



“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.

HAPPY HOUR

Every Day 3-6pm & reverse Happy Hour 9-close.
Happy hour includes 20% off all wines by the glass,
draft beer and signature cocktails.

SPECIALS

- Seared Sashimi Grade Ahi Tuna 17
Baby herb salad, sundried tomatoes, crispy shallots, basil aioli
- Vegetable Minestrone Cup 6 / Bowl 8
with Diatini Pasta
- Halibut 28
over caramelized spaghetti squash finished with a Blood Orange Butter Sauce

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 9
Crispy Fried, Calabrian Chili Aioli
- Clams 10
Garlic, White Wine, Parsley, Crushed Red Chili, Olive Oil
- Octopus 11
Yukon Potatoes, Spicy Tangerine Citronette, Chive
- Meatballs. 9
3 of Nonna’s Meatballs, Fresh Mozzarella, House Red Sauce, Parmigiano-Reggiano
- Frito Misto 14
Lightly Fried Octopus, Gulf Shrimp, & Calamari Served With Calabrian Chili Aioli, House Pesto & Fresh Lemon - Make it Sicilian Style + \$3

INSALATA & ZUPPE

salad & soup

ADD CHICKEN 6 | ADD GRILLED SHRIMP 7

- House 7 / 11
Romaine, Roasted Tomatoes, Shallot, Pepperocini, Parmigiano-Reggiano, House Dressing
- Caesar 8 / 12
Crispy Romaine, Garlic Croutons, Parmigiano-Reggiano, Frico
- Spinach 8 / 13
Baby Spinach, Red Onion, Bleu Cheese, Egg, Warm Pancetta Vinaigrette
- Arugula. 8 / 13
Goat Cheese, Apple, Toasted Macadamia Nuts, Blackberry Balsamic Vinaigrette
- Wedge Salad 10
Baby Gem Lettuce, Gorgonzola Mousse, Pancetta, Sun Dried Tomato, Crispy Shallot, Pickled Onion
- Italian Wedding Soup. Cup 6 / Bowl 8
Kale, Italian Sausage, Pasta, Parmigiano-Reggiano, Bone Broth

CONTORINI

7

Sides

- Three Cheese Polenta
- Garlic Butter Angel Hair Pasta
- Brussels Sprouts with Pancetta & Aged Balsamic
- Crispy Fingerling Potatoes
- Garlic Mashed Potatoes
- Sautéed Garlic Spinach
- Grilled Asparagus

PASTA

ADD CHICKEN 6 | ADD GRILLED SHRIMP 7

	HALF	FULL
Spaghetti & Meatballs.	11	17
Exactly how it sounds ;)		
Carbonara	12	18
Pancetta, Parmigiano-Reggiano, Egg, Black Pepper, Chive		
Scampi	14	19
Gulf Shrimp, Roasted Garlic, White Wine, Herbs		
Linguini & Clams	14	19
White Wine, Garlic, Gremolata		
Coconut Crab.	14	22
Coconut Basil Cream, Jumbo Lump Crab, Spaghetti, Crispy Shallot		
Alfredo	11	17
Parmigiano-Reggiano Cream, Fettuccine		
Arrabbita	14	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, Forest, and Sea

SERVED WITH CHOICE OF SIDE

- Osso-Bucco 28
Gremolata, Cheesy Polenta
- Tuna 28
Brown Butter Citronette, Crispy Potato
- 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
- Salmon Piccata 26
Capers, Lemon, Parsley, White Wine
- Mahi- Mahi. 26
Grilled Artichoke, Lemon, Garlic Butter

DESSERT

8

- Seasonal Gelatos
- Tiramisu
- Peanut Butter Chocolate Semifredo
peanut butter semifredo w/ warm chocolate fudge.
- Olive Oil Cake
with Macerated Strawberries
- Chocolate Salami
“Salami & Cheese”, Chocolate Salami with Pistachio, & Macadamia Nuts,
served with Candied Orange & Whipped Marscapone

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