

# 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

**Fennel & Arugula** - shaved fennel, arugula, oranges, olives, crushed pistachios, red onion, ricotta salata, lemon-truffle vinaigrette

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### ENTREES | select three

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

**Ravioli** - portobello, vodka sauce, caramelized onion, pesto breadcrumbs

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

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

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

**Salmon** - skin-on Verlasso

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### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Chocolate cake ■ 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.

# 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

**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

**Gamberi** - chimichurri shrimp, watermelon, avocado, serrano peppers, aioli

### INSALATA | select two

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

**Fennel & Arugula** - shaved fennel, arugula, oranges, olives, crushed pistachios, red onion, ricotta salata, lemon-truffle vinaigrette

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

**Burrata Caprese** - burrata cheese, Indiana tomatoes, arugula, balsamic glaze, pesto crostini

### ENTREES | select four

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

**Ravioli** - portobello, vodka sauce, caramelized onion, pesto breadcrumbs

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

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

**Salsiccia** - orecchiette, spicy fennel sausage, roasted mixed peppers, broccolini, onions, marinara

**Lasagna** - wild mushrooms, spinach, marinara pesto sauce

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

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

**Salmon** - skin-on Verlasso

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

### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Chocolate cake ■ 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

**Gamberi** - chimichurri shrimp, watermelon, avocado, serrano peppers, aioli

**Tuna Crudo** - avocado, red onion, cilantro, peppers, citrus vinaigrette, crostini crumble

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

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### INSALATA | select two

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

**Fennel & Arugula** - shaved fennel, arugula, oranges, olives, crushed pistachios, red onion, ricotta salata, lemon-truffle vinaigrette

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

**Burrata Caprese** - burrata, Indiana tomatoes, arugula, balsamic glaze, pesto crostini

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### ENTREES | select four

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

**Ravioli** - portobello, vodka sauce, caramelized onion, pesto breadcrumbs

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

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

**Salsiccia** - orecchiette, spicy fennel sausage, roasted mixed peppers, broccolini, onions, marinara

**Lasagna** - wild mushrooms, spinach, marinara pesto sauce

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

**Pescatore** - linguini, mussels, calamari, shrimp, sausage, tomato broth

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

**Salmon** - skin-on Verlasso

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

**Scallops** - leek puree, saba

**Bistecca Tagliata** - New York strip, aged balsamic

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### DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Chocolate cake ■ Cinnamon sugar doughnuts

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