

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

Ubrriaco
Pecorino
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.

PANINI

Served with choice of salad or fries

BURGER 16

Short rib burger, sauteed wild mushrooms
and onion, tomato, rucola, brioche bun

GRANCHIO 16

Colossal crab cake, apple coleslaw, onion
brioche bun

POLLO 14

Chicken parm cutlet, house made
mozzarella, tomato sauce, Italian hero

PRIMI

TONNARELLI CACIO E PEPE 18

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

PAPPARDELLE AL RAGÙ DI AGNELLO 20

Ribbon pasta, tomato braised lamb
shank, pecorino Romano

FUSILLI ALLA NORCINA 20

Fusilli, sweet sausage, smoked
buffalo mozzarella

ORECCHIETTE AL CAVOLFIORE 18

Orecchiette, roasted cauliflower, melted
anchovies, Kalamata olives, breadcrumbs

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

INSALATE

Add chicken 5, shrimp 6, salmon 6,
burrata 8, tuna 8 or steak 8

INSALATA DI CESARE 11

Tuscan kale, white anchovies, parmigino
crisps, classic dressing

INSALATA DI CAMPO 11

Little gem lettuces, market vegetables

INSALATA DI RUCOLA 11

Baby rucola, watermelon radish,
fregola rossa

CAVOLO ROSSO 11

Red cabbage, cauliflowers, farro

FOCACCE

Italian 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

WINE

Choose any bottle of wine from the list below for \$34 or go by the glass/quartino

WHITES & SPARKLING

Prosecco Brut Private Cuvee Zardetto	11
Rose Bacaro '18, Friuli	13/20
Pinot Grigio Stella '17, Trentino	12/18
Sauvignon Blanc Sonoro '17, Friuli	12/18
Vermentino Picco del Sol '17, Sardegna	11/17
Premium Selection	13/20

REDS

Sangiovese-Cabernet Bruni '16, Toscana	14/21
Barbera d'Asti Coppo '17, Piemonte	13/20
Montepulciano d'Abruzzo Barba '17, Abruzzo	13/20
Nero D'Avola Liotro '16, Sicilia	12/18
Premium Selection	15/22

BEER

BOTTLED BEER

Peroni, Lager 4.6 ABV, 12 oz. Italy	8
Braven, Pilsner 5.4 ABV, 12 oz. USA	8
Founders "Centennial" I.P.A 7.2 ABV, 12 oz. USA	8
Weihenstephan, HefeWeissbier 5.4 ABV, 12 oz. Germany	8
DuClaw, "Dirty Little Freak" Brown Ale 5.8 ABV, 12 oz. USA	9
Birra del borgo "Duchessa", Saison 5.9ABV, 12 oz. Italy	12

Please ask your server for the full wine menu if you would like a different by the bottle wine selection.

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

WINE OF THE MONTH

NEBBIOLO 56

Type: Red
Grape: Nebbiolo
Year: 2015
Maker: Eugenio Bocchino
Region: Langhe
Tasting Notes: Tannic, medium body, cherry and tobacco notes.

CUCINA & BAR

BOCCA

LUNCH