

Bocca uses only imported Italian DOP (protected designation of origin) products and is a proud supporter of the Union Square Farmer's Market

Antipasti

Polpettine della nonna 14

Veal meatballs, tomato sauce, grated parmigiano

Crostini con polipo e chorizo 16

Pan roasted octopus and chorizo, chickpeas, Kalamata olives, crostini

Polenta morbida con fegatini di pollo 14

Creamy polenta, Marsala braised chicken livers

Fritturina di calamari 14

Day boat crispy calamari, "arrabiata" tomato sauce

Gamberi all'aglio e olio 16

Olive oil poached shrimp, roasted garlic, toasted bread

Salmone crudo 16

Skuna bay salmon crudo, tangerine oil, fennel pollen, Himalayan pink salt

Carpaccio di manzo pepato 14

Black pepper seared beef carpaccio, apple-celery root julienne, shaved parmigiano

Timballino di melanzane alla parmigiana 15

Oven baked eggplant timbale, house made mozzarella, tomato sauce

Antipasto misto per due 28

Chef's choice of imported cured meats and cheeses, assorted bruschettas, mix olives

Insalate

Mozzarella fatta in casa con peperoni arrosto 16

House made mozzarella, fire roasted marinated peppers, basil olive oil

Insalata di rucola e radicchio 12

Baby arugula, radicchio, pistachio, ricotta salata

Insalata di cavoletti 12

Shaved Brussels sprouts, Fuji apples, almonds, pecorino

Insalata cappuccina con pere e gorgonzola 14

Bibb lettuce, Bartlett pears, gorgonzola dolce, candied hazelnuts, apricot vinaigrette

Executive chef - James Corona

Our menu changes seasonally

Gluten free pasta is available- please ask your server - \$2 extra charge

Please let us know of any dietary restriction

20% will be added for party of 6 people or more

Primi

Tonnarelli cacio e pepe 19

House made pasta served table side, pecorino Romano, coarse black pepper

Fusilli alla norcina 20

Imported durum wheat fusilli, sweet sausage, smoked buffalo mozzarella, touch of cream

Spaghetti alla gricia 20

Imported durum wheat spaghetti, guanciale, pecorino Romano

Ravioli di caprino e barbabietole 20

House made red beet and goat cheese ravioli, fennel pollen, orange zest, brown butter

Strozzapreti con anduja 21

House made strozzapreti, nduja sausage (spreadable and spicy), tomato comfit, garlic & olive oil

Pennoni alla amatriciana 20

Imported durum wheat penne, tomato braised pancetta, pecorino Romano

Fettuccine con porcini e radicchio 22

House made fettuccine, fresh porcini, wilted radicchio, gorgonzola dolce

Pappardelle al ragú di agnello 20

House made wide ribbon pasta, braised lamb shank, tomato sauce, fresh ricotta

Gnocchi neri con granchio 24

House made squid ink gnocchi, crab meat, sweet corn, crispy pancetta, crema

Secondi

Trancio di salmone 28

Pan seared Skuna bay salmon, Brussels sprouts, cauliflower puree

Baccala alla romana 32

Tomato stewed fresh cod, Kalamata olives, caperberries, fregola

Tagliata di manzo 36

Creekstone farm black angus hanger steak, wild mushrooms

Porchetta alla romana 28

Slow roasted pork shoulder "porchetta", sautéed broccoli rabe

Pollo all'agrodolce 28

Roasted Bell&Evans chicken, pickled vegetables, rosemary potatoes, natural jus

Contorni

Pancetta-Brussels sprouts	9	Spinaci al limone	7
Chilled pickled vegetables	7	Rosemary potatoes	7
Wild mushrooms	9	Sautéed broccoli rabe	7