

B O C C A

Silver Menu

\$50 per person (ages 5-11 \$20 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

Fried Polenta - marinara, basil

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 **gf vg**

Ricotta Chicken - breaded chicken breast, marinara, lemon ricotta

Sweet Potato Gnocchi - brown butter sage cream, lemon ricotta

DESSERTS | additional \$5 per person

Seasonal tart ■ Tiramisu ■ Cinnamon sugar doughnuts ■ Brown butter 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 (ages 5-11 \$20 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

Fried Polenta - marinara, basil

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

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

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**

Sweet Potato Gnocchi - brown butter sage cream, lemon ricotta

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

Lasagna - beef, bechamel & meat ragu

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

Ricotta Chicken - breaded chicken breast, marinara, lemon ricotta

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

Veal Saltimbocca - stuffed with sage, fontina, & prosciutto, garlic cream sauce

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

DESSERTS | additional \$5 per person

Seasonal tart ■ Tiramisu ■ Cinnamon sugar doughnuts ■ Brown butter cake

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BOCCA

Platinum Menu

\$70 per person (ages 5-11 \$20 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

Fried Polenta - marinara, basil

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

Charcuterie - seasonal selection, accompaniments

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

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**

Sweet Potato Gnocchi - brown butter sage cream, lemon ricotta

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

Ricotta Chicken - breaded chicken breast, marinara, lemon ricotta

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

Beef Short Ribs - braised; pan jus

Veal Saltimbocca - stuffed with sage, fontina, & prosciutto, garlic cream sauce

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

Bistecca +5 - filet, mushroom demiglace

Additional buffet options available on request

DESSERTS | additional \$5 per person

Seasonal tart ■ Tiramisu ■ Cinnamon sugar doughnuts ■ Brown butter cake

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B O C C A

WINE OFFERINGS FOR PRIVATE PARTIES

Silver | \$30 per bottle on consumption

House Montepulciano

House Pinot Grigio

House Cava

Gold | \$45 per bottle on consumption | select up to four

Scarpetta Prosecco

Scarpetta Chardonnay

Theorize Sauvignon Blanc

Cantina Lavis Rose of Pinot Grigio

Basilica del Cortaccio Cabernet Sauvignon

Arnaldo Caprai Montefalco Rosso Red Blend

Grattamacco Rosso Super Tuscan

Platinum | \$65 per bottle on consumption | select up to four

Contratto Millesimato Sparkling

Lunae Black Label Vermentino

Rombauer Chardonnay

Grgich Hills Rose

Volpaia Chianti Classico Riserva

Cantina Massara Barolo