

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS*** | 19.5
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S*** | 19.5
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S*** | 19.5
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES*** | 19.5
prosecco, aperol, soda water

**with purchase of an entrée. Unlimited Drink Special Concludes at 4:00 PM, No Exceptions!*

- "PROSECCO POP"** | 15.5
prosecco with our house-made black cherry popsicle stirrer

ANTIPASTI

ZUPPA E INSALATE

- ZUPPA!** | 10.5
chef's fresh soup
- INSALATA MISTICANZA** | 10.5
leafy greens, tomato, croutons, balsamic vinaigrette
- PANE ALL'AGLIO** | 13
garlic bread, roasted garlic butter, ricotta
- MEATBALLS** | 15
san marzano sauce
- CALAMARI FRITTI** | 16.5
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA** | 17.5
cherry tomatoes, salsa verde piccante, baby arugula
- TORN BURRATA SALAD** | 18
seasonal fruit, evoo, mint, marinated tomatoes, pistachios, hot honey

PANINIS

PRESSE E CALDO

hot sandwiches

- *10 OUNCE HAMBURGER** | 16.5
lettuce, tomato, onion, fries
- MEATBALL** | 19.5
pesto, mozzarella, san marzano sauce
- GRILLED CHICKEN** | 20.5
mozzarella, rapini, arugula, basil pesto

- THE ITALIAN JOB** | 20
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all paninis are served with giardiniera or rosemary potato chips

SALADS

- MARKET SALAD** | 12
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette
- CLASSIC CAESAR** | 12.5
- TRICOLORE & PEAR** | 13.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- QUINOA CAPRESE** | 17.5
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, balsamic vinaigrette
- WOOD GRILLED ADD ONS**
- CHICKEN BREAST** | 10
- *CHOPPED STEAK PATTY** | 13
- SHRIMP** | 15
- STEAK** | 18.5
- *MARKET FISH OF THE DAY** | MP

- SHAVED BRUSSELS SPROUTS & FREGULA SALAD** | 18
dried cherries, toasted hazelnuts, apple, ricotta salata, kale, lemon vinaigrette

- *BROOKLYN CAESAR** | 18.5
pancetta, 8 minute egg, tuscan kale

- ARTHUR AVENUE** | 20
antipasti salad, giardiniera, chickpeas, celery, tomato, salumi, olives, provolone, peppadews

- LIGURIAN NICOISE** | 20
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes

- MULBERRY STREET** | 21
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, balsamic vinaigrette

BOSSI BRUNCH

- EGGS AL FORNO ON OVEN ROASTED POLENTA** | 16.5
pancetta, san marzano sauce
- FRITATTA** | 17.5
cage free eggs, curly spinach, roasted onion, cotto ham, parmesan reggiano, greens
- SALSICCE & FRIED EGGS** | 17.5
grilled sweet fennel sausage, fingerling potatoes
- EGGS & PROSCIUTTO** | 18.5
artisan toast, ricotta, parmigiano reggiano
- PANDORO FRENCH TOAST** | 19
maple syrup, fresh berries, fruit compote
- TUSCAN AVOCADO TOAST** | 19.5
prosciutto, hard boiled egg, burrata, oven dried tomatoes, evoo on artisan sourdough bread
- SAUSAGE, BACON, AND EGG PIZZA** | 20
san marzano sauce, fior di latte, sausage, bacon, eggs, basil
- *SALMONE AFFUMICATO** | 20.5
eggs, artisan toast, ricotta, smoked salmon*, mascarpone, capers, lemon
- BISTECCA AND FRIED EGGS** | 25.5
6 oz steak, 2 eggs any style, roasted fingerling potatoes

SUPPLEMENTI

- CAGE FREE EGG** | 6.5
- FRESH FRUIT** | 8.5
- ROASTED BACON** | 10
- BREAKFAST SAUSAGE** | 9.5

PASTRIES

- BOMBOLINI** | 8
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD** | 8
butter, jam, ricotta
- PASTRY OF THE DAY** | M.P.

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** | 12.5
- {COOKED & BRINED}**
- ITALIAN HAM - LEONCINI** | 12.5

- PROSCIUTTO TASTING** | 29

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** | 16.5

- MOZZARELLA TASTING** | 32

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- ROSSA RICOTTA** | 18.5
calabro ricotta, fresh basil, calabrian oregano, hot honey

- MARGHERITA** | 18.5
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 20.5
fior di latte, calabrian oregano
- FUNGHI MISTI** | 23.5
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE** | 23.5
spicy salami, fior di latte, peppadews
- SALSICCE** | 21.5
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW** | 21.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P.** | 22.5
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNE** | 22.5
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 FORMAGGI** | 20.5
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA** | 21.5
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA** | 23.5
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 25
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

LONG PASTA

- TAGLIARINI AL LIMONE** | 20.5
meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil
- BUCATINI** | 23.5
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino
- CACIO E PEPE** | 20.5
spaghetti, pecorino romano, cracked black pepper
- SPAGHETTI** | 20.5
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- SPAGHETTI** | 20.5
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI** | 25.5
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERO** | 26
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 26.5
clams, white wine

SHORT PASTA

- RIGATONI** | 20.5
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 20.5
alla norma, eggplant, san marzano sauce, ricotta salata
- LUMACHE A LA VODKA** | 22
san marzano vodka sauce, crispy prosciutto, peas
- RIGATONI** | 22.5
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI** | 22.5
italian sausage, rapini, garlic, oil, chilis

- PAZZESCO** | 23
mixed shapes with sausage, meatballs, bolognese
- RAVIOLI** | 23.5
ricotta, fresh pomodoro sauce, topped with prosciutto
- PACCHERI** | 30.5
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 | 40 / 24 oz | 58
- *RIBEYE**
16 oz | 44 / 24 oz | 63

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 12.30.25