

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 La Mancha 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 15

BRUSSELS SPROUTS

Roasted & drizzled with truffle infused honey, toasted almonds 10

CHICKEN OR STEAK PAILLARD*

Thinly pounded and grilled with arugula, tomato salsa 10~12

POTATO GNOCCHI

House made potato dumplings in butternut squash cream 10

CRISPY ARTICHOKE

Lightly fried with tomato sauce 9

TRUFFLE CAULIFLOWER

Roasted with truffle cream sauce, topped with parmesan cheese 10

CRISPY CALAMARI

Lightly fried served with tomato sauce 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 12

MUSSELS*

Steamed, slivered shallots, fava beans, Chardonnay broth 12

DIVER SCALLOPS*

Pan seared, over tuscan beans and arugula 15

EGGPLANT ROLLATINE

Asparagus, roasted peppers and ricotta cheese with tomato sauce 10

LOBSTER CREAMY POLENTA*

Roasted tomatoes, lobster meat topped with creamy mozzarella 14

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 13

PICANTE

Tomato, hot sausage, red pepper infused hot olive oil 14

CAULIFLOWER

Oven roasted cauliflower, burrata, truffle oil drizzle 16

MELANZANE

Tomatoes, eggplant, peppers, olives, mozzarella 14

BOCA

Prosciutto, duck salami, jamon serrano, arugula & roasted tomatoes 18

CLAM*

Chopped clams, garlic infused olive oil 16

BIANCA

Classic with ricotta and spinach 14

SHRIMP AVOCADO*

Arugula and roasted tomatoes 18

BALSAMICO

Chicken, caramelized onions and balsamic reduction 15

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 18 • Dinner 22

STRIP STEAK*

With assorted roasted vegetables & potatoes
Lunch 19 • Dinner 28

BURGER*

Hand formed 8 oz delicious grass-fed blended beef (chuck strip and brisket) topped with oven roasted tomatoes, shaved parmigiano-reggiano and balsamic drizzle. Served on brioche roll and truffle fries
Lunch 14 • Dinner 16

SEAFOOD PAELLA*

Classic mixture of shrimp, calamari, clams & mussels with saffron rice • 26 per person

PAN SEARED SALMON*

Farroe Island, olives, capers, tomatoes with spinach & roasted potato Lunch 19 • Dinner 24

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

SHRIMP AND SCALLOPS*

Served with sautéed spinach and white beans over roasted potatoes Lunch 22 • Dinner 28

CHICKEN BUFALA

Pan seared breast of chicken, served with asparagus, and roasted peppers sauce. Topped with melted bufala mozzarella Lunch 16 • Dinner 19

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 18 • Dinner 21

PENNE ARRABBIATA

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

GNOCCHI

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

PENNE BUTERA

Shallots, plum tomatoes, sausage and peas in cream sauce
Lunch 14 • Dinner 18

FETTUCCINE LOBSTER*

Fettuccine pasta served with lobster meat, asparagus, roasted tomatoes in a truffle cream sauce Lunch 19 • Dinner 24

GNOCCHI AL PESTO

With chicken, roasted tomatoes and pesto cream sauce Lunch 15 • Dinner 19

FUSILLI MEDITERRANEAN

Gluten free pasta with assorted roasted vegetable with shaved parmesan
Lunch 16 • Dinner 18

*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.

MEDITERRANEAN
BOCA
 RESTAURANT & BAR

COCKTAILS






BOCA MARGARITA 12
 Astral Tequila, Bauchant, fresh blood orange and lime juice

MEDITERRANEAN PINK VICTORIA Pink Victoria, Cointreau, Limoncello, Bruto Americano, fresh lemon	12	SICILIAN COSMOPOLITAN Crop Meyer Lemon vodka, blood orange liqueur, cranberry juice, fresh lime juice	12
AMERICANO NEGRONI St. George Gin BOT, Bruto Americano, Sweet Vermouth	12	MANGO MOJITO Real McCoy 3 Yr Rum, mango puree, simple syrup, mint & lime club soda	12
CORSICA MULE Black Fig Vodka, fresh lime juice, ginger beer, thyme sprig	12	STORMY DELUXE Diplomatico Exclusiva Riserva, Canton & Fever Tree ginger	12
APEROL SPRITZ Nino Franco Prosecco, Aperol, club soda	12	BLOOD ORANGE OLD-FASHIONED Michter's Bourbon, Scrappy's blood orange bitters, fresh blood orange juice & Maraschino cherries	13

VINO BY THE GLASS

RED	gl / bt	WHITE	gl / bt
Cab-Syrah, Costieres de Nîmes, Mas de Bressades, Fr. '14 	9 / 34	Blanc de Pacs, Pares Balta Penedes, Sp. 15'v	9 / 34
Pinot Noir, Laetitia Limité, Central Coast, Ca. '12	12 / 48	Pinot Grigio, Bottega Vinaia, It. '15	10 / 38
Merlot, Michael Pozzan, Napa Ca. '12	11 / 42	Sauvignon Blanc, Babich, NZ '15	10 / 38
Pinot Noir, Christopher Michael, Or. '14	10 / 38	Sauvignon Blanc, Sancerre La Perriere, Fr '14	15 / 58
Sangiovese, Chianti Classico, Querceto, It.	10 / 38	Chardonnay, Butter, Ca. '14	12 / 46
Malbec, La Posta "Paulucci Vineyard", Arg. '13 	10 / 38	Gruener Veltliner, Domaine Wachau, Aut. '13 	11 / 42
Cabernet Sauvignon, Noble Tree Wickersham Ranch, Ca. '14	12 / 46	Chenin Blanc/Viognier, Terra d'Oro Clarksburg, Ca. '15	10 / 38
Tempranillo, Crianza Rioja, Marques de Caceres, Sp. '11	9 / 34	Chardonnay, Sonoma Cutrer, Russian River, Ca. '14	15 / 58
Cabernet Sauvignon, Rutherford Ranch, Nap, Ca. '14	17 / 66		
SPARKLING		ROSÉ	
Crémant d'Alsace Rosé, Lucien Albrecht, Fr. NV 	12 / 46	Pinot Noir, Acrobat, Or. '15	9 / 34
Prosecco di Valdobbiadene, Nino Franco Rustico, It. NV	11 / 42	Provence Rosé, Miraval, Fr. '15 	14 / 54
Champagne, GH Mumm, Fr.	187ml 20		

BOCA WINE SELECTION

REDS		WHITES	
LIGHT BODIED		LIGHT BODIED	
Barbera d'Asti, Renato Ratti, Piedmont, It. '13	33	Albarino, Martin Codax, Rias Baixas, Sp. '14	32
Nebbiolo, Serradenari, Langhe, It. '12	42	Pinot Grigio, Abbazia di Novacella, South Tyrol, It. '14 	54
Pinot Noir, Emeritus Hallberg Ranch, Sonoma, Ca. '13	86	Riesling, Hugel, Alsace, Fr. 13'	44
Pinot Noir, Evening Land Blue Label, Or. '13 	60	Pinot Gris, Trimbach, Alsace, Fr. 12'	45
Pinot Noir, Domaine Mongeard-Mugneret Bourgogne Rouge, Fr. '14	54	Cortese, San Matteo Gavi, It. '15	33
MEDIUM BODIED		MEDIUM BODIED	
Grenache Blend, Côtes du Rhône, Andre Brunel, Fr. '13	32	Sauvignon Blanc, Craggy Range, Te Muna Rd, NZ. '14 	45
Corvina Blend, Valpolicella DOC, Allegrini, Veneto It. '15	38	Sauvignon Blanc, Twomey, Napa Valley, Ca. 14'	60
Sangiovese Felsina Chianti Classico, It. '13 	58	Soave, Pieropan "La Rocca", It. '13	67
Sangiovese, Barbi Brunello di Montalcino, It. '11	110	Vermentino, Contini Tyrsos, Sardegna, It. '15 	39
Super Tuscan, Tenuta San Guido Le Difese (Sassicaia), It. '14	63	Chenin Blanc, Laurent Kraft Vouvray Sec, Fr. '13	45
Nebbiolo, Franco Serra Barbaresco, Piedmont It. '11	60		
FULL BODIED		FULL BODIED	
Bordeaux Blend, Mullan Road 'Cakebread', Columbia Valley, Wa. '13	92	Viognier Blend, Treana Blanc, Central Coast, Ca. '14	49
Merlot, Freemark Abbey, Napa, Ca. '12	75	Cortese, La Scolca Gavi di Gavi, Black Label, It. '14	95
Merlot Blend, Chateau Rocher-Figeac, Saint-Emilion, Fr. '13	55	Chardonnay, Domaine Noblet Macon-Fuisse, Fr. '15	43
Malbec, Luigi Bosca DOC, Arg. '13	50	Chardonnay, Jordan, Sonoma, Ca. '13	65
Cabernet Blend, Alvaro Palacios, Camins del Priorat, Sp. '13	43	Chardonnay, Cakebread Cellars, Napa, Ca. '14	92
Bordeaux Blend, Alexander Valley Vineyards Homestead Red '14	42	Domaine Carillon, Puligny-Montrachet, Fr. '14	120
Cabernet Sauvignon, Clos du Val, Napa, Ca. '13	75		
Cabernet Sauvignon, Jordan, Alexander Valley, Ca. '12	132		
Zinfandel, Terra d'Oro, Amador County, Ca. '13	38		
Zinfandel, Hartford Court, Russian River, Ca. '13	60		
SPARKLING		BEER	
Nino Franco Rustico Prosecco, Valdobbiadene, It. NV	42	Two Roads Seasonal Ale	7
Roederer Estate, Brut, Ca. NV	59	Lagunitas	7
Taittinger Prestige, Champagne, Fr. NV	87	Moretti	7
		Guinness	7
		Brooklyn Lager	8
		Victory Dirt Wolf IPA	8
		Corona	6
		Pilsner	6