

APPETIZER

MOZZARELLA FATTA IN CASA CON PEPERONI ARROSTO

House made mozzarella, fire roasted marinated peppers, basil olive oil

CROCCHETTA DI GRANCHIO

Crab cake with lemon basil aioli and red onion pickles

POLPETTINE DELLA NONNA

Veal meatballs, tomato sauce, grated parmigiano

INSALATA DI FINOCCHI E RUCOLA

Fennel, rucola, citrus segments, pistachios

MAIN COURSE

TONNARELLI CACIO E PEPE

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

FUSILLI ALLA NORCINA

Imported durum wheat fusilli, sweet sausage, smoked buffalo mozzarella, touch of cream

PAPPARDELLE AL RAGÙ DI AGNELLO

House made ribbon pasta tossed with tomato braised lamb shank

TRANCIO DI SALMONE

Organic salmon, fregola rossa, cool lemon yogurt

MAIALE ALLA MILANESE

Pork chop Milanese, Bloomsdale spinach, crispy egg

DESSERT

COCONUT PANNA COTTA

Spiced pineapple

WARM ESPRESSO CHOCOLATE CAKE

Chocolate bourbon pecan, amarena cherries

Gluten-free pasta is available, please ask your server

CUCINA & BAR
BOCCA