



“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

Crostini 17

with Marinated & Grilled Filet of Beef, Boursin Cheese, Chive, Sundried Tomato Pesto & Pickled Shallots

Ham & Cheese 19

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

Arancini 13

Mozzarella, House Red Sauce, Pesto

Calamari 12

Crispy Fried, Calabrian Chili Aioli

Octopus 17

Yukon Potatoes, Spicy Tangerine Citronette, Chive

Meatballs 15

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

Italian Style Artichoke Spinach Dip 16

with House Kettle Chips

Frito Misto 18

Lightly Fried Octopus, Gulf Shrimp, & Calamari Served With Calabrian Chili Aioli, House Pesto & Fresh Lemon - Make it Sicilian Style + \$3

Bread Service 6

Breadman Baking Co Ciabatta with Corto California Olive Oil

PASTA

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$8

HALF FULL

Lobster Ravioli 35

Maine Lobster Ravioli, Jumbo Lump Crab Meat, Grilled Shrimp in a Lemon Chive Mascarpone Cream

Risotto 22

Jumbo Lump Crab, Lemon, Parmigiana, Chive

Spaghetti & Meatballs 14 19

Exactly how it sounds ;)

Carbonara 16 21

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

Scampi 19 23

Gulf Shrimp, Roasted Garlic, White Wine, Herbs

Alfredo 15 20

Parmigiano-Reggiano Cream, Fettuccine

Arrabbita 16 22

Spicy Vodka Sauce, Spinach, Slow Roasted Tomato, Gremolata

Lasagna 17

Classic, House Red Sauce, Mozzarella, Parmigiana-Reggiano

Pesto 22

House Pesto, Sundried Tomatoes, Spinach, Cream, Parmigiana Reggiano

INSALATA & ZUPPE

salad & soup

ADD CHICKEN \$6 | ADD GRILLED SHRIMP \$8

House 7 | 11

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

Caesar 8 | 12

Crispy Romaine, Garlic Croutons, Parmigiano-Reggiano, Frico

Arugula 8 | 13

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

Wedge Salad 13

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

TERRA BOSCO E MARE

from the earth, forest & sea

Osso-Bucco 33

topped with lemon herb gremolata

Chicken Marsala 25

Classic with Baby Bella Mushrooms

Chicken Piccata 25

Classic with Capers, White Wine, Parsley, Chives

Chicken Parmigiana 27

Classic House Red Sauce, Homemade Mozzarella, Parmigiana-Reggiano

Pork Two Way 31

Seared Marinated Pork Tenderloin, Crispy Pork Belly

Salmon Piccata 28

Capers, Lemon, Parsley, White Wine

Mahi- Mahi 29

Grilled Artichoke, Lemon, Garlic Butter

CONTORINI 8

Sides

Garlic Butter Angel Hair Pasta

Brussel Sprouts with Pancetta & Aged Balsamic

Crispy Fingerling Potatoes

Garlic Mashed Potatoes

Grilled Asparagus

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



WINE

bubbles

	Bottle	BTG
Carmina Prosecco	36	10
Denny Benni Lambruscodell’Emilia ”Festa”	53	15
Antica Fratta Franciacorta Brut	87	
Le Vigne di Alice Spumante Brut Rosé ”Osé”	61	

whites

Cantine Belisario Verdicchio di Matelica ”Le Salse”	41	10
Cascina I Carpini Colli Tortonesi Timorasso ”Rugiada del Mattino”	55	15
Orsolani Erbaluce di Caluso ”Al Bacio”	44	13
La Meridiana Lugana	53	15
Dobuje Chardonnay	63	17
Le Ormere Greco di Tufo	75	
Friuli Colli Orientali ”Friulano”.	63	17
Cantine Tibaldi Arneis	42	14
Friuli Pinot Grigio Schiopetto	40	13
Spinelli Pecorino	38	11
Villa Monsignore Moscato D’Asti	40	10

orange

Raína Umbria Bianco Grechetto	52	15
Cantina San Biagio Vecchio Sabbiagialla	80	

rosé

La Meridiana Valtènesi Rosato ”Chiaretto”	42	11
Spuma Rose Vino Frizzanti”	57	16

reds

	Bottle	BTG
Dario Serrentino Terre Siciliane Rosso ”Cala”.	49	14
Rubinelli Vajol Valpolicella Classico	53	15
Matteo Correggia Roero	62	18
Colombera & Garella Coste della Sesia	70	
Bruno Rocca Barbaresco	135	
Riecine Chianti Classico	75	20
Siro Pacenti Brunello di Montalcino ”Vecchie Vigne”	230	
Schiopetto Venezia Giulia Rosso ”Podere dei Blumeri”	120	
Villa San Carlo Amarone della Valpolicella	135	
Calx Primitivo	46	12
Luigi Maffini Kleos Aglianico	76	
Rubinelli Vajol ”Valpolicella Ripasso”	77	
Barbera D’Alba Perpetuae	48	14
Ca’ Brusa Barolo	150	

DESSERT 9

Zeppole

(Italian Doughnuts) rolled in cinnamon sugar & served with a vanilla bean creme anglaise

Seasonal Gelatos

Olive Oil Cake

with Macerated Strawberries

“ChocolateMisu”

Our Version of a Classic just done with a lot of Chocolate ;)

Peanut Butter Semifredo

with warm chocolate fudge

Seasonal Fresh Fruit Crostata

with Blue Bell Vanilla Ice Cream

COCKTAILS

House Old Fashioned 16
with Tahitian Vanilla Bean Infused Woodford

Black Rum Old Fashioned 14
Cayman Reef Double Black Rum, Licor 43, Vanilla Bean Demerara

Reserve Sporco Martini 15
Parmigiano infused Chopin vodka, House infused Italian herb olive juice, garnished with a parmesan stuffed olive

Doppio Espresso 13
Wheatley Vodka, Caffè del Fuego coffee liqueur, fresh espresso, house made vanilla bean demerara syrup, garnished with coffee beans

Malfy 75 14
Malfy gin, Limoncello, fresh lemon juice, topped with Prosecco, garnished with a lemon zest

Squid Ink 13
Buffalo Trace bourbon, Montenegro, Carpano Antica, balsamic vinegar, celery bitters, garnished with flamed rosemary and Luxardo cherry

Italian Margarita 14
Espolon Blanco Tequila, Solerno Blood Orange Liqueur, Disaronno Amaretto, fresh lime juice, fresh, orange juice, house made orgeat, garnished with a half salt rim and half orange wheel

The Don 14
Johnnie Walker Black blended scotch, Disaronno Amaretto, fresh lemon juice, egg white

Bocca Bolo 14
Cruzan Silver, Malibu, Agave, Fresh Squeezed Orange Lemon & Lime

Lalo Paloma 15
Lalo tequila, fresh lime juice, Cointreau, agave, finished with fresh squeezed grapefruit juice

