

## BOCCA CLASSICS

### TONNARELLI CACIO E PEPE 20

House made tonnarelli 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, 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

## BRUNCH

### PANCAKES 16

Whipped ricotta pancakes, lemon custard, blueberries

### FRENCH TOAST 16

Macerated mixed berries, whipped cream, chocolate dust

### EGGS IN PURGATORY 18

Organic eggs, tomato braised bacon, pecorino, toasted country bread

### SCRAMBLED EGGS 18

Organic eggs, smoked salmon, chive cream cheese. Served with salad

### B.B. BURGER 18

Short rib burger, wild mushrooms and onion, fried egg, brioche bun. Served with salad or French fries

### AVOCADO TOAST 16

Toasted sourdough, whipped avocado, tomatoes, pickled onions, poached egg. Served with salad

### CRAB CAKE BENEDICT 20

Colossal crab cakes, pancetta, English muffins, hollandaise sauce. Served with salad

### SPAGHETTI BREAKFAST 20

Spaghetti, guanciale, organic egg, pecorino Romano

### MARKET SALAD 12

Baby heirloom greens, shaved vegetables  
Add : grilled chicken breast 6,  
paprika rubbed grilled shrimp 8,  
pan roasted salmon 10

## SIDES 6

THICK-CUT BACON  
BREAKFAST SAUSAGE  
HOME FRIES  
PARMESAN FRENCH FRIES  
TWO EGGS ANY STYLE

CUCINA & BAR  
**BOCCA**  
EST 2007

# WINE

Choose any bottle of wine from the list below for \$34 (premium selection excluded)

## WHITES

|   | glass/quartino |
|---|----------------|
| Rose Bacaro '18, Friuli                               | 13/20          |
| Sauvignon Blanc Sonoro '17, Friuli                    | 13/20          |
| Pinot Grigio Stella '17, Trentino                     | 12/18          |
| Vermentino Picco del Sol '17, Sardegna                | 12/18          |
| Premium Selection - Chardonnay Tramin '17, Alto Adige | 14/21          |

## REDS

|   |       |
|---|-------|
| Nero D'Avola Liotro '16, Sicilia                        | 13/20 |
| Barbera d'Asti Coppo '17, Piemonte                      | 14/21 |
| Sangiovese-Cabernet Bruni '16, Toscana                  | 14/21 |
| Chianti Castello di Gabbiano Riserva '15, Toscana       | 15/22 |
| Premium Selection - Barolo Tenute Nairano '15, Piemonte | 17/26 |

# BEER

## BOTTLED BEER

|  |    |
|--|----|
| Peroni, Lager 4.6 ABV, 12 oz. Italy                        | 8  |
| War Flag, American Pilsner 5.0 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 5.9 ABV, 12 oz. Italy   | 12 |

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

# BRUNCH DRINKS

## BUBBLES 12

Prosecco  
Lambrusco  
Mimosa  
Frallini

## MARIES 12

Bloody  
Smoked  
Spicy  
Bacon

Refill for \$8

## LUNCH

Monday-Friday 12pm-3pm

## DINNER

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

## BRUNCH

Sat-Sun 11am-3pm

## HAPPY HOUR

Every day from 5pm-7pm