

# 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.

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### ANTIPASTI | select two

**Bruschetta** - ciabatta, watermelon relish, goat cheese mousse

**Calamari** - lemon aioli, marinara

**Arancini** - crispy risotto, fontina, marinara

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

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### 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

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### ENTREES | select three

**Cavatappi** - herb pesto cream, crispy chicken, oven-dried tomatoes

**Bolognese** - tagliatelle, classic three-meat ragu

**Carbonara** - spaghetti, Smoking Goose bacon, egg, black pepper, parmesan

**Ricotta Chicken** - breaded chicken breast, marinara, lemon ricotta

**Pollo Chiantigiana** - pan-seared chicken breast, mozzarella, sun-dried tomato, basil pesto, white wine butter sauce

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### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Cinnamon sugar doughnuts

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.

# B O C C A

## 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.

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### ANTIPASTI | select two

**Bruschetta** - ciabatta, watermelon relish, goat cheese mousse

**Calamari** - lemon aioli, marinara

**Arancini** - crispy risotto, fontina, marinara

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

**Flatbread** - prosciutto, goat cheese, arugula, hot honey

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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

**Cavatappi** - herb pesto cream, crispy chicken, oven-dried tomatoes

**Pomodoro** - spaghetti, tomatoes, kalamata olives, basil, olive oil

**Bolognese** - fettucine, classic three-meat ragu

**Carbonara** - spaghetti, Smoking Goose bacon, egg, black pepper, parmesan

**Bosco Mare** - linguini, shrimp, peeled tomatoes, shiitake mushrooms, spinach, garlic, butter, olive oil

**Lasagna** - beef, bechamel & meat ragu

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

**Ricotta Chicken** - breaded chicken breast, marinara, lemon ricotta

**Pollo Chiantigiana** - pan-seared chicken breast, mozzarella, sun-dried tomato, basil pesto, white wine butter sauce

**Lamb** - braised lamb shank, demi-glacé

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### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Cinnamon sugar doughnuts

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# B O C C A

## 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.

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### ANTIPASTI | select two

**Bruschetta** - ciabatta, watermelon relish, goat cheese mousse

**Calamari** - lemon aioli, marinara

**Arancini** - crispy risotto, fontina, marinara

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

**Flatbread** - prosciutto, goat cheese, arugula, hot honey

**Mussels** - chili broth, shallots, butter, beer, grilled ciabatta

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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

**Cavatappi** - herb pesto cream, crispy chicken, oven-dried tomatoes

**Pomodoro** - spaghetti, tomatoes, kalamata olives, basil, olive oil

**Bolognese** - fettucine, classic three-meat ragu

**Carbonara** - spaghetti, Smoking Goose bacon, egg, black pepper, parmesan

**Bosco Mare** - linguini, shrimp, peeled tomatoes, shiitake mushrooms, spinach, garlic, butter, olive oil

**Bacci** - shrimp, fresh tomatoes, asparagus, honey chipotle cream

**Lasagna** - beef, bechamel & meat ragu

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

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

**Ricotta Chicken** - breaded chicken breast, marinara, lemon ricotta

**Pollo Chiantigiana** - pan-seared chicken breast, mozzarella, sun-dried tomato, basil pesto, white wine butter sauce

**Lamb** - braised lamb shank, demi-glace

**Scallops** - artichokes, lemon butter sauce

**Bistecca Chianti** - New York strip, Chianti sauce

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### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Cinnamon sugar doughnuts

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