

ANTIPASTI

POLPETTINE DELLA NONNA 14

Veal meatballs, tomato sauce,
grated parmigiano

CRUDO DI SALMONE 16

Organic salmon crudo, crispy
baby artichokes, bottarga, lemon oil

CARPACCIO DI AGNELLO 16

Spice rubbed lamb carpaccio,
sugar snap peas, pecorino,
red onion pickles

SHISHITO ALLA PARMIGIANA 14

Blistered shishito peppers,
parmigiano, agrodolce dip

GAMBERI AL FORNO 16

Pancetta wrapped shrimp, cannellini
bean puree, rosemary, Calabrian chili oil

POLIPO ALLA GRIGLIA 20

Grilled Mediterranean octopus, nduja
potatoes, romesco

TIMBALLINO DI MELANZANE 16

Oven baked eggplant timbale,
house made mozzarella,
tomato sauce

BURRATA E SCAROLA 18

Burrata, escarole, raisins,
pine nuts, grilled country bread

ANTIPASTO MISTO

Your choice of meats, cheeses,
and veggies for \$9 each or three for \$24

SALUMI

Prosciutto di Parma
Soppressata
Rosemary Parmacotto
Finocchiona
Coppa
Speck

FORMAGGI

Ubriaco
Pecorino Fulvi
Gorgonzola Dolce
Caciocavallo
Piave
Robiola

CONTORNI

Eggplant Caponata
Roasted Cauliflower
Lemon Spinach
Heirloom Baby Carrots
Spicy Sugar Snap Peas
Wild Mushrooms

Bocca uses only imported Italian DOP (protected designation of origin) products and locally sourced ingredients.

INSALATE

INSALATA DI CAVOLO NERO 12

Tuscan kale, white anchovies,
parmigiano crisps, classic dressing

INSALATA DI CAMPO 12

Market greens, shaved vegetables

INSALATA DI FINOCCHI E RUCOLA 12

Fennel, rucola, citrus segments,
pistachios

INSALATA DI CAPPUCCINA 12

Bibb lettuce, watermelon radish,
radicchio, pears, gorgonzola dolce

FOCACCE

Roman flatbreads

CAPRESE 16

House made mozzarella, tomato sauce,
fresh basil

FUNGHI 16

House made mozzarella,
wild mushrooms, caciocavallo

PARMA 18

House made mozzarella, tomato sauce,
prosciutto di Parma, rucola

GORGONZOLA 18

House made mozzarella, gorgonzola,
rosemary ham, roasted pomodorini

BOCCA CLASSICS

TONNARELLI CACIO E PEPE 22

House made pasta served table side*, pecorino Romano, coarse black pepper

PAPPARDELLE AL RAGÙ DI AGNELLO 24

Ribbon pasta, tomato braised lamb shank, pecorino

FUSILLI ALLA NORCINA 24

Fusilli, sweet & hot sausage, smoked buffalo mozzarella, touch of cream

*One table side cheese wheel presentation per table

 facebook.com/boccanyc

 bocca_nyc

Executive chef - James Corona

Chef de cuisine - Nino Mendoza

Our menu changes seasonally

20% service charge will be added to parties of 6 or more

PRIMI

SPAGHETTI CON GUANCIALE E CARCIOFI 24

Spaghetti, guanciale, baby artichokes, pecorino

RICCIOLI AL PESTO ROSSO 22

Curly spaghetti, beet pesto, aged goat cheese

ORECCHIETTE AL CAVOLFIORE 22

Orecchiette, roasted cauliflower, Kalamata olives, breadcrumbs

GNOCCHI NERI CON GRANCHIO 26

Squid ink gnocchi, colossal crab meat, pancetta bits, corn crema

Gluten free pasta is available for a \$2 extra charge
Please let us know of any dietary restrictions

LUNCH

Monday-Friday 12pm-3pm

DINNER

Sun-Mon-Tue 5pm-10:15pm
Wed-Thu-Fri-Sat 5pm-10:45pm

BRUNCH

Coming soon

HAPPY HOUR

Every day from 5pm-7pm
only at the bar

SECONDI

TRANCIO DI SALMONE 32

Organic salmon, fregola rossa, cool lemon yogurt

FILETTO DI BRANZINO 32

Branzino fillet, swiss chard, chickpeas, capers, salmoriglio

PETTO D'ANATRA 36

Long island duck breast, rhubarb mostarda, charred radicchio, roasted cipollini

MAIALE ALLA MILANESE 34

Pork chop Milanese, Bloomsdale spinach, crispy egg

TAGLIATA 42

Organic grass fed Creekstone NY strip, choice of two contorni (see other side)

CUCINA & BAR

BOCCA

DINNER