

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

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

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

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

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 - calammarata, 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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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

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

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

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

DESSERTS | additional \$5 per person

Cheesecake ■ Tiramisu ■ Chocolate cake ■ Cinnamon sugar doughnuts

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