

# BOCCA

## PRIVATE DINING GUIDE



Set the mood for a once-in-a-lifetime event at Bocca. With concierge-level service to your party, you'll experience customized fine dining as it was meant to be. Our dedicated special event team has hosted some of Indy's most memorable corporate events, private parties, wedding celebrations, birthdays, and more. If it's an important event for you, it's important to us that it's perfect!

# B O C C A

## Silver Menu

\$50 per person

All menus include soft drinks, iced tea, and coffee.

Events scheduled with more than 15 guests will be served family style.

All menus can accommodate family style dining.

### ANTIPASTI | select two

Calamari - lemon aioli, marinara

Truffle Arancini - crispy truffle risotto, parmesan, truffle cream

Baked Goat Cheese - spicy fennel sausage, house marinara, pesto, grilled ciabatta

### INSALATA | select one

Bocca Cesare - romaine, lemon zest, parmigiano reggiano, crostini

Ceci Chopped - romaine, sweet cherry tomatoes, provolone, salami, red onions, artichokes, crispy chickpeas, red wine vinaigrette

### ENTREES | select three

Pesto Cream - crispy chicken, oven-dried tomatoes

Bolognese - classic three-meat ragu

Risotto - parmesan risotto, asparagus, tomatoes

Pollo di Zio - chicken breast stuffed with salami, prosciutto, spinach, & mozzarella; vodka

Ravioli - wild mushroom-stuffed ravioli, ricotta, truffle cream, braised button

mushrooms, spinach

### DESSERTS | additional \$5 per person

Tiramisu □ Cinnamon sugar doughnuts □

Brown butter cake □ Chocolate Mousse Brownie Cake

We endeavor to accommodate dietary restrictions, but cannot guarantee any menu item is free of trace allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BOCCA

## Gold Menu

\$60 per person

All menus include soft drinks, iced tea, and coffee.

Events scheduled with more than 15 guests will be served family style.

All menus can accommodate family style dining.

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### ANTIPASTI | select two

Calamari - lemon aioli, marinara

Truffle Arancini - crispy truffle risotto, parmesan, truffle cream

Baked Goat Cheese - spicy fennel sausage, house marinara, pesto, grilled ciabatta

Flatbread - prosciutto, goat cheese, arugula, hot honey

Vegetarian Flatbread- pesto, braised mushroom, artichoke, cherry tomato, provolone, shaved parmesan

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### INSALATA | select two

Bocca Cesare - romaine, radicchio, lemon zest, parmigiano reggiano

Tricolore - chopped cucumber, cherry tomatoes, red onion, kalamata olives, fresh mozzarella, basil, oregano, red wine vinaigrette

Ceci Chopped - romaine, sweet cherry tomatoes, provolone, salami, red onions, artichokes, crispy chickpeas, fresh parsley, aged red wine vinaigrette

Farro Caprese - arugula, onion, cherry tomatoes, basil, lemon vinaigrette, pesto olive oil, fresh mozzarella

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### ENTREES | select four

Pesto Cream - crispy chicken, oven-dried tomatoes

Pomodoro - tomatoes, kalamata olives, basil, olive oil

Bolognese - classic three-meat ragu

Risotto - parmesan risotto, asparagus, tomatoes **gf vg**

Ravioli- wild mushroom-stuffed ravioli, ricotta, truffle cream, braised button mushrooms, spinach

Gnocchi alla Gorgonzola - gorgonzola cream sauce, spinach, onion, fennel sausage

Lasagna - beef, bechamel & meat ragu

Della Casa - shrimp, spicy creamy tomato, lobster butter, basil

Pollo di Zio- chicken breast stuffed with salami, prosciutto, spinach, & mozzarella; vodka cream

Braised Short Rib- carrot, celery, onion, balsamic glaze, cherry tomatoes, garlic parmesan mashed potatoes

Salmon - pan-seared, spinach, artichoke, tomato, lemon butter cream sauce

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# B O C C A

## Platinum Menu

\$70 per person

All menus include soft drinks, iced tea, and coffee.

Events scheduled with more than 15 guests will be served family style.

All menus can accommodate family style dining.

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### ANTIPASTI | select two

Calamari - lemon aioli, marinara

Truffle Arancini - crispy truffle risotto, parmesan, truffle cream

Baked Goat Cheese - spicy fennel sausage, house marinara, pesto, grilled ciabatta

Flatbread - prosciutto, goat cheese, arugula, hot honey

Vegetarian Flatbread- pesto, braised mushroom, artichoke, cherry tomato, provolone, shaved parmesan

Charcuterie - seasonal selection, accompaniments

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### INSALATA | select two

Bocca Cesare - romaine, radicchio, lemon zest, parmigiano reggiano

Tricolore - chopped cucumber, cherry tomatoes, red onion, kalamata olives, fresh mozzarella, basil, oregano, red wine vinaigrette

Ceci Chopped - romaine, sweet cherry tomatoes, provolone, salami, red onions, artichokes, crispy chickpeas, fresh parsley, aged red wine vinaigrette

Farro Caprese - arugula, onion, cherry tomatoes, basil, lemon vinaigrette, pesto olive oil, fresh mozzarella

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### ENTREES | select four

Pesto Cream - crispy chicken, oven-dried tomatoes

Pomodoro - tomatoes, kalamata olives, basil, olive oil

Bolognese - classic three-meat ragu

Risotto - parmesan risotto, asparagus, tomatoes **gf vg**

Ravioli- wild mushroom-stuffed ravioli, ricotta, truffle cream, braised button mushrooms, spinach

Gnocchi alla Gorgonzola - gorgonzola cream sauce, spinach, onion, fennel sausage

Lasagna - beef, bechamel & meat ragu

Della Casa - shrimp, spicy creamy tomato, lobster butter, basil

Tortelloni - grilled chicken, prosciutto, peas, marsala cream sauce

Pollo di Zio- chicken breast stuffed with salami, prosciutto, spinach, & mozzarella, vodka cream

Braised Short Rib- carrot, celery, onion, balsamic glaze, cherry tomatoes, garlic parmesan mashed potatoes

Salmon - pan-seared, spinach, artichoke, tomato, lemon butter cream sauce

Scallops +5 - pan-seared; parmesan risotto, lemon butter

Bistecca +5 - filet, balsamic butter

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Additional buffet options available on request

B O C C A

## **ADDITIONS**

### **DESSERT**

add-on any dessert for an additional \$5.00 per person

Tiramisu □ Cinnamon sugar doughnuts □  
Brown butter cake □ Chocolate Mousse Brownie Cake  
\*assortments available\*

### **BAR OPTIONS**

#### **BEER & WINE OPEN BAR**

Host will provide beer and pre-selected wines and will be charged on consumption at the end of the event.

#### **OPEN BAR**

Host will provide an open bar tab for guests and will be charged on consumption at the end of the event.

#### **HOST BAR**

Host may select a dollar amount that is allotted to Beverage Consumption. When bar tab limit is met, host can elect to increase the tab or guests will become responsible for additional drink purchases individually.