



*- Zuppe & Insalate -*

<b>Tomato Basil Soup</b> – tomato, basil and parmigiano reggiano	<b>5</b>
<b>Caprese</b> - cherry tomatoes, fresh mozzarella, oregano, basil served w/ balsamic and virgin olive oil	<b>7</b>
<b>Bocca</b> – mixed green, candied pecans, oranges, red onion, gorgonzola served w/ balsamic vinaigrette ( <i>grilled chicken +3, grilled fillet +4, grilled shrimp +4</i> )	<b>8</b>
<b>Arugula &amp; Fig</b> – arugula, fig and gorgonzola served w/ warm bacon vinaigrette	<b>7</b>
<b>Gamberetto</b> – baby spinach, pancetta grilled shrimp, fried goat cheese served w/ balsamic vinaigrette	<b>12</b>
<b>Mela</b> – mixed greens, cranberries, apples, goat cheese served w/ citrus vinaigrette	<b>7</b>
<b>Prosciutto with Melon</b> – melon wrapped with prosciutto on a bed of asparagus served w/ raspberry vinaigrette	<b>8</b>

*- Antipasti -*

<b>Gamberone</b> – jumbo shrimp wrapped in prosciutto, served over greens w/ a roasted red pepper aioli	<b>12</b>
<b>Bruschetta</b> – wood-fired bread w/ cherry tomatoes, basil, parmigiano reggiano and virgin olive oil	<b>6</b>
<b>Verdura</b> – escarole, prosciutto, cherry peppers, bread crumb mix and parmigiano reggiano	<b>9</b>
<b>Antipasto</b> – roasted red peppers, olives, prosciutto, soppressata, provolone and parmigiano reggiano	<b>7</b>
<b>Carciofo</b> – artichokes stuffed w/ bread crumbs, sausage, olives, raisins & parmigiano reggiano	<b>8</b>

*- Pietanza -*

<b>Filetto</b> – 8 oz. porcini encrusted filet topped w/ a fresh herb butter	<b>23</b>
<b>Agnello</b> – grilled lamb chops drizzled w/ a balsamic reduction	<b>23</b>
<b>Branzino</b> – pan seared sea bass topped w/ a white wine butter saffron sauce	<b>23</b>

*Please tell the server if you have allergies and we will be happy to accommodate. Prices may vary.  
An 18% gratuity is added to parties consisting of eight or more.*

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Phone: 607.282.4031 Web: [www.boccaosteria.com](http://www.boccaosteria.com)

## - *Pizza Napoletana* -

<b>Margherita</b> – san marzano tomato, fresh mozzarella, basil, virgin olive oil and parmigiano reggiano	<b>12</b>
<b>Marinara</b> – san marzano tomato, oregano, garlic, basil and virgin olive oil	<b>10</b>
<b>Arugula &amp; Prosciutto</b> – fresh mozzarella, cherry tomato, arugula, prosciutto, virgin olive oil and parmigiano reggiano	<b>14</b>
<b>Carne</b> – san marzano tomato, fresh mozzarella, soppressata, pancetta, prosciutto, virgin olive oil and parmigiano reggiano	<b>15</b>
<b>Diavola Con Uovo</b> – san marzano tomato, fresh mozzarella, prosciutto, cherry peppers, organic whole egg, basil and virgin olive oil	<b>14</b>
<b>Pancetta &amp; Patate</b> – fresh mozzarella, pancetta, potato, garlic, scallions, roasted peppers and parmigiano reggiano	<b>15</b>

## - *Pasta* -

<b>Gnocchi Fatti in Casa</b> – potato dumpling pasta, tomato sauce, topped w/ fresh mozzarella	<b>12</b>
<b>Spaghetti Alla Carbonara</b> – pancetta, garlic & parmigiano reggiano served in a white egg parsley sauce	<b>11</b>
<b>Bucatini all' Amatriciana</b> – tomato sauce, pancetta, scallions, garlic, parmigiano reggiano and virgin olive oil	<b>11</b>
<b>Fettucine Ai Funghi</b> – porcini mushrooms & parmigiano reggiano served in a white truffle cream sauce	<b>13</b>
<b>Risotto Alla Pescatora</b> – seafood risotto and brazed baby shrimp & scallops served w/ a white truffle cream sauce	<b>13</b>
<b>Tre Assaggi</b> – choose three of the above pasta dishes	<b>16</b>

## - *Paninis* -

<b>Caprese</b> – cherry tomatoes, basil, fresh mozzarella, balsamic and virgin olive oil	<b>6</b>
<b>Fiorentino</b> – breaded chicken cutlet, Bocca greens, provolone w/ a roasted red pepper aioli spread	<b>8</b>
<b>Frittata</b> – seasonal mixed vegetable omelet, arugula, provolone w/ a pesto aioli spread	<b>7</b>
<b>Napoli</b> – prosciutto, soppressata, fresh mozzarella, roasted red peppers & a pesto aioli spread	<b>8</b>
<b>Pollo</b> – breaded chicken cutlet, mixed greens, goat cheese & a cranberry aioli spread	<b>8</b>

### - *Bambini* -

[12 and under]

<b>Spaghetti</b> – with tomato sauce or oil	<b>5</b>
<b>Chicken Parmigiana</b> – breaded chicken w/ tomato sauce, fresh mozzarella	<b>7</b>
<b>Personal Pizza</b> – cheese and/or pepperoni, custom made at the table	<b>7</b>

### - *Dolce* -

<b>Blueberry Ravioli</b> – fried puff pastry w/ blueberries & white chocolate, served w/ gelato	<b>8</b>
<b>Banana &amp; Nutella Crepes</b> – individual pancake filled w/ bananas & hazelnut chocolate	<b>7</b>
<b>Tiramisu</b> – made w/ ladyfingers, mascarpone cheese & coffee flavored liqueur	<b>7</b>
<b>Gelato</b> – Italian ice cream, three flavors in house	<b>7</b>

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