

**BOCCA USES ONLY IMPORTED ITALIAN DOP ( PROTECTED DESIGNATION OF ORIGIN )  
PRODUCTS AND IS A PROUD SUPPORTER OF THE UNION SQUARE FARMER'S  
MARKET**

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## **FORMAGGI E SALUMI 18/28**

SELECTION OF THREE OR SIX ITALIAN IMPORTED CHEESES AND CHARCUTERIE

**CAPRA SARDA** GOAT'S MILK CHEESE  
**ROCCA** 36 MONTHS AGED PARMIGIANO  
**FONTINA** COW'S MILK CHEESE  
**GORGONZOLA DOLCE** COW'S MILK CREAMY BLUE CHEESE  
**PECORINO DI FOSSA** SHARP SHEEP'S MILK CHEESE  
**UBRIACO** GOAT'S MILK CHEESE AGED UNDER BARBERA GRAPE MUST

**SALAME TOSCANO** SALAME  
**SPECK** SMOKED PROSCIUTTO  
**PROSCIUTTO COTTO** COUNTRY HAM  
**SOPRESSATTA** HOT SALAME  
**CULATELLO** PROSCIUTTO  
**FINOCCHIONA** SWEET SALAME

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## **ANTIPASTI**

**POLPETTINE DELLA NONNA 13.95**  
VEAL MEATBALLS, CHICK PEAS PURÉE AND VEAL JUS

**TORRETTA DI COTECHINO CON POLENTA E FUNGHI SELVATICI IN BRODETTO 14.95**  
FRESH PORK SAUSAGE WITH CRISPY POLENTA AND WILD MUSHROOMS BRODETTO

**POLPETTINE DI GRANCHIO CON INSALATA DI CETRIOLI 15.95**  
JUMBO LUMP CRAB CAKES, ENGLISH CUCUMBER SALAD AND A ROASTED RED PEPPER AIOLI

**POLIPO ALLA GRIGLIA CON PANZANELLA 15.95**  
PAPRIKA DUSTED PORTUGUESE WILD OCTOPUS WITH RUSTIC BREAD SALAD

**TIMBALLINO DI MELANZANE ALLA PARMIGIANA 13.95**  
CRISPY BABY EGGPLANT TIMBALLE WITH HOUSE MADE MOZZARELLA AND A LIGHT TOMATO SAUCE

**MOZZARELLA FATTA IN CASA CON INSALATA DI POMODORI 14.95**  
HOUSE MADE COW'S MILK MOZZARELLA SERVED WITH FARMER'S MARKET HEIRLOOM TOMATOES

**INSALATA DI RUCOLA CON CILIEGE E RICOTTA SALATA 11.95**  
WILD RUCOLA SALAD, PICKLED CHERRIES, IMPORTED RICOTTA SALATA AND PISTACHIO VINAIGRETTE

**"RAVIOLI" DI BARBABIETOLA CON CAPRINO 12.95**  
ROASTED RED BEETS "RAVIOLI" SALAD , GOAT CHEESE AND HONEY-THYME VINAIGRETTE

EXECUTIVE CHEF  
**DAVID BUICO**

OUR MENU CHANGES SEASONALLY  
20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

## PASTA

### **TONNARELLI CACIO E PEPE 16.95**

HOUSE MADE PASTA SERVED TABLE SIDE WITH PECORINO ROMANO AND COARSE BLACK PEPPER

### **CAPRICCI ALLA NORCINA 18.95**

IMPORTED SETARO SPIRAL PASTA WITH SWEET SAUSAGE, TOUCH OF CREAM AND GRATED IMPORTED SMOKED BUFFALO MOZZARELLA

### **LINGUINE NERE CON ARAGOSTA, PANCETTA AFFUMICATA E CREMA DI MAIS 19.95**

HOUSE MADE BLACK LINGUINE TOSSED WITH MAINE LOBSTER, SMOKED BACON AND ROASTED CORN CREMA

### **GNOCCHI DI PATATE CON CREMA DI PORCINI E CARCIOFI FRITTI 18.95**

HOUSE MADE GNOCCHI TOSSED WITH A PORCINI CREAM AND CRISPY ARTICHOKE

### **SPAGHETTI AL POMODORO 17.95**

IMPORTED SETARO SPAGHETTI TOSSED WITH GRANDMA BUICO TOMATO SAUCE

### **PAPPARDELLE AL RAGU' DI AGNELLO 18.95**

HOUSE MADE RIBBON PASTA TOSSED WITH BRAISED COLORADO LEG OF LAMB, THYME AND PECORINO DI FOSSA

### **BUCATINI CON LE SARDE 18.95**

IMPORTED SETARO BUCATINI PASTA TOSSED WITH SICILIAN SARDINES, PINE NUTS, RAISINS AND TOASTED CRUMBS

### **MACCHERONI ALLA GRICIA 18.95**

IMPORTED SETARO STRING CUT SPAGHETTI TOSSED WITH IMPORTED GUANCIALE, COARSE BLACK PEPPER AND PECORINO DI FOSSA

NOTE: SETARO PASTA IS BRONZE CASTED AND NATURALLY SLOW DRIED. PLEASE ALLOW 15 – 18 MINUTES TO COOK

## PESCE

### **GAMBERONI SALTATI IN PADELLA CON INSALATA DI FARRO E VERDURE DI STAGIONE 25.95**

PAN ROASTED JUMBO SHRIMP WITH FARRO SALAD AND WILD ARUGOLA AIOLI

### **SALMONE IN PADELLA CON INSALATA DI CETRIOLI 23.95**

PAN ROASTED ALASKAN KING SALMON FILLET, ENGLISH CUCUMBER SALAD AND CHARRED TOMATO VINAIGRETTE

### **FILETTO DI SPIGOLA CON FAVE TIEPIDE E VIN COTTO 26.95**

PAN SEARED STRIPED BASS FILLET, FARMER'S MARKET FAVA HASH AND AND VIN COTTO

## CARNE

### **MAIALINO AL FORNO E CARCIOFI ALLA ROMANA 25.95**

SLOW ROASTED SUCKLING PIG WITH ROASTED FINGERLING POTATO AND ROMAN ARTICHOKE

### **FETTINA DI MANZO IN PADELLA CON INSALATA DI POMODORI E PIMENTO 27.95**

PAN ROASTED GRASS FED BLACK ANGUS SKIRT STEAK WITH FARMER'S MARKET HEIRLOOM TOMATO AND CHERRY PEPPER SALAD

### **POLLETTO IN PADELLA ALLA CACCIATORA 22.95**

PAN ROASTED ORGANIC SEMI-DEBONED BELL & EVAN'S CHICKEN, ROSEMARY POTATO, BROCCOLI RABE AND BLACK OLIVE AND RED VINAIGRETTE REDUCTION

## CONTORNI

ROASTED POTATOES 5  
ENGLISH CUCUMBER SALAD 6

SAUTÉED SPINACH 5  
FAVA BEAN HASH 6

