



**La Bocca Ristorante**  
*Lunch Menu*

## Antipasti / Appetizers

<b>Sapori d'Italia</b> <i>Cold Italian delicatessan</i>	<b>16.00</b>	<b>Seafood Salad</b>	<b>18.00</b>
<b>Crespelle Fiorentina</b> <i>Eggplant rollatine with ricotta cheese and spinach in a pink sauce</i>	<b>14.00</b>	<b>Mussels Posillipo</b> <i>Marinara or fra diavolo sauce</i>	<b>13.00</b>
<b>Mozzarella Bufala</b> <i>Eggplant buffalo mozzarella with vine ripened tomato and fresh basil</i>	<b>15.00</b>	<b>Calamari Fritti</b> <i>Tender fried squid served with garlic pepper sauce</i>	<b>16.00</b>

## Zuppe / Soups

<b>Pomodoro</b> <i>Tomato soup served hot or cold with basil cream cheese</i>	<b>12.00</b>	<b>Minestrone</b> <i>Italian style vegetable soup</i>	<b>13.00</b>
<b>Stracciatella</b> <i>Baby spinach leaves and eggs</i>	<b>12.00</b>	<b>Pasta e Fagioli</b>	<b>14.00</b>

## Insalate / Salads

<b>Cesare</b> <i>Romaine lettuce, shaved parmesan, cheese, croutons, anchovies</i>	<b>12.00</b>	<b>Tomato Salad</b> <i>with arugula, tomato and red onion, Italian seasoning</i>	<b>14.00</b>
<b>Tricolore</b> <i>Radicchio, endive and arugula with extra virgin olive oil and balsamic dressing</i>	<b>12.00</b>	<b>Insalata alla Bocca</b> <i>Baby spinach with pineapple, shaved reggiano cheese strawberries in a raspberry dressing</i>	<b>15.00</b>
<b>Panzanella Salad</b> <i>Italian toasted bread, tomatoes, black olive, cucumbers, red onion, basil and balsamic vinaigrette</i>	<b>14.00</b>	<b>Add your favorite toppings</b>	
<b>Calabrese Salad</b> <i>Calipo tuna fish, red onions, tomatoes over mixed greens</i>	<b>16.00</b>	<b>Grilled Sausage</b>	<b>7.00</b>
<b>Bietola</b> <i>Beet salad, walnuts and arugula</i>	<b>14.00</b>	<b>Grilled Marinated Chicken</b>	<b>7.00</b>
<b>Chef Salad</b>	<b>15.00</b>	<b>Grilled Marinated Calamari</b>	<b>10.00</b>
		<b>Sauteed Garlic Shrimp (4)</b>	<b>12.00</b>

## Pasta E Riso / Pasta & Rice

<b>Risotto Verde Mare</b> <i>Rice with shrimp and asparagus</i>	<b>21.00</b>	<b>Penne Vodka</b> <i>Penne pasta with ham in a pink sauce</i>	<b>20.00</b>
<b>Pappardelle Bolognese</b> <i>With meat sauce</i>	<b>20.00</b>	<b>Rigatoni alla Nonna</b> <i>Sausage and meatball</i>	<b>22.00</b>
<b>Fettuccine Castellana</b> <i>With sweet peas, sausage and mushrooms</i>	<b>20.00</b>	<b>Penne Broccoli</b> <i>Whole wheat pasta, garlic, broccoli and grilled chicken</i>	<b>21.00</b>
<b>Linguine alle Vongole</b> <i>Fresh Manila clams in a garlic oil sauce</i>	<b>21.00</b>	<b>Spaghetti Marinara</b> <i>Fresh basil, tomato and oregano</i>	<b>18.00</b>

## Pizze / Pizza - medium size

<b>Calabrese</b> <i>Sausage and broccoli rabe</i>	<b>18.00</b>	<b>Tirolese</b> <i>Speck, arugula, cherry tomatoes, shaved parmigiano cheese</i>	<b>18.00</b>
<b>Margherita</b> <i>Tomato sauce, oregano, basil and fresh mozzarella</i>	<b>16.00</b>	<b>Jonio</b> <i>Italian tuna, cherry tomatoes, red onions and arugula</i>	<b>18.00</b>

## Panini / Sandwiches

<b>Ghiotto</b> <i>Grilled chicken with melted fontina cheese</i>	<b>16.00</b>	<b>Pollo Parmigiana</b> <i>Breaded chicken topped with tomato and mozzarella cheese</i>	<b>17.00</b>
<b>Rustico</b> <i>Grilled sausage and sauteed broccoli rabe</i>	<b>16.00</b>	<b>Veal Parmigiana</b> <i>Breaded veal topped with tomato and mozzarella cheese</i>	<b>19.00</b>
<b>Tradizionale</b> <i>Parma ham, mozzarella cheese, tomato and pesto</i>	<b>16.00</b>	<b>Calabrese</b> <i>Sauteed pork, pepper, onion, hot or sweet</i>	<b>18.00</b>
<b>Mellanzana</b> <i>Whole wheat bread, a layer of eggplant with tomato, mozzarella cheese and basil</i>	<b>16.00</b>	<b>Steak and Pepper</b> <i>NY strip steak, pepper and onion</i>	<b>20.00</b>
<b>Italian Combo</b>	<b>14.00</b>		

*All panini are served with tossed salad (same plate)*

## Secondi / Main Course

<b>Salmone alla Griglia</b> <i>Served over salad</i>	<b>20.00</b>	<b>Branzino</b> <i>Grilled</i>	<b>22.00</b>
<b>Calamari over Linguini</b> <i>Marinara o fra diavolo</i>	<b>20.00</b>	<b>Vitello</b> <i>Veal Marsala, Piccata or Parmegiana</i>	<b>21.00</b>
<b>Gamberoni Fra Diavolo</b> <i>Sauteed shrimp with spicy marinara sauce served over linguine</i>	<b>22.00</b>	<b>Vitello Capriccioso</b> <i>Breaded veal topped with arugula, tomato bruschetta and mozzarella cheese</i>	<b>21.00</b>
<b>Tagliata di Manzo</b> <i>Sliced grilled strip steak with arugula, shaved parmesan cheese, balsamic dressing</i>	<b>22.00</b>	<b>Saltimbocca alla Romana</b> <i>Veal scaloppina topped with Parma ham, sage and white wine sauce</i>	<b>21.00</b>

## Secondi / Poultry

<b>Pollo Marsala or Saltimbocca</b>	<b>20.00</b>	<b>Pollo Parmigiana</b> <i>Breaded chicken, tomato and mozzarella served with pasta</i>	<b>20.00</b>
<b>Pollo Milanese</b> <i>Breaded pan fried chicken topped with tomato, arugula</i>	<b>20.00</b>	<b>Pollo Francese</b> <i>Egg battered chicken in a lemon butter sauce</i>	<b>20.00</b>
<b>Pollo Paillard</b> <i>Grilled pounded chicken breast topped with fresh tomato and red onion bruschetta</i>	<b>20.00</b>		

*All entrees are served with a side pf pasta or tossed salad*

**(If youhave a food allergy please speak to your server.)**