## Bocca Pure Italian Ristorante

## Begin...

Fresh Mozzarella Caprese

with sliced tomato and basil aioli 7

**Italian Rope Sausage** 

sautéed peppers, onions, Dijon mustard 6

**Crispy Eggplant Bruschette** 

fresh mozzarella, roasted pepper vinaigrette 6

Garlic-Parmesan Shrimp au Gratin

Large shrimp (4) with garlic, butter, parmesan 7.5

Bruschette di Prosciutto

With peppers, olives, capers and fontina 7

Fried Mozzarella

hand breaded and fried, served with marinara 7

**Classic Bruschette** 

Grilled bread, fresh tomato-basil salsa 5

**Bruschette Bolognese** 

Grilled bread with Bolognese and mozzarella 5

**Scallops Gratin** 

Sea scallops, lemon, parmesan, mashed potato 8

**Shrimp or Mussels Fra Diavolo 8** 

Sauteed in a spicy fra diavolo sauce with garlic

## Create...

#### Your Signature Pasta!

All pastas are served with a house salad and fresh bread with Sun Dried tomato dip.

Category 1. Pick your PASTA!

Penne Angel Hair Linguini Spaghetti Gnocchi

Cheese Ravioli (add .50), Cheese Tortellini (add .50), Pappardelle (add .50), Lobster Ravioli (add 2.00) or Veal Tortelloni (add 4.00)

#### Category 2. Choose your SAUCE!

You may choose to just have pasta with sauce (and no meat) \$16.00

 $Entr\'{e}e \ Sharing \ charge \$7.50 \ Includes \ two \ salads \ and \ meal \ is \ divided \ onto \ 2 \ plates \ with \ a \ little \ extra \ to \ make \ it \ suitable \ for \ a \ main \ course.$ 

#### **Tomato-Basil Pomodoro**

fresh tomatoes, basil, ex. Virgin olive oil, fresh mozzarella medallions

#### Alfredo Sauce (Add \$1)

A velvety sauce of real butter, cream, Parmesan

#### **Bolognese Meat Sauce**

savory meat sauce, top quality ground beef, mozzarella

#### Mushroom Marsala (Add \$1)

Fresh mushrooms, creamy sweet marsala wine sauce  $\,$ 

#### Piccata Sauce

Lemon, butter & capers with a dash of chardonnay

#### **Basil Pesto**

Choice of creamy or olive oil based with walnuts and asiago cheese

#### Lemoncello alla Crème

A light cream sauce seasoned with lemoncello

#### Carbonara Genovese

Cream, parmesan, garlic and pancetta

#### Aglio e Olio

Extra virgin olive oil and fresh garlic

#### **Puttanesca Sauce**

Fresh tomatoes, olive oil, anchovies, onions, peppers, olives, herbs, capers

#### Fra Diavolo Sauce

Spicy, garlicky tomato sauce, chipotle peppers, olive oil, dash of beer

#### Vodka Sauce

Pink, mildly sweet mixture of tomato and cream

### Clam Sauce (Vongole) Add \$2

Fresh clams and clam meat with white wine, fresh garlic, Virgin olive oil, and spices

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#### **Category 3.** Add on a **MEAT!** (if desired)

Veal Parmigiana 7.50

Chicken Parmigiana 5.50

**Italian Meatballs 4.00** 

**Grilled Italian Rope Sausage 4.00** 

**Spicy Chipotle-Grilled Chicken Breast 4.50** 

**Grilled Herb-Seasoned Chicken Breast 4.50** 

Sautéed Shrimp 6.00

Sautéed Scallops 8.00

Crispy Basa Fish 5.00

Sautéed Veal Cutlet 7.00

8 oz. Grilled Hanger Steak 8.00

#### Embrace...

#### All Entrées, Pizzas and Calzones are served with a house salad and fresh bread with Sun Dried Tomato dip.

Please Note: Side Dishes are subject to change / Entrée Sharing charge \$7.50 Includes two salads and meal is divided onto 2 plates with a little extra to make it suitable for a main course. Sharing charge does not apply to pizzas & Calzones

## Italian Classics

#### Parmesan-Almond Crusted Basa

Flakey white basa fish with basil, bread crumbs, almond, parmesan crust, sautéed spinach, pasta 19.50

## Basa & Scampi alla Piccata

Sautéed white basa fish with shrimp finished with lemon-butter-caper piccata sauce; served with pasta and veggie 21

#### **Parmesan Crusted Sea Scallops**

sautéed spinach, lobster ravioli, butter sauce 24

#### **Bocca's Cioppino** (Seafood Stew)

fish, shrimp, scallops, mussels, pasta, saffron, garlic, herbs, beer 28

## **Eggplant Parmigiana**

Crispy eggplant medallions, roasted peppers, mushrooms, mozzarella, pasta marinara 18.50

#### **Shrimp & Scallops Timbale**

Baked in a creamy Vodka sauce with rigatoni, asiago and ricotta 26

#### Lasagna Bolognese

Pasta, ricotta, and Bocca's Bolognese meat sauce layered in a casserole dish and baked with mozzarella & parmesan 18.50

#### Veal or Chicken alla Florentine

spinach, mushrooms, blend of cheeses, cheese ravioli Veal 22/ Chicken 18.50

#### Veal or Chicken alla Saltimbocca

prosciutto, fontina cheese, pasta with juicy tomato sauce Veal 22/ Chicken 18.50

#### Veal or Chicken alla Piccata

White wine, lemon, butter, capers, green vegetable and pasta Veal 22 / Chicken 18.50

## Bocca Pure Italian Ristorante

## Bocca's Pízza & Calzone

Choose any pizza \$16.50. All Pizzas are hand tossed and topped to the edges! (about 12 Inches – 8 slices) Served with our house salad and fresh bread.

#### Pizza Margherita

Fresh tomatoes, basil, parmesan, fresh mozzarella

#### Pizza Alfredo with Shrimp or Chicken

Creamy Alfredo sauce, your choice of Shrimp or Chicken, finished with mozzarella

#### Classic Supreme

Pepperoni, Mushrooms, Peppers, Onions, mozzarella

#### Pizza di Parma

Imported prosciutto, roasted red peppers, garlic, fontina, mozzarella

#### White Pizza with Portobello & Fontina

Olive oil brushed crust, Portobello, Oregano, Mozzarella, and fontina

#### Verde & Bianco

Spinach, mushrooms, bacon crisps, olive oil, mozzarella cheese

#### **Supreme Calzone**

Pepperoni, Italian Sausage, meatballs, onions, ricotta, mozzarella

#### **Calzone Florentine**

Spinach, bacon, mushrooms, brie, ricotta & mozzarella

#### **Additional House Salad**

\$4.50

## Dinner Salads

( Meats can be added from Left Side of Menu in Category 3)

#### **Florentino**

Fresh spinach with bacon, roasted peppers, green beans, mushrooms, shallots, and olives with crispy brie bites and raspberry vinaigrette 12.50

# 8 oz. Pepper-Crusted Tuna or 8oz. Grilled Hanger Steak with Garden Salad

Tuna is seared rare, drizzled with truffle oil, and served over a variety of greens and vegetables with a light vinaigrette 22