



La Bocca Ristorante

DINNER MENU



8 Church Street • White Plains, NY 10601
914.948.3281 • www.laboccaristorante.com

Insalate / Salads

INSALATA DI CESARE	11.00	INSALATA ALLA BOCCA	12.00	SPINACH SALAD	13.00
Romaine lettuce, parmesan and croutons		Spinach, pineapple, strawberry and raspberry dressing		Organic spinach, eggs, crispy pancetta and mushroom	
INSALATA TRICOLORE	11.00	INSALATA CONTADINA	12.00	BIETOLA	13.00
Radicchio, arugula and endive in a balsamic dressing with shaved parmesan cheese		Arugula, pear, walnuts and gorgonzola		Beet salad, robiola, walnuts and arugula	

Zuppe / Soups

PASTA E FAGIOLI	12.00	MINISTRONE	12.00	LENTIL SOUP	12.00
Cannellini bean soup with pasta		Italian style vegetable soup		Served with Italian pancetta	

Antipasti / Appetizers

TORTINO DI MELANZANA	13.00	CARPACCIO di MANZO	14.00	POLENTA alla BOLOGNESE	16.00
A layer of fried eggplant, tomato sauce		Sliced aged beef, arugula, shaved parmigiano		CALAMARI AL COCCIO	16.00
MUSSELS POSILLIPO	13.00	ISALATA DI MARE	16.00	Sauteed calamari with garlic in a fresh marinara sauce served with toasted bread	
Mussels with marinara sauce or fra diavolo		Shrimp polpo calamari		FEGATINO DI POLLO	14.00
BAKED CLAMS (6pc.) 12.00 (12pc.)	20.00	SAPORI D' ITALIA	16.00	Chicken liver, mushroom, onion and balsamic sauce	
MOZZARELLA DI BUFALA	14.00	BASTONCINI di MOZZARELLA	14.00	CALAMARI FRITTI	15.00
Buffalo mozzarella with tomato and basil		Pan fried fresh mozzarella served with marinara sauce		Tender-fried squid served with tomato sauce	
ANTIPASTO CALDO (FOR 2)	28.00				
Rollatini, mushroom, clams, zucchini and calamari					

Pasta Riso / Pasta & Rice (all pasta is cooked to order)

ORECCHIETTE PUGLIESI	20.00	CAVATELLI MARIETTA	18.00	LINGUINE ALLE VONGOLE	21.00
Broccoli rabe and hot or sweet sausage in a garlic and oil sauce		Pancetta, potato and tomato		Fresh Manila clams in a garlic and oil sauce	
SPAGHETTI ALLA CHITARRA	19.00	BUCATINI PUTTANESCA	19.00	RAVIOLI DI ASTICE	22.00
Eggplant, tomato and dried ricotta		Garlic, black olives, capers and tomato		Ravioli filled with lobster meat, served in a pink sauce	
SPAGHETTI CARBONARA	19.00	GNOCCHI CREMOSI	19.00	RIGATONI ALLA NONNA	22.95
Italian pancetta & onion in a egg sauce		With pears in a cream gorgonzola sauce		Served with meatballs and sausage	
SPAGHETTI con NDUJA	19.00	GNOCCHI GENOVESI	19.00	PAPPARDELLE BOLOGNESE	19.00
Authentic Italian Calabrian nduja sauce		Pesto, stringbeans and potatoes		3 meat sauce	
		RISOTTO TIROLESE	24.95	LASAGNA VEGETARIANA	22.00
		Arborio risotto, sausage and peas with a touch of pesto sauce		Vegetarian homemade lasagna	

Gluten free and whole wheat pasta available with any sauce.

Pesce / Fish

SALMONE MARTINI	26.95	ZUPPA DI PESCE	39.95	GAMBERONI	29.00
Sweet martini sauce over grilled asparagus		Shrimp, calamari, clams, lobster tail, mussels and squid in a tomato and garlic sauce over linguine		Shrimp marinara or fra diavolo, over linguini	
GAMBERONI GRATINATI	30.00	LOBSTER TAIL FRA DIAVOLO	44.95	BRONZINO FILET Grilled	28.00
Jumbo shrimp baked lightly with bread crumbs and white wine over lemon risotto		8 oz. lobster with mussels and shrimp over linguine marinara garlic and oil or fra diavola		BRONZINO WHOLE (800gm.)	36.00

Carne / Meat

POLLO SEMPLICE	24.00	POLLO MARTINI	26.00	TAGLIATA DI MANZO	38.00
Breaded chicken, pan fried and topped with baby arugula and fresh squeezed lemon		Breast of chicken, encrusted with parmesan cheese, white wine and butter.		Sliced 16oz. sirloin steak with arugula, shaved parmesan in a balsamic reduction	
POLLO PAILLARD	26.00	VEAL CAPRICCIOSA	27.00	SALTIMBOCCA ALLA ROMANA	28.00
Grilled chicken topped with diced tomato, mozzarella and asparagus		Breaded veal topped with arugula, tomato and mozzarella in a house vinaigrette		Scaloppine topped with parma ham and sage in a white wine brown sauce	
POLLO VALDOSTANO	26.00	LOMBATINA Milanese or Parmigiana	38.00	VEAL PICCATA	27.00
Stuffed chicken breasts with Italian ham and provolone cheese in a brandy mushroom sauce		(Parmigiana served with pasta)		Scaloppine with capers in a lemon sauce	
POLLO SCARPARIELLO	25.00	Pan fried veal chop with campagnola salad		BERKSHIRE PORK CHOP	31.95
Country boneless chicken sauteed in garlic, sausage, peppers and potato		COSTOLETTA DI AGNELLO	38.00	With hot or sweet peppers, onion, cherry tomato and potatoes	
POLLO PARMIGIANA	24.95	Grilled rack of lamb served with fingerling potatoes and broccoli rabe			

Chef's Special - Wild Meat

RABBIT | QUAIL | VENISON | BOAR

Verdure / Vegetables

BROCCOLI 7 | BROCCOLI RABE 10 | SPINACH 7 |
MUSHROOMS 8 ASPARAGUS 9 | ROASTED POTATOES 7

SUNDAY FEAST: A Family-Style Platter (serves 3-4 people) \$69.99
Homemade pasta and meat (Beef, Chicken, Sausage and Meatball)

*There is a \$3.00 charge per plate sharing and an additional \$4.00 charge for all 1/2 orders.
If you have a food allergy please speak to the manager or your server.*



La Bocca Ristorante

DINNER MENU



Insalate / Salads

INSALATA DI CESARE	11.00	INSALATA ALLA BOCCA	12.00	SPINACH SALAD	13.00
Romaine lettuce, parmesan and croutons		Spinach, pineapple, strawberry and raspberry dressing		Organic spinach, eggs, crispy pancetta and mushroom	
INSALATA TRICOLORE	11.00	INSALATA CONTADINA	12.00	BIETOLA	13.00
Radicchio, arugula and endive in a balsamic dressing with shaved parmesan cheese		Arugula, pear, walnuts and gorgonzola		Beet salad, robiola, walnuts and arugula	

Zuppe / Soups

PASTA E FAGIOLI	12.00	MINISTRONE	12.00	LENTIL SOUP	12.00
Cannellini bean soup with pasta		Italian style vegetable soup		Served with Italian pancetta	

Antipasti / Appetizers

TORTINO DI MELANZANA	13.00	CARPACCIO di MANZO	14.00	POLENTA alla BOLOGNESE	16.00
A layer of fried eggplant, tomato sauce		Sliced aged beef, arugula, shaved parmigiano		CALAMARI AL COCCIO	16.00
MUSSELS POSILLIPO	13.00	ISALATA DI MARE	16.00	Sauteed calamari with garlic in a fresh marinara sauce served with toasted bread	
Mussels with marinara sauce or fra diavolo		Shrimp polpo calamari		FEGATINO DI POLLO	14.00
BAKED CLAMS (6pc.) 12.00 (12pc.)	20.00	SAPORI D' ITALIA	16.00	Chicken liver, mushroom, onion and balsamic sauce	
MOZZARELLA DI BUFALA	14.00	BASTONCINI di MOZZARELLA	14.00	CALAMARI FRITTI	15.00
Buffalo mozzarella with tomato and basil		Pan fried fresh mozzarella served with marinara sauce		Tender-fried squid served with tomato sauce	
ANTIPASTO CALDO (FOR 2)	28.00				
Rollatini, mushroom, clams, zucchini and calamari					

Pasta Riso / Pasta & Rice (all pasta is cooked to order)

ORECCHIETTE PUGLIESI	20.00	CAVATELLI MARIETTA	18.00	LINGUINE ALLE VONGOLE	21.00
Broccoli rabe and hot or sweet sausage in a garlic and oil sauce		Pancetta, potato and tomato		Fresh Manila clams in a garlic and oil sauce	
SPAGHETTI ALLA CHITARRA	19.00	BUCATINI PUTTANESCA	19.00	RAVIOLI DI ASTICE	22.00
Eggplant, tomato and dried ricotta		Garlic, black olives, capers and tomato		Ravioli filled with lobster meat, served in a pink sauce	
SPAGHETTI CARBONARA	19.00	GNOCCHI CREMOSI	19.00	RIGATONI ALLA NONNA	22.95
Italian pancetta & onion in a egg sauce		With pears in a cream gorgonzola sauce		Served with meatballs and sausage	
SPAGHETTI con NDUJA	19.00	GNOCCHI GENOVESI	19.00	PAPPARDELLE BOLOGNESE	19.00
Authentic Italian Calabrian nduja sauce		Pesto, stringbeans and potatoes		3 meat sauce	
		RISOTTO TIROLESE	24.95	LASAGNA VEGETARIANA	22.00
		Arborio risotto, sausage and peas with a touch of pesto sauce		Vegetarian homemade lasagna	

Gluten free and whole wheat pasta available with any sauce.

Pesce / Fish

SALMONE MARTINI	26.95	ZUPPA DI PESCE	39.95	GAMBERONI	29.00
Sweet martini sauce over grilled asparagus		Shrimp, calamari, clams, lobster tail, mussels and squid in a tomato and garlic sauce over linguine		Shrimp marinara or fra diavolo, over linguini	
GAMBERONI GRATINATI	30.00	LOBSTER TAIL FRA DIAVOLO	44.95	BRONZINO FILET Grilled	28.00
Jumbo shrimp baked lightly with bread crumbs and white wine over lemon risotto		8 oz. lobster with mussels and shrimp over linguine marinara garlic and oil or fra diavola		BRONZINO WHOLE (800gm.)	36.00

Carne / Meat

POLLO SEMPLICE	24.00	POLLO MARTINI	26.00	TAGLIATA DI MANZO	38.00
Breaded chicken, pan fried and topped with baby arugula and fresh squeezed lemon		Breast of chicken, encrusted with parmesan cheese, white wine and butter.		Sliced 16oz. sirloin steak with arugula, shaved parmesan in a balsamic reduction	
POLLO PAILLARD	26.00	VEAL CAPRICCIOSA	27.00	SALTIMBOCCA ALLA ROMANA	28.00
Grilled chicken topped with diced tomato, mozzarella and asparagus		Breaded veal topped with arugula, tomato and mozzarella in a house vinaigrette		Scaloppine topped with parma ham and sage in a white wine brown sauce	
POLLO VALDOSTANO	26.00	LOMBATINA Milanese or Parmigiana	38.00	VEAL PICCATA	27.00
Stuffed chicken breasts with Italian ham and provolone cheese in a brandy mushroom sauce		(Parmigiana served with pasta)		Scaloppine with capers in a lemon sauce	
POLLO SCARPARELLO	25.00	Pan fried veal chop with campagnola salad		BERKSHIRE PORK CHOP	31.95
Country boneless chicken sauteed in garlic, sausage, peppers and potato		COSTOLETTA DI AGNELLO	38.00	With hot or sweet peppers, onion, cherry tomato and potatoes	
POLLO PARMIGIANA	24.95	Grilled rack of lamb served with fingerling potatoes and broccoli rabe			

Chef's Special - Wild Meat

RABBIT | QUAIL | VENISON | BOAR

Verdure / Vegetables

BROCCOLI 7 | BROCCOLI RABE 10 | SPINACH 7 | MUSHROOMS 8 ASPARAGUS 9 | ROASTED POTATOES 7

SUNDAY FEAST A Family-Style Platter (serves 3-4 people) \$69.99
Homemade Pasta and Meat (Beef, Chicken, Sausage and Meatball)

There is a \$3.00 charge per plate sharing and an additional \$4.00 charge for all 1/2 orders.
If you have a food allergy please speak to the manager or your server.