



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 SELEZONI | 20
- 5 SELEZONI | 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
- pomodorini, 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

- 14 OZ KUROBUTA PORK | 35
"Porterhouse"
brooklyn style vinegar peppers
- POLLETO AL LIMON | 35
wood grilled half chicken, served on polenta, with fresh corn and lemon herb vinaigrette
- 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 | brodo di pesce | 34
- 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
- GIARDINO | 26.5
fior di latte, peperonata, roasted garlic, hot honey
- 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
- TARTUFO | 30
truffle mushroom sauce, fior di latte, cremini mushrooms, 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, parmigianno 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 8.8.25