

BOCCA

italian kitchen



“In Bocca al Lupo”

INTO THE WOLF’S MOUTH

In Italian theatre, there’s a phrase that actors use to celebrate, and summon courage, before stepping on the stage: in Bocca al Lupo, into the wolf’s mouth. This is the place you can make friends with the wolf. Where you can gather — and perhaps let out a few howls — with those you love.

PIATTINI

small plates

Ham & Cheese 13

Prosciutto Di Parma, Burrata, Onion Jam, Herb Salad, Tigelle (Italian Griddle Bread)

Tuna Carpaccio 12

Citrus, Mint, Basil, Arugula, Olive Oil, Toasted Macadamia Nuts

Arancini 9

Mozzarella, House Red Sauce & Pesto

Calamari 8

Crispy Fried, Calabrian Chili Aioli

Clams 10

Garlic, White Wine, Parsley, Crushed Red Chili, Olive Oil

Octopus 10

Yukon Potatoes, Spicy Tangerine Citronette, Chive

Meatballs. 8

3 of Nonna’s Meatballs, Fresh Mozzarella, House Red Sauce, Parmigiano-Reggiano

Chips & Dip 8

House N’duja Spread, Crostini

INSALATA & ZUPPE

salad & soup

ADD CHICKEN \$5 | ADD GRILLED SHRIMP \$6

House 7 | 11

Romaine, Roasted Tomatoes, Shallot, Pepperocini, Parmigiano-Reggiano, House Dressing

Cesar. 8 | 12

Crispy Romaine, Garlic Croutons, Parmigiano-Reggiano, Frico

Spinach 8 | 12

Baby Spinach, Red Onion, Bleu Cheese, Egg, Warm Pancetta Vinaigrette

Arugula. 8 | 12

Goat Cheese, Apple, Toasted Macadamia Nuts, Blackberry Balsamic Vinaigrette

Italian Wedding Soup. Cup 6 | Bowl 8

Kale, Italian Sausage, Pasta, Parmigiano-Reggiano, Bone Broth

CONTORINI

Sides

3 Cheese Polenta
Garlic Butter Angel Hair Pasta
7 Brussel Sprouts with Pancetta & Aged Balsamic
Crispy Fingerling Potatoes
Garlic Mashed Potatoes
Sautéed Garlic Spinach
Grilled Asparagus

9 Spinach & Mushroom Rissoto

PASTA

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$7

Spaghetti & Meatballs 16

Exactly how it sounds ;)

Carbonara 17

Pancetta, Parmigiano-Reggiano, Egg, Black Pepper, & Chive

Scampi 19

Gulf Shrimp, Roasted Garlic, White Wine, Herbs

Linguini & Clams 19

White Wine, Garlic, Gremolata

Coconut Crab. 22

Coconut Basil Cream, Jumbo Lump Crab, Spaghetti, Crispy Shallot

Alfredo 16

Parmigiano-Reggiano Cream, Linguine

Arrabbita 17

Spicy Vodka Sauce, Spinach, Slow Roasted Tomato, Gremolata

Lasagna 16

Classic, House Red Sauce, Mozzarella, Parmigiana-Reggiano

TERRA BOSCO E MARE

from the earth, Frest, and Sea

Osso-Bucco 28

Cheesy Polenta, Gremolata

Half Chicken 22

Crispy 1/2 Chicken, Dunked in House Jus served over Crispy Roasted Potatoes

Tuna 28

Crispy Potato, Grilled Asparagus, & Brown Butter Citronette

Chicken Marsala 19

Classic with Baby Bella Mushrooms

Chicken Piccata. 19

Classic with Capers, White Wine, Parsley & Chives

Chicken Parmigiana 21

Classic House Red Sauce, Homemade Mozzarella, Parmigiana-Reggiano

Pork Two Way. 29

Seared Marinated Pork Tenderloin, Crispy Pork Belly, Salsa Verde

Filet 32

Grilled Filet, Sauce Sofia, Crispy Sweet Potato Hay

Salmon Piccata 26

Capers, Lemon, Parsley, & White Wine

Mahi- Mahi. 26

Grilled Artichoke, Lemon, Garlic Butter, Spinach

DESSERT

8 Seasonal Gelatos
Tiramisu 2030
Olive Oil Cake with Macerated Strawberries
Peanut Butter Chocolate Semifredo

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.