

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS*** | 13
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S*** | 13
finlandia vodka, zing zang bloody mary mix
- BOTTOMLESS BOSSI BELLINI'S*** | 13
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES*** | 13
prosecco, aperol, soda water

*with purchase of an entrée. Unlimited Drink Special Concludes at 5:00 PM, No Exceptions!

- "PROSECCO POP"** | 12
prosecco with our house-made black cherry popsicle stirrer

ANTIPASTI

ZUPPA E INSALATE

- ZUPPA!** | 7.5
chef's fresh soup
- INSALATA MISTICANZA** | 7.5
leafy greens, tomato, croutons, creamy balsamic vinaigrette
- MEATBALLS** | 10.5
san marzano sauce
- CALAMARI FRITTI** | 12.5
lemon, fresno peppers, basil, aioli
- CALAMARI A LA PLANCHA** | 13.5
sautéed garlic, cherry tomatoes, arugula, fresno peppers

PANINIS

PRESSE E CALDO

hot sandwiches

- GRILLED CHICKEN** | 13.5
mushroom conserva, pesto butter, smoked buffalo mozzarella
- MEATBALL** | 13.5
pesto, mozzarella, san marzano sauce
- 10 OUNCE HAMBURGER** | 12.5
lettuce, tomato, onion, fries

- "THE BOSS"** | 15.5
porchetta, pesto, provolone, arugula, cherry peppers

FRESCA

cold sandwiches

- ROASTED BEEF** | 14.5
provolone, tomato, arugula, aged balsamic, aioli
- THE ITALIAN JOB** | 14.5
crusty bread, salumi, cheeses, sliced tomatoes, arugula, giardiniera

all hot and cold paninis served with giardiniera or rosemary potato chips

SALADS

- MARKET SALAD** | 8.5
leafy greens, kale, radicchio, artichokes, tomato, chickpeas, creamy balsamic vinaigrette
- TRICOLORE & PEAR** | 9.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- TRICOLORE CON TOMATO E GORGONZOLA** | 9.5
rocket frisee and radicchio lettuces, tomato, gorgonzola dolce dressing
- FARRO GRAIN BOWL** | 9.5
farro, tri-color greens, ricotta salata, driedcherries, fresh fruit, hazelnuts, lemon vinaigrette
- BROOKLYN CAESAR** | 13.5
pancetta, poached egg, tuscan kale
- CLASSIC CAESAR** | 9.5
- WOOD GRILLED ADD ONS**
 - CHICKEN BREAST** | 6.5
 - CHOPPED STEAK PATTY** | 9.5
 - SHRIMP** | 10.5
- MARKET FISH OF THE DAY** | MP

- ARUGULA AND BURRATA** | 17.5
grilled chopped chicken, peaches, parmigiano reggiano, lemon vinaigrette
- MULBERRY STREET** | 16.5
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, creamy balsamic vinaigrette
- QUINOA CAPRESE** | 14.5
grilled chopped chicken, mozzarella, tomatoes, basil, giardiniera, pine nuts, balsamic vinaigrette
- ARTHUR AVENUE** | 14.5
antipasti salad, giardiniera, chickpeas, celery, tomato, salumi, olives, provolone, peppadews

BOSSI BRUNCH

- SCRAMBLED EGGS ON AVOCADO TOAST** | 13.5
grilled artisan bread, arugula and tomato salad

- EGGS AL FORNO ON OVEN ROASTED POLENTA** | 12.5
pancetta, san marzano sauce

- PORCHETTA HASH** | 14.5
roasted fingerlings, tomato, fried eggs

- PANDORO FRENCH TOAST** | 13.5
maple syrup, fresh berries, fruit compote

- SALSICCE & FRIED EGGS** | 13.5
grilled sweet fennel sausage, fingerling potatoes

- GREEK YOGURT PARFAIT** | 11.5
coconut, chia seed, almonds, berries

- WHOLE-GRAIN NUTELLA WAFFLE** | 12.5
toasted hazelnuts, chocolate, maple syrup, butter

- RICOTTA CREPPELLE** | 12.5
lemon curd, mascarpone, berries, butter

- FRIATTAS DI PATATE** | 13.5
cage free eggs, potatoes, roasted onions, basil, fontina cheese, salumi, greens

SUPPLEMENTI

- ROASTED BACON** | 5.5
- BREAKFAST SAUSAGE** | 6.5
- CAGE FREE EGG** | 3.5 **FRESH FRUIT** | 5.5

PASTRIES

- BOMBOLINI** | 3.5
custard filled, cannoli cream filled or chocolate glazed
- TOASTED ARTISAN BREAD** | 3.5
butter, jam, ricotta
- PASTRY OF THE DAY** | M.P.

SALUMI

olives, giardiniera

- FINOCCHIONA***
- PICCANTE***
- TARTUFO***
- SOPPRESSATA***
- MORTADELLA**
- 'NDUJA***
- COPPA***

*made in house

- 3 SELEZIONI | 15.5
- 5 SELEZIONI | 25.5
- ASSORTITO | 35.5

PROSCIUTTOS

{DRY AGED}

- DI PARMA - ITALY | 8.5
- LA QUERCIA - USA | 10.5

{COOKED & BRINED}

- ITALIAN HAM - LEONCINI | 8.5

- PROSCIUTTO TASTING** | 26.5

FORMAGGIO

almonds, honey, dried fruits

- TALEGGIO D.O.P.**
- ROBIOLA D.O.P.**
- PARMIGIANO REGGIANO VECCHIO D.O.P.**
- TARTUFO**
- FONTINA VALLE D'AOSTA D.O.P.**
- GORGONZOLA DOLCE D.O.P.**
- PECORINO D.O.P.**

- 1.5 OZ PIECE | 5.5 EACH
- SELECTION OF ALL | 28.5

MOZZARELLA

pomodorini, basil, estate olive oil

- FIOR DI LATTE** | 8.5
- BURRATA** | 9.5
- MOZZARELLA DI BUFALA** | 11.5

- MOZZARELLA TASTING** | 24.5

PIZZA AL FORNO

ROSSO SAN MARZANO SAUCE

- MARGHERITA** | 14.5
fior di latte, basil, evoo, sea salt
- MARGHERITA D.O.P.** | 18.5
mozzarella di bufala, basil, evoo, sea salt

- QUATTRO CARNE** | 18.5
soppressata, prosciutto, coppa, finocchiona

- FUNGHI MISTI** | 17.5
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil

- SALSICCE** | 17.5
italian sausage, fior di latte, basil

- PEPPERONI** | 16.5
fior di latte, calabrian oregano

- PICCANTE** | 17.5
spicy salami, fior di latte, peppadews

- ARUGULA E PEPPADEW** | 18
fior di latte, basil, arugula, peppadew peppers

- RAPINI E 'NDUJA** | 17.5
2ND PLACE - WORLD PIZZA CHAMPIONSHIP '16
fior di latte, rapini, stracciatella, spicy spreadable salami

BIANCA FIOR DI LATTE

- QUATTRO FORMAGGI** | 16.5
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

- SPACCA NAPOLI** | 18.5
cherry tomato, mozzarella di bufala, sea salt, basil, evoo

- SAN GENNARO** | 17.5
smoked buffalo mozzarella, ricotta, pancetta, fried rosemary

- CAPRICCIOSA** | 17.5
gorgonzola d.o.p., pear, truffle honey, basil

- PROSCIUTTO E ARUGULA** | 19.5
prosciutto di parma, pecorino romano, ricotta

- VONGOLE FRESCHE** | 21
fresh clams, pancetta, fresno peppers, pecorino

ADD ONS

- PROSCIUTTO DI PARMA** | 5.5
- MEATBALLS** | 4.5
- FENNEL SAUSAGE** | 5.5
- PEPPERONI** | 5.5
- ARUGULA** | 3.5
- HOUSE MADE PANCETTA** | 6.5
- WHITE ANCHOVIES** | 3.5

PASTA E RISOTTO

LONG PASTA

- SPAGHETTI** | 16.5
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil

- LINGUINE** | 22.5
con vongole, clams, white wine

- SPAGHETTI** | 16.5
carbonara, house cured pancetta, eggs, parmigiano reggiano

- BUCATINI** | 16.5
all'amatriciana, house cured guanciale, san marzano sauce, chilis, pecorino

- MAFALDINE** | 16.5
ragu of pork with ricotta, 'nduja

- CAPPELINNI D'ANGELO E CALAMARI** | 21
angel hair, calamari, san marzano sauce, calabrian chili peppers

SHORT PASTA

- RIGATONI** | 15.5
broccoli, olive oil, garlic, parmigiano reggiano, basil

- RADIATORI** | 16.5
alla norma, eggplant, san marzano sauce, ricotta salata

- GEMELLI BASILICO** | 17.5
basil gemelli, italian sausage, peppers, san marzano sauce

- STROZZAPRETI** | 18.5
italian sausage, rapini, garlic, oil, chilis

- RIGATONI** | 17.5
alla bolognese, braised beef and veal in barolo wine

- PACCHERI** | 19.5
funghi misti, mascarpone

- PAZZESCO** | 18.5
mixed shapes with sausage, meatballs, pork ragu

- RAVIOLI** | 16.5
ricotta, greens, duo of prosciutto, fresh pomodoro sauce

Crazie Mille!
- Louie

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.

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