

ANTIPASTI

POLPETTINE DELLA NONNA 14

Veal meatballs, tomato sauce,
parmigiano reggiano

CRUDO DI SALMONE 18

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

CARPACCIO DI AGNELLO 18

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

SHISHITO ALLA PARMIGIANA 14

Blistered shishito peppers,
parmigiano reggiano, 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 20

Di Palo's 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

FORMAGI

Ubrriaco
Pecorino
Gorgonzola Dolce
Caciocavallo
Piave
Robiola

CONTORNI

Eggplant Caponata
Roasted Baby Carrots
Crunchy Tuscan Kale
Pancetta Brussels Sprouts
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 14

Tuscan kale, white anchovies,
parmigiano crisps, classic dressing

INSALATA DI CAMPO 12

Heirloom greens, shaved vegetables

INSALATA DI FINOCCHI

E RUCOLA 12

Fennel, baby arugula, citrus segments,
pistachios

INSALATA DI CAPPUCINA 14

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

FOCACCE

Roman flatbreads

CAPRESE 18

House-made mozzarella, tomato sauce,
fresh basil

DIAVOLA 18

House-made mozzarella, caciocavallo,
tomato sauce, spicy soppressata

PARMA 20

House-made mozzarella, tomato sauce,
prosciutto di Parma, baby arugula

GORGONZOLA 20

House-made mozzarella, gorgonzola,
rosemary ham, wild mushrooms

BOCCA CLASSICS

TONNARELLI CACIO E PEPE 24

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

PAPPARDELLE AL RAGÙ DI AGNELLO 26

Ribbon pasta, tomato braised lamb shank, pecorino Romano

FUSILLI ALLA NORCINA 26

Fusilli, Esposito's 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 26

Spaghetti, cured pork jowl, baby artichokes, pecorino Romano

FETTUCCINE CON FUNGHI E CREMA DI TARTUFO 30

House made fettuccine, wild mushroom, black truffle sauce

ORECCHIETTE SBAGLIATE 26

House made orecchiette, merguez sausage, Tuscan kale pesto

GNOCCHI NERI CON GRANCHIO 30

House made 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

\$1 OYSTERS

HAPPY HOUR

Everyday from 5pm till 7pm

(LATE) HAPPY HOUR

Everyday from 9pm till closing

* Maximum one dozen per party

** Only at the bar

SECONDI

TRANCIO DI SALMONE 32

Organic salmon, roasted baby carrots
Jerusalem sunchoke

FILETTO DI BRANZINO 34

Branzino fillet, swiss chard,
chickpeas, capers, salmoriglio

POLLO IN PADELLA 30

Organic chicken breast, roasted Brussels sprouts, butternut squash puree,
black garlic-balsamic glaze

MAIALE ALLA MILANESE 36

Berkshire pork chop Milanese,
Bloomsdale spinach, crispy organic egg

TAGLIATA 46

12oz organic grass fed Creekstone NY strip, choice of two contorni (see other side)
Add : Gorgonzola cheese fondue 6

CUCINA & BAR

BOCCA

DINNER