

Bocca

O S T E R I A

- Zuppa & Insalate -

Zuppa del Giorno - soup of the day	Cup 4 Bowl 7
Caprese - roma and cherry tomatoes, fresh mozzarella, basil served with a balsamic reduction and virgin olive oil	8
Bocca-crised greens , candied pecans, oranges, red onion, gorgonzola served with a balsamic vinaigrette (grilled chicken + \$, grilled fish + \$, grilled shrimp + \$)	8
Arugula & Fig - arugula, fig and gorgonzola served with a warm bacon vinaigrette	7
Mela - mixed greens, cranberries, apples, goat cheese served with a citrus vinaigrette	8
Caesar Salad - hearts of Romaine lettuce, tossed with our house-made Caesar dressing golden baked croutons, dusted with parmigiano reggiano (add anchovies + \$, chicken + \$)	7
Fragole - baby spinach, fresh strawberries, candied pecans, goat cheese, red onions served with a strawberry vinaigrette	8
The Cobb - harvest bread, bacon, corn, avocado, hard baked egg, carrots and chicken with a house-made honey mustard dressing*	14
Antipasto Insalata - mixed greens, roasted red peppers, olives, prosciutto, soppressata, Genoa salami, prosciutto, parmigiano reggiano, and hot cherry peppers with Italian dressing	13

- Antipasti -

Gluten Free Available, add \$2.00

Totino - seared Ah! Tina served on a toasted gorgonzola crostini, topped with a chimayo-corn salsa and drizzled with a wasabi cream	15
Bruschetta - wood-fired garlic bread with cherry tomatoes, basil, parmigiano reggiano, oregano and virgin olive oil	7
Verdura - spicy escarole greens, prosciutto, cherry peppers, bread crumb mix and parmigiano reggiano	9
Crostini - Ormezzing marinated flank steak sliced and served on a toasted herb cream cheese garlic bread and finished with a red pepper aioli	10
Calamari Fritti - tender, crispy, golden brown fresh squid tossed with olive oil, chimayo lime juice and hot cherry peppers	11
Gamberetto - pancetta, grilled shrimp, fried goat cheese served on a bed of baby spinach with balsamic vinaigrette	12

- Paninis -

Gluten Free Available, add \$2.00

Portabelle - roma tomatoes, arugula, fresh mozzarella, portabelle mushrooms, olive oil and balsamic reduction	8
Florentino - breaded chicken cutlet, spicy escarole greens, provolone with a roasted red pepper aioli spread	8
Salsiccia - grilled Italian sausage, mozzarella, roasted red peppers and onions with a red pepper aioli	8
Napoli - prosciutto, Genoa salami, soppressata, fresh mozzarella, roasted red peppers & a pesto aioli spread	8
Pollo - grilled chicken cutlet, basil, roasted red peppers, goat cheese and balsamic reduction	8

Please tell the server if you have allergies and we will be happy to accommodate.

Prices and selections may vary.

An 18% gratuity is added to parties consisting of eight or more.

NO SEPARATE CHECKS

18% added to all TAKEOUT orders.

- Pizza Napoletana -

Class Price is available Add \$2.00

Margherita - San Marzano tomato sauce, fresh mozzarella, basil, virgin olive oil and parmigiano reggiano	13
Fungli e' Fontana - fresh and shredded mozzarella, smoked gouda, portabella, porcini, scallio mushrooms, parmigiano reggiano, garlic and virgin olive oil	15
Arugula & Prosciutto - fresh mozzarella, cherry tomato, arugula, prosciutto, parmigiano reggiano and virgin olive oil	14
Carne - San Marzano tomato sauce, fresh mozzarella, soppressata, pancetta, prosciutto, virgin olive oil and parmigiano reggiano	13
Diavola Con Uovo - San Marzano tomato sauce, fresh mozzarella, prosciutto, hot cherry peppers, organic whole egg, basil and virgin olive oil	14
Fichi - roasted red peppers, figs, chicken, arugula, smoked gouda, mozzarella, parmigiano reggiano and virgin olive oil, finished with a balsamic glaze	15
Scarfia e' Saborea - escarole greens, Italian sausage, cherry peppers, mozzarella, parmigiano reggiano and virgin olive oil	14
Create Your own Pizza - red or white-sauce pizza and your choice of the following: <i>Add \$1.00 each</i>	12
Veggies - mushrooms, onion, spinach, roasted red pepper, cherry peppers, tomato, olive, broccoli, arugula	
Meat - pepperoni, pancetta, prosciutto, soppressata, chicken, sausage, meatball, bacon, egg	

- Pasta -

Class Price is available Add \$2.00

Gnocchi Fatti in Casa - house-made potato dumpling pasta, tomato sauce, topped with fresh mozzarella	14
Spaghetti Alla Carbonara - house-made spaghetti, tossed with egg, red onion, pancetta, garlic, parmigiano reggiano, black pepper and parsley	14
Tagliatelle Con Aragosta - house made tagliatelle, tossed in a creamy tomato sauce, lobster, red onion, garlic, parmigiano reggiano and virgin olive oil.	17
Fettucine Ai Funghi - house-made fettucine, porcini & portabella mushrooms, parmigiano reggiano served in a white truffle cream sauce	15
Risotto Alla Pescatora - braised baby shrimp & scallops, roasted cherry tomato, spinach risotto served with a white truffle cream sauce	18
Becca Chicken Riggies - boneless chicken sauced with red onions, cherry peppers, black and green olives, tossed in a light tomato cream sauce over rigatoni pasta (small, medium or half)	16
Pappardelle Bolognese - house-made pappardelle tossed with tomato sauce, braised short rib, sausage and house-made polpetta	17
Spaghetti all'Amatriciana - house-made spaghetti, pancetta, scallions, parmigiano, reggiano and virgin olive oil, tossed in a light tomato sauce	15
Frutti di Mare - house-made fettuccini, clams, mussels, shrimp and scallops, tossed in a spicy white wine red sauce	19
Terra e Mare - house-made tagliatelle, chicken, shrimp, Italian sausage, and spinach, tossed in a light brandy cream sauce	17

- Bambini -

- Dolce -

112 and under! Class Price Available add \$2.00

Spaghetti or Rigatoni - with tomato sauce, butter or Alfredo	5	Ventrus Cake - molten-center chocolate cake topped with white chocolate and a strawberry glaze	8
Chicken Parmigiana - breaded chicken with tomato sauce and Mozzarella served with spaghetti	11	Blueberry Ravioli - fried puff pastry with blueberries & white chocolate, served with a scoop of gelato	8
Personal Pizza - cheese and/or pepperoni, custom made at the table	8	Banana & Nutella Pizza - individual pizza topped with banana & hazelnut chocolate	7
Americano - hand-tossed pizza with Dave Hoffman hot dogs, French fries and mozzarella with a ketchup drizzle	9	Panna Cotta - an Italian, creamy custard served with a fresh strawberry sauce.	8
Baschall Filet - 8 oz kodi sirloin	23	Gelato - House-made Italian ice cream, three flavors	7
Filet served with fries		Torte - Flourless chocolate torte (Gluten Free)	7