

# La Bocca

RISTORANTE

## Insalate / Salads

INSALATA ALLA BOCCA Baby spinach with pineapple and strawberry in a raspberry dressing	12.00	INSALATA POVERA Cannellini beans with shrimp and celery	13.00	BIETOLA Beet salad, asiago cheese, walnuts and arugula	11.00
INSALATA CONTADINA Arugula, pear, walnuts and bleu cheese	11.00	INSALATA TRICOLORE Radicchio, arugula and endive in a balsamic dressing and shaved parmesan cheese	11.00	SPINACH SALAD Organic baby spinach boiled eggs, crispy pancetta and mushroom	13.00
		INSALATA DI CESARE Romaine lettuce, parmesan and croutons	11.00		

## Zuppe / Soups

PASTA E FAGIOLI Cannellini bean soup with pasta	bowl 12.00	VEGETABLE SOUP Italian style vegetable soup	bowl 11.00	LENTIL SOUP Served with Italian pancetta	bowl 10.00
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## Antipasti / Appetizers

MELANZANA ALLA PARMIGIANA A layer of fried eggplant, tomato and mozzarella	12.00	CALAMARI AL COCCIO Sauteed calamari, garlic in a fresh marinara sauce served with toasted bread	14.00	SAPORI D' ITALIA Selection of Italian delicatessen	15.00
MUSSELS POSILLIPO Mussels with marinara sauce or fra diavolo	13.00	CALAMARI FRITTI Tender-fried squid served with spicy sauce	14.00	POLPO ALLA CALABRESE Octopus sauteed in a cherry tomato, hot peppers, garlic and oil	16.00
MOZZARELLA DI BUFALA Buffalo mozzarella with tomato and basil	13.00				

## Pasta Riso / Pasta & Rice (all pasta is cooked to order)

ORECCHIETTE PUGLIESI Broccoli rabe and hot or sweet sausage in a garlic and oil sauce	18.00	BUCATINI PUTTANESCA Garlic, black olives, capers and tomato	16.00	FUSILLI ALL' ACRITANA Served in a lamb ragu	21.00
SPAGHETTI ALLA CHITARRA Eggplant, tomato and dried ricotta	18.00	GNOCCHI CREMOSI With pears and a cream gorgonzola sauce	17.00	RAVIOLI DI ASTICE Lobster ravioli filled with lobster meat, served in a pink sauce	21.00
SPAGHETTI CARBONARA Italian Pancetta & onion in a egg sauce	18.00	PAPPARDELLE BOLOGNESE Authentic Italian meat sauce	16.00	RISOTTO DEL POLLINO With porcini mushrooms and radicchio trevigiano	22.95
PENNE ARRABBIATA Served in La Bocca tomato sauce	15.00	LINGUINE ALLE VONGOLE Fresh Manila clams in a garlic and oil sauce	18.00	RIGATONI ALLA NONNA Served with meatballs and sausage	21.00

Gluten free and whole wheat pasta available with any sauce.

## Pesce / Fish

SALMONE MARTINI Sweet martini sauce over grilled asparagus	25.95	GAMBERONI GRATINATI Jumbo shrimp baked lightly with bread crumbs and white wine over lemon risotto	30.00	GAMBERONI Shrimp marinara or fra diavolo, over linguini	29.00
BACCALA (SALTED COD) Italian regional style	29.95			ZUPPA DI PESCE Shrimp, calamari, clams, lobster tail, mussels, squid in a tomato and garlic sauce over linguine	38.00

## Carne / Meat

POLLO SEMPLICE Breaded chicken pan fried and topped with baby arugula and fresh squeezed lemon	22.00	VEAL CAPRICCIOSA Breaded veal topped with mixed greens, tomato and mozzarella in a house vinaigrette	25.00	SALTIMBOCCA ALLA ROMANA Scaloppine topped with parma ham and sage in a white wine brown sauce	26.00
POLLO PAILLARD Grilled pounded chicken breast topped with fresh tomato and red onion	24.00	VEAL CHOP PARMIGIANA Traditional Italian style parmigiana	35.00	VEAL PICCATA Scaloppine with capers in a lemon sauce	25.00
POLLO VALDOSTANO Stuffed chicken breasts with Italian ham, provolone cheese in a brandy mushroom sauce	25.00	COSTOLETTA DI AGNELLO Grilled rack of lamb served with fingerling potatoes and broccoli rabe	38.00	BERKSHIRE PORK CHOP With hot or sweet peppers, onion cherry tomato and potatoes	34.00
POLLO SCARPARELLO Country chicken on the bone with sauteed sausage and peppers	25.00	TAGLIATA DI MANZO Sliced 16oz. sirloin steak with arugula, shaved parmesan in a balsamic reduction	37.00	PORK BRACIOLA Pork over hand made gnocchi	25.00
POLLO PARMIGIANA Italian style parmigiana	21.00				

## Chef's Special - Wild Meat

RABBIT | QUAIL | VENISON | BOAR

## Verdure / Vegetables

BROCCOLI 7 | BROCCOLI RABE 10 | SPINACH 7 | MUSHROOMS 8  
ASPARAGUS 9 | ROASTED POTATOES 7

There is a \$3.00 charge per plate sharing and an additional \$4.00 charge for all 1/2 orders. If you have a food allergy please speak to the manager or your server.

# La Bocca

RISTORANTE

## *Bar Menu Only*

### *Select Salumeria 4.00 each*

MORTADELLA | PROSCIUTTO | SPECK | SOPPRESSATA CALABRESE | SALAMI TOSCANI

### *Select Cheese 4.00 each*

IMPORTED CHEESES | REGGIANO | PROVOLONE | ASIAGO | PECORINO CROTONESE

### *Pizza*

MARGHERITA 9" 10.00

### *Shrimp - Oyster - Clams*

SHRIMP COCKTAIL 3.00 EACH

BLUE POINT OYSTER 2.00 EACH

CLAMS 1/2 SHELL 2.00 EACH

### *Panini*

#### CIABATTA BREAD

CHICKEN PARM OR GRILLED SERVED WITH LETTUCE & TOMATO 15.00

PORCHETTA 16.00

MORTADELLA & PROVOLONE 14.00

GRILLED ITALIAN SAUSAGE & PEPPERS 15.00

MIXED GRILLED VEGGIES, PESTO & MOZZARELLA 15.00

MELANZANA PARMIGIANA 14.00

SPECK, BUFALA, ARUGULA 16.00

POLPETTE, PARMIGIANA 14.00

PARMA, PROSCIUTTO, PROVOLONE AND ARUGULA 18.00

BRUSCHETTE MISTE (4) 8.00

STEAK with peppers and onions 18.00

ALL PANINI SERVED WITH SALAD OR FRENCH FRIES

### *Wine (white or red)*

QUARTINO 12.00

GLASS 10.00

*Private room available for all your special occasions up to 60 People*