LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

APERTIVI

MARCONA ALMONDS | 10
roasted with sea salt

SICILIAN OLIVES & PROVOLONE | 11
orange, thyme, peppercorn, chilis

COCCOLI FRITTO | 12.5
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 | 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, 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

SALAD

MARKET SALAD | 12
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, balsamic vinaigrette

CLASSIC CAESAR | 12.5

CAPRESE | 12.5
fior di latte, tomatoes, basil, evoo, aged balsamic

TRICOLORE & PEAR | 13.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette

QUINOA CAPRESE | 17.5
grilled chopped chicken, mozzarella, tomato, basil, greens, pine nuts, giardiniera, 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, housemade 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

SPECIALS AT LOUIE

SATURDAY & SUNDAY BRUNCH
bottomless cocktails with purchase of an entrée
mimosas $19.5, bellinis $19.5, bloody marys $19.5, aperol spritzes $19.5 | 10:00am - 4:00pm

MARTINI MONDAYS
50% off all martinis, $3.95 meatball sliders every monday 4:00pm - close

ROMAN HOLIDAY WEDNESDAYS
1/2 off every bottle of wine under $99 every wednesday with purchase of an entree

FREQUENT LUNCH CARD
buy 6 get the 7th free!
ask for a frequent lunch card

HAPPY HOUR
$2 off all drinks, 1/2 priced pizzas
4pm - 7pm at the bar only

PANINIS

PRESSE E CALDO

hot sandwiches

EGGPLANT | 16
wood grilled eggplant, basil, roasted peppers, mozzarella

***10 OUNCE HAMBURGER | 16.5**
lettuce, tomato, onion, fries

ALLA PARMIGIANA | 17
breaded chicken breast, mozzarella, san marzano sauce

D.O.P. PROSCIUTTO DI PARMA | 18.5
mozzarella di bufala, basil, aioli

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 served with salad and rosemary potato chips

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

LUNCH

DEL GIORNO

MONDAY | calzone al forno of the day | **MP**
TUESDAY | steak and cheese | **20.5**
WEDNESDAY | pasta al forno of the day | **20.5**
THURSDAY | la mezza luna | **18**
FRIDAY | *Louie's* hot crispy chicken sandwich | **20.5**

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

ROSSA RICOTTA | 18.5
house made 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

GIARDINO | 25
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 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

TARTUFO | 28.5
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

LONG PASTA

TAGLIARINI AL LIMONE | 20.5
meyer lemon, yellow tomato, parmigianno 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

Grazie Mille!
- Louie

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.