E PEPPADEW | 21.5
fior di latte, basil, arugula, peppadew peppers

PEPPERONI | 22
fior di latte, calabrian oregano

FUNGHI MISTI | 24
wild mushroom, smoked bufala mozzarella,
parmigiano reggiano, truffle oil

MARGHERITA D.O.P. | 23
mozzarella di bufala, basil, evoo, sea salt

PICCANTE | 24
spicy salami, fior di latte, peppadew peppers

SALSICCE | 23
italian sausage, fior di latte, basil

QUATTRO CARNE | 24
soppressata, prosciutto, coppa, finocchiona

BIANCA FIOR DI LATTE

A LA VODKA PIZZA | 22
san marzano vodka sauce, fior di latte,
parmigiano reggiano, pesto, crispy prosciutto

QUATTRO FORMAGGIO | 22
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano

CAPRICCIOSA | 23
gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 24.5
prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 25.5
cotto ham, burrata, fior di latte, pistachios, basil

ADD ONS

ARUGULA | 6.5 **WHITE ANCHOVIES** | 7 **MEATBALL** | 7.5

FENNEL SAUSAGE | 8.5 **PEPPERONI** | 8.5

PROSCIUTTO DI PARMA | 8.5 **SPECK** | 8.5

HOUSE MADE PANCETTA | 9.5

PASTA E RISOTTO

LONG PASTA

TAGLIARINI AL LIMONE | 22
meyer lemon, yellow tomato, parmigiano reggiano,
pistachios, mascarpone, basil

CACIO E PEPE | 23
spaghetti, pecorino romano, cracked black pepper

BUCATINI | 27
all'amatriciana, house cured guanciale,
san marzano sauce, chilis, pecorino

SPAGHETTI | 26
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 28
carbonara, house cured pancetta, eggs,
parmigiano reggiano

CAPPELINNI E CALAMARI | 30
angel hair, calamari, san marzano sauce,
calabrian chili peppers

LINGUINE NERO | 31
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 34
clams, white wine

LINGUINE FRUTTI DI MARE | 37
mussels, clams, shrimp, calamari, san marzano sauce

SHORT PASTA

RADIATORE | 23
alla norma, eggplant, san marzano sauce, ricotta salata

LUMACHE A LA VODKA | 26
san marzano vodka sauce, crispy prosciutto, peas

RIGATONI | 29
alla bolognese, braised beef, veal in barolo wine

STROZZAPRETI | 30
italian sausage, rapini, garlic, oil, chilis

PACCHERI | 34
funghi misti, mascarpone

RAVIOLI | 32
ricotta, fresh pomodoro sauce,
topped with prosciutto

PAZZESCO | 33
mixed shapes with sausage, meatballs, bolognese

RISOTTO AL GAMBERINI E FUNGHI | 37
shrimp risotto with mushrooms

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.

LB DINNER 10.23.25