

## MOZZARELLA

Served with roasted pepper, olives & tomato

**BUFALA** Rich in flavor 9

**BURRATA** Sweet & creamy 9

**STRACCIATELLA** Soft and spreadable 10

All three 19

## CHARCUTERIE

Served with Mostarda di Frutta

**DUCK SALAMI** Warm spices and black pepper 10

**PROSCIUTTO DI PARMA** Savory and rich. Aged 600 days 10

**JAMON SERRANO** Less salty, more savory 12

All three 21

## CHEESE

Served with roasted pepper, olives & tomato

**MANCHEGO** Spanish sheep's milk cheese. Rich and firm 7

**FOURME D'AMBERT** French classic. Piquant, creamy and rich 8

**PARMIGIANO REGGIANO** Fruity and nutty 8

All three 17

## TAPAS

### TUNA TARTARE\*

#1 Ahi Tuna, aged soy, toasted sesame & avocado 14

### ESCARGOT CROSTINI

Tender Helix snails with exotic mushroom pate 12

### BRUSSELS SPROUTS

Roasted & drizzled with truffle infused honey, toasted almonds 9

### CHICKEN OR STEAK PAILLARD

Thinly pounded and grilled with arugula, tomato salsa 9~10

### POTATO GNOCCHI

House made potato dumplings in butternut squash cream 9

### FRIED CALAMARI

Crispy calamari drizzled with Sriracha, rocoto aioli 10

### FIG BRUSCHETTA

Goat cheese, fig purée, honey, walnuts 9

### BABY LAMB CHOPS\*

Grilled with mint, kale, balsamic reduction 16

### BRANZINO\*

Grilled European Sea Bass, olive tapenade 12

### MEDITERRANEAN OLIVES

Assorted regional selection marinated in chili & olive oil 5

### ROASTED LITTLE NECKS\*

Mediterranean seasoning with garlic & crispy breadcrumbs 10

### MUSSELS\*

Steamed, slivered shallots, fava beans, Chardonnay broth 10

### SOUP OF THE DAY 6

## SALAD

ADD: CHICKEN 6 • SALMON 7 • SHRIMP 8

### CAESAR

Classic Style hearts of romaine, herb croutons, Parmigiano Reggiano  
Lunch 7 • Dinner 9

### KALE

Shredded kale, honey walnuts, apple, radicchio, Gorgonzola, maple balsamic vinaigrette  
Lunch 11 • Dinner 13

### GARDEN

Artisanal greens, tomatoes, cucumbers, olives  
Lunch 7 • Dinner 9

### QUINOA

Arugula, artichoke, heirloom tomato, cucumber, bufala mozzarella, lemon vinaigrette  
Lunch 12 • Dinner 14

### BEET

Roasted beets, kale, brussel sprouts, walnuts, goat cheese cake, balsamic vinaigrette  
Lunch 12 • Dinner 14

### CHOPPED

Romaine, olive, tomato, avocado, Gorgonzola topped with crispy prosciutto and balsamic  
Lunch 12 • Dinner 14

## PIZZA

### MARGHERITA

Roasted tomato, local mozzarella, basil 12

### PICANTE

Tomato, hot sausage, red pepper infused hot olive oil 13

### CAULIFLOWER

Oven roasted cauliflower, buratta, truffle oil drizzle 15

### MELANZANE

Tomatoes, eggplant, peppers, olives, mozzarella 13

### BOCA

Prosciutto, duck salami, jamon serrano, arugula & roasted tomatoes 17

### CLAM\*

Chopped clams, garlic infused olive oil 15

### BIANCA

Classic with ricotta and spinach 13

## ENTREE

### BRANZINO\*

Grilled European Sea Bass, served over Mediterranean roasted veggies  
Lunch 21 • Dinner 24

### CHICKEN CAMPAGNOLA\*

Sautéed chicken, sausage, onion, cherry peppers & roasted potatoes  
Lunch 16 • Dinner 19

### STRIP STEAK\*

With assorted roasted vegetables & potatoes  
Lunch 19 • Dinner 28

### BURGER\*

Hand formed blend 8 oz burger topped with oven roasted tomatoes, shaved parmigiano-reggiano and balsamic drizzle. Served with truffle fries  
Lunch 14 • Dinner 16

### SEAFOOD PAELLA\*

Classic mixture of shrimp, calamari, clams & mussels with saffron rice  
24 per person

### PAN SEARED SALMON\*

Farroe Island, olives, capers, tomatoes with spinach & roasted potato  
Lunch 18 • Dinner 22

### TUNA \*

Ahi tuna, encrusted with pepper and mustard seed served with sautéed radicchio and balsamic reduction  
Lunch 20 • Dinner 26

### LAMB CHOPS\*

Grilled with a balsamic drizzle, roasted potatoes and vegetable  
Lunch 21 • Dinner 28

## PASTA

### SHRIMP FETTUCCINE

Gulf shrimp, fava beans, roasted tomatoes, artichoke, prosciutto, garlic oil  
Lunch 19 • Dinner 24

### LINGUINE VONGOLE

Little neck clams, shallots, garlic white wine broth  
Lunch 16 • Dinner 19

### PENNE ARRABBIATA

Spicy marinara, eggplant, chicken & bufala mozzarella  
Lunch 16 • Dinner 19

### GNOCCHI

House made potato dumplings with meat ragu  
Lunch 14 • Dinner 18

### PENNE BUTERA

Shallots, plum tomatoes, sausage and peas in cream sauce  
Lunch 14 • Dinner 14

### GNOCCHI MEDITERRANEAN

House made potato dumplings with assorted Mediterranean roasted veggies, shaved parmesan  
Lunch 14 • Dinner 16

*\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies when you order.*