



# La Bocca Ristorante

## DINNER MENU



### Insalate / Salads

INSALATA DI CESARE Romaine lettuce, parmesan and croutons	16.00	INSALATA ALLA BOCCA Spinach, pineapple, reggiano cheese in a strawberry, raspberry dressing	16.00	INSALATA TRICOLORE Radicchio, arugula and endive in a balsamic dressing with shaved parmesan cheese	16.00
BIETOLA SALAD Beet, walnuts goat cheese and arugula	16.00				

### Zuppe / Soups

PASTA E FAGIOLI Cannellini bean soup with pasta	16.00	Minestrone Italian style vegetable soup	16.00
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### Antipasti / Appetizers

POLENTA ALLA BOLOGNESE Classic Bolognese sauce	18.00	BEEF CARPACCIO Sliced aged beef, arugula, shaved parmigiano lemon dressing	18.00	MOZZARELLA DI BUFALA Buffalo mozzarella with tomato and basil	18.00
CALAMARI AL COCCIO Sauteed calamari with garlic in a fresh marinara sauce served with toasted bread	20.00	CALAMARI FRITTI Tender-fried squid served with tomato sauce	20.00	SAPORI D' ITALIA Selection of Italian delicatessen	20.00

### 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	27.00	BUCATINI PUTTANESCA Garlic, black olives, capers and tomato	25.95	RAVIOLI DI ASTICE Ravioli filled with lobster meat in a pink sauce	28.00
SPAGHETTI ALLA CHITARRA Eggplant, tomato and dried ricotta	26.00	LINGUINE ALLE VONGOLE Fresh Manila clams in a garlic and oil sauce	27.00	RIGATONI ALLA NONNA Served with meatballs and sausage	30.00
SPAGHETTI CARBONARA Italian pancetta & onion in a egg sauce	25.00	RISOTTO VERDE MARE Arborio rice with shrimp and asparagus	32.00	PAPPARDELLE BOLOGNESE 3 meat sauce	26.00

*Gluten free and whole wheat pasta available with any sauce.*

### Pesce / Fish

SALMONE MARTINI Sweet martini sauce over grilled asparagus	33.00	GAMBERONI Shrimp marinara or fra diavolo, over linguini	35.00	ZUPPA DI PESCE Shrimp, calamari, clams, lobster tail, mussels and squid in a tomato and garlic sauce over linguine	48.00
GAMBERONI GRATINATI Jumbo shrimp baked lightly with bread crumbs and white wine over lemon risotto	35.00	SHRIMP AND SCALLOPS Black spaghetti with mussels and clams	40.00	LOBSTER TAIL FRA DIAVOLO Lobster tails over linguini	Market Price

### Carne / Meat

POLLO SCARPARELLO Country (on or boneless) chicken sauteed in garlic, sausage, peppers and potato	33.00	VEAL CAPRICCIOSA Breaded veal topped with arugula, tomato and mozzarella in a house	34.00	COSTOLETTA DI AGNELLO Grilled rack of lamb served with roast potatoes and broccoli rabe	44.00
POLLO PARMIGIANA Italian style parmigiana with side of pasta	30.00	SALTIMBOCCA ALLA ROMANA Scaloppine topped with parma ham and sage in a white wine brown sauce	35.00	TAGLIATA DI MANZO Sliced 16oz. sirloin steak with arugula, shaved parmesan in a balsamic reduction	44.00
POLLO MARTINI Breast of chicken, encrusted with parmigiano cheese, white wine and butter with a side of pasta	32.00	LOMBATINA Milanese or Parmigiana (Parmigiana served with pasta) Pan fried veal chop with campagnola salad	49.00	BERKSHIRE PORK CHOP Pan fried with hot or sweet peppers, onion, cherry tomato and potatoes	39.00

### Chef's Special (Seasonal)

RABBIT | QUAIL | VENISON | BOAR

### Verdure / Vegetables

BROCCOLI 10 | BROCCOLI RABE 13 | SPINACH 10  
MUSHROOMS 11 | ASPARAGUS 12 | ROASTED POTATOES 10

*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.*