

# BOCCA

italian kitchen

## PIATTINI

appetizers

Garlic Bread <i>Slow Dough Ciabatta with Parmigiano, Garlic &amp; Whipped Ricotta</i>	13.25	Prosciutto & Burrata <i>Prosciutto Di Parma, Burrata, Onion Jam, Herb Salad, Tigelle (Italian English Muffins)</i>	20.25
Octopus <i>Crispy Octopus, Yukon Gold Potatoes, Tangerine Citronette, Calabrian Chili Aioli, Chive</i>	19.25	Calamari <i>Crispy Fried, Calabrian Chili Aioli</i>	16.75
Bocca Board <i>Selection of Italian Charcuterie, Cheeses, Accoutrements, and a Bread Basket</i>	27.50	Italian Style Artichoke Spinach Dip <i>with House Kettle Chips</i>	18.25
Crab Cake <i>Handmade Jumbo Lump Crab Cake with Calabrian Chili Aioli</i>	23.75	Meatballs <i>3 of Nonna's Meatballs, Homemade Mozzarella, Red Sauce, Parmigiano Reggiano</i>	18.75
		Arancini <i>Mozzarella, House Red Sauce, Pesto</i>	15.25

## INSALATA & ZUPPE

salad & soup

Wedge Salad <i>Baby Gem Lettuce, Gorgonzola Mousse, Pancetta, Sun Dried Tomato, Crispy Shallot, Pickled Onion</i>	13.75	House <i>Romaine, Parmigiano Reggiano, Tomatoes, Shallot, Pepperoncini, House Dressing</i>	9.75
Cobb Salad <i>Romaine, Marinated Kale, Tossed in House Ranch &amp; Italian Vinaigrette, Grilled Chicken, Bacon, Avocado, Eggs, Gorgonzola, Cucumber, Tomatoes, BBQ Marcona Almonds</i>	18.75	Arugula <i>Goat Cheese, Apple, Toasted Macadamia Nuts, Blackberry Balsamic Vinaigrette</i>	11.75
Italian Wedding Soup <i>Kale, Italian Sausage, Pasta, Bone Broth, Parmigiano Reggiano</i>	9.75	Caesar <i>Crispy Romaine, Garlic Croutons, Parmigiano Reggiano</i>	10.75
		Crab Bisque <i>Creamy Crab Bisque, Sherry, Jumbo Lump Crab, Chive</i>	14.75

## SANDWICHES

with house potato chips

Meatball Sliders on Housemade Tigelle <i>Homemade Meatballs, Red Sauce, &amp; Mozzarella</i>	15.75	Chicken Parmesan Sliders on Housemade Tigelle <i>Crispy Chicken, Red Sauce, &amp; Mozzarella</i>	14.75
Grinder <i>Prosciutto, Mortadella, Copa Ham, Sopressata, Provolone, Arugula, Tomatoes, House Dressing, on Toasted Ciabatta Bread</i>	18.75	Chicken Salad Sandwich <i>Slow Roasted Chicken, House Made Pesto, Roma Tomatoes, Arugula on Toasted Ciabatta Bread</i>	16.75

## PIZZA

MAKE ANY 10" GLUTEN FREE FOR +\$3.50

		10 in	16 in
Cheese <i>Red Sauce, Mozzarella, Fresh Basil</i>		16.50	23.50
Pep <i>Red Sauce, Pepperoni, Mozzarella</i>		19.50	26.50
Carnivore <i>Red Sauce, Italian Sausage, Pepperoni, Sopressata, Copa, Meatball, Mozzarella</i>		23.50	32.50
Caliente <i>Red Sauce, Italian Sausage, Onions, Peppers, House Pickled Jalapeños, Pesto Swirl</i>		21.50	28.50
Buffalo Italiano <i>White Sauce, Chicken, Red onions, Provolone, Mozzarella, Ranch, House Garlic Buffalo Sauce, Bleu Cheese Crumble</i>		22.50	29.50

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## PASTA

Lobster Ravioli <i>Maine Lobster Ravioli, Jumbo Lump Crab Meat, Grilled Shrimp in a Lemon Chive Mascarpone Cream</i>	37.50	Carbonara <i>Pancetta, Parmigiano Reggiano, Egg, Black Pepper, &amp; Chive</i>	29.50
Blackened Shrimp Pasta <i>Blackened Shrimp, Cajun Alfredo, House Hot Sauce, Parmigiano Reggiano</i>	32.50	Risotto <i>Jumbo Lump Crab, Lemon, Parmigiano Reggiano, Chive</i>	35.50
Ragu Alla Bolognese <i>Handmade Lumache Pasta, House Ragu, Finished with Parmigiana Reggiano</i>	34.50	Spicy Lobster Rigatoni <i>Handmade Rigatoni Pasta, Buttered Lobster, Jumbo Lump Crab in a Calabrian Chili Cream with Parmigiana Reggiano</i>	39.50

## BRUNCH

Frittata <i>Farm Fresh Eggs, your choice of two toppings: Spinach, Mushrooms, Roasted Tomatoes, Roasted Peppers, Pancetta, Italian Sausage, Shallots, Garlic, Aged Provolone, Parmesan, Goat Cheese, Blue Cheese, Mozzarella, served with Arugula Salad (each additional topping - \$1)</i>	16.75	Prosciutto, Egg & Cheese Sandwich <i>Farm Fresh Eggs, Prosciutto Di Parma, Calabrian Chili Aioli, Arugula, on Ciabatta Bread with House Made Kettle Chips</i>	17.75
Italian Style French Toast <i>Panetone, Vanilla Bean Whipped Mascarpone, Vermont Maple Syrup, Fresh Strawberries, Crispy Pancetta</i>	16.75	Avocado Toast <i>Smoked Bacon, Everything Bagel Seasoning, Grated Egg, Chive, on Wheatberry Bread</i>	9.75
Lemon Ricotta Pancakes <i>Housemade Ricotta Pancakes, Fresh Blueberries, Blueberry Maple Butter, Applewood Smoked Bacon</i>	18.75	Breakfast Sliders <i>Housemade Tigelle Bread, Soft Scrambled Eggs, Cheese, Chives, Applewood Smoked Bacon, Calabrian Chili Aioli served with House Breakfast Potatoes</i>	16.75

## TERRA BOSCO E MARE

*from the earth, forest, and sea*

Osso-Bucco <i>Topped with Lemon Herb Gremolata, served alongside Garlic Mashed Potatoes</i>	42.75	Chicken Marsala <i>With Baby Bella Mushrooms, served alongside Garlic Butter Angel Hair Pasta</i>	33.75
Salmon Tuscano <i>Sun-dried Tomato, Artichoke, Spinach, White Wine served alongside Garlic Mashed Potatoes</i>	34.75	Salmon Piccata <i>Capers, Lemon, Parsley, White Wine, served alongside Garlic Butter Angel Hair Pasta</i>	35.75
Braised Beef Short-Rib <i>Farro Risotto, Red Wine Glacé</i>	44.75	Seared Hangar Steak <i>Fondant Potatoes, Italian Salsa Verde</i>	46.75

## SIDES

Brussel Sprouts with Pancetta & Aged Balsamic	10.50
Truffle Mac & Cheese with Applewood Bacon & Chive	15.50
Garlic Mashed Potatoes	9.50

## WINE, COCKTAILS & DESSERTS



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