



# La Bocca Ristorante

## DINNER MENU



### Insalate / Salads

INSALATA DI CESARE Romaine lettuce, parmesan and croutons	14.00	INSALATA ALLA BOCCA Spinach, pineapple, reggiano cheese in a strawberry, raspberry dressing	14.00	INSALATA TRICOLORE Radicchio, arugula and endive in a balsamic dressing with shaved parmesan cheese	14.00
BIETOLA SALAD Beet, walnuts goat cheese and arugula	14.00				

### Zuppe / Soups

PASTA E FAGIOLI Cannellini bean soup with pasta	14.00	Minestrone Italian style vegetable soup	14.00
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### Antipasti / Appetizers

POLENTA ALLA BOLOGNESE Classic Bolognese sauce	18.00	BEEF CARPACCIO Sliced aged beef, arugula, shaved parmigiano lemon dressing	16.00	MOZZARELLA DI BUFALA Buffalo mozzarella with tomato and basil	16.00
CALAMARI AL COCCIO Sauteed calamari with garlic in a fresh marinara sauce served with toasted bread	18.00	CALAMARI FRITTI Tender-fried squid served with tomato sauce	18.00	SAPORI D' ITALIA Selection of Italian delicatessen	18.00

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

ORECCHIETTE PUGLIESI Broccoli rabe and hot or sweet sausage in a garlic and oil sauce	24.00	BUCATINI PUTTANESCA Garlic, black olives, capers and tomato	22.95	RAVIOLI DI ASTICE Ravioli filled with lobster meat in a pink sauce	25.00
SPAGHETTI ALLA CHITARRA Eggplant, tomato and dried ricotta	23.00	LINGUINE ALLE VONGOLE Fresh Manila clams in a garlic and oil sauce	24.00	RIGATONI ALLA NONNA Served with meatballs and sausage	27.00
SPAGHETTI CARBONARA Italian pancetta & onion in a egg sauce	22.00	RISOTTO VERDE MARE Arborio rice with shrimp and asparagus	30.00	PAPPARDELLE BOLOGNESE 3 meat sauce	23.00

*Gluten free and whole wheat pasta available with any sauce.*

### Pesce / Fish

SALMONE MARTINI Sweet martini sauce over grilled asparagus	30.00	GAMBERONI Shrimp marinara or fra diavolo, over linguini	32.00	ZUPPA DI PESCE Shrimp, calamari, clams, lobster tail, mussels and squid in a tomato and garlic sauce over linguine	45.00
GAMBERONI GRATINATI Jumbo shrimp baked lightly with bread crumbs and white wine over lemon risotto	32.00	SHRIMP AND SCALLOPS Black spaghetti with mussels and clams	37.00	LOBSTER TAIL FRA DIAVOLO Lobster tails over linguini	Market Price

### Carne / Meat

POLLO SCARPARELLO Country (on or boneless) chicken sauteed in garlic, sausage, peppers and potato	31.00	VEAL CAPRICCIOSA Breaded veal topped with arugula, tomato and mozzarella in a house	31.00	COSTOLETTA DI AGNELLO Grilled rack of lamb served with roast potatoes and broccoli rabe	41.00
POLLO PARMIGIANA Italian style parmigiana with side of pasta	28.00	SALTIMBOCCA ALLA ROMANA Scaloppine topped with parma ham and sage in a white wine brown sauce	32.00	TAGLIATA DI MANZO Sliced 16oz. sirloin steak with arugula, shaved parmesan in a balsamic reduction	41.00
POLLO MARTINI Breast of chicken, encrusted with parmigiano cheese, white wine and butter with a side of pasta	30.00	LOMBATINA Milanese or Parmigiana (Parmigiana served with pasta) Pan fried veal chop with campagnola salad	41.00	BERKSHIRE PORK CHOP Pan fried with hot or sweet peppers, onion, cherry tomato and potatoes	36.00

### Chef's Special (Seasonal)

RABBIT | QUAIL | VENISON | BOAR

### Verdure / Vegetables

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

*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.*