

LOUIE BOSSI'S

RISTORANTE • BAR • PIZZERIA

BOCA RATON



DINNER & COCKTAILS

PLATED DINNER

35 guests or less

APPETIZERS

Served Family Style-Host to select two for the table

PANE ALL' AGLIO

garlic bread, roasted garlic butter, ricotta

CAPRESE

fior di latte, tomato,
basil, evoo, aged balsamic

MEATBALLS

san marzano sauce

SELECTION OF HOUSEMADE SALUMI & IMPORTED CHEESES

chef's choice (+\$15PP++)

MOZZARELLA EN CAROZZA

fior di latte, san marzano sauce, milanese bread crumbs

COCCOLI FRITTO

little breads to fill
with ricotta & prosciutto

CALAMARI FRITTI

lemon, fresno peppers, basil, aioli

MID-COURSE

Individually plated-Host to select one

INSALATA MISTICANZA

leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette

TRICOLORE & PEAR

shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

CLASSIC CAESAR

romaine lettuce,
housemade caesar dressing

ENTREES

Host to select 1 item from each section • for your guests to choose from

SEZIONE 1

RADIATORE

alla norma, eggplant,
san marzano sauce,
ricotta salata

PAZZESCO

mixed shapes with
sausage, meatballs,
pork ragu

RIGATONI BOLOGNESE

braised beef & veal
in barolo wine

CONTORNI

Host to select 1 for the table

SEZIONE 2

POLLETO AL LIMON

wood grilled half chicken,
served on polenta, with
fresh corn and lemon
herb vinaigrette

NY STRIP(+\$10PP++)

hand- selected dry aged
in-house served bone in
with roasted garlic
& rosemary

SCOTTADITO

(+\$9PP++)
grilled australian lamb
chops, chili oil,
aioli

FINGERLING POTATOES

AGLIO OLIO E PEPPERONCINI

MARKET VEGETABLE

RAPINI

CHARRED BROCCOLINI

SEZIONE 3

PESCE DEL GIORNO

market fish, salsa verde

PACCHERI

funghi misti, mascarpone

DESSERT

GRANDE DOLCI

Chef's assortment of 5 of our desserts for the table to share

FAMILY STYLE MENU

ALL COURSES ARE SERVED FOR THE TABLE TO SHARE

All packages include our house made artisan sourdough bread and seasoned olive oil for the table. Included beverages are soft drinks, coffee, and tea.

APPETIZERS

HOST TO SELECT TWO

PANE ALL' AGLIO

garlic bread, roasted garlic butter, ricotta

MEATBALLS

san marzano sauce

CALAMARI FRITTI

lemon, fresh peppers, basil, aioli

CAPRESE

fior di latte, tomato, basil,
evoo, aged balsamic

SELECTION OF HOUSEMADE SALUMI & IMPORTED CHEESES

chef's choice (+\$15PP++)

COCCOLI FRITTO

little breads to fill with
ricotta & prosciutto

MOZZARELLA EN CAROZZA

fior di latte, san marzano sauce, milanese bread crumbs

MID-COURSE

HOST TO SELECT ONE EACH ADDITIONAL +\$5PP++

TRICOLORE & PEAR

shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

INSALATA MISTICANZA

leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette

CLASSIC CAESAR

romaine lettuce,
housemade caesar dressing

HOST TO SELECT 1 PIZZA • EACH ADDITIONAL +\$6PP++

SALSICCE

italian sausage, fior di latte, basil

MARGHERITA PIZZA

fior di latte, basil, evoo, sea salt

PEPPERONI PIZZA

fior di latte, calabrian oregano

ENTRÉES

HOST TO SELECT 1 PASTA OR OUR ITALIAN CLASSIC

RADIATORE

alla norma, eggplant,
san marzano sauce, ricotta salata

STROZZAPRETI

italian sausage, rapini,
garlic, oil, chilis

RIGATONI BOLOGNESE

braised beef and
veal in barolo wine

ITALIAN CLASSIC

CHICKEN ALLA PARMIGIANA

chicken breast cutlet, san marzano sauce, fior di latte

HOST TO SELECT 2 PESCE & CARNE

PESCE DEL GIORNO

market fish,
salsa verde

POLLETO AL LIMON

wood grilled half chicken, served on polenta,
with fresh corn and lemon herb vinaigrette

SCOTTADITO

(+\$9PP++)

*grilled australian lamb chops,
chili oil, aioli

RIBEYE

(+\$11PP++)

hand-selected dry aged in-house
served bone in with roasted garlic & rosemary

CONTORNI

HOST TO SELECT 1 FOR THE TABLE

CHARRED BROCCOLINI

RAPINI

FINGERLING POTATOES

AGLIO OLIO E PEPPERONCINI

MARKET VEGETABLE

DESSERT

GRANDE DOLCI

Chef's assortment of 5 of our desserts for the table to share

BAR PACKAGES

Pricing is per person

WINE & BEER PACKAGE

Pinot Grigio and Malbec,
Selection of Domestic Beer

TWO HOURS+\$35PP++

THREE HOURS+\$40PP++

ITALIANO PACKAGE

Negroni, Aperol Spritz, Strawberry and Basil Martini,
Chianti, Pinot Grigio, Peroni Draft,
Imported & Domestic Beer

TWO HOURS+\$45PP++

THREE HOURS+\$50PP++

PREMIUM PACKAGE

Svedka, Stoli, Stoli Flavors, Beefeater,
Bacardi, Captain Morgan, Dewars, Johnny Walker
Red, Jack Daniels, Jim Beam, Seagrams 7,
Tequila Zero, Domestic & Imported Beer,
Choice of one red varietal: Chianti, Cabernet,
Malbec, or Pinot Noir
Choice of one white varietal: Pinot Grigio,
Chardonnay, or Sauvignon Blanc.

Specialty Cocktail List Not Included

Also included:
Assorted Soft Drinks & Juices

TWO HOURS+\$50PP++

THREE HOURS+\$60PP++

LUXURY PACKAGE

Grey Goose, Ketel One, Belvedere, Titos, Tanqueray,
Bombay Sapphire, Big Cypress, Captain Morgan, Johnny
Walker Black, Chivas Regal, Crown Royal, Wild Turkey,
Jameson's, Casamigos, Patron Silver, Tequila Zero,
Domestic & Imported Beer, Choice of one red varietal:
Chianti, Cabernet, Malbec, or Pinot Noir
Choice of one white varietal: Pinot Grigio,
Chardonnay, or Sauvignon Blanc.

Specialty Cocktail List Not Included

Also included: Assorted Soft Drinks & Juices

TWO HOURS+\$60PP++

THREE HOURS+\$70PP++

CONSUMPTION BAR

Consumption Bar is available for all parties
and is charged at the full retail pricing of all beverages
on one consumption check only.

WELCOME DRINKS

Aperol Spritz
Aperol Aperitivo, Prosecco

Limoncello Spritz
Louie's Homemade Limoncello, Topped with Prosecco

Rossini
Fresh Strawberry Puree Mixed with Prosecco

(Priced Per Consumption)

Wines and Champagnes are also available for purchase by bottle and available for pre-purchase.
All pre-purchased alcoholic beverages and consumption bar totals will be applied
towards any food and beverage minimum for your event.