

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, veal jus, sage

### Crostini con polipo e chorizo 16

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

### Verdure di stagione grigliate e marinate 14

Grilled and marinated spring vegetables, garlic bruschetta

### Fritturina mista 16

Day boat crispy calamari, shrimp, cod fish, lemon aioli

### Gamberi con pancetta 16

Bacon wrapped shrimp, eggplant puree, balsamic reduction

### Tartare di salmone 16

Skuna bay salmon tartare, hearts of palm, avocado, toasted bread

### Carpaccio di manzo pepato 15

Black pepper seared beef carpaccio, crispy artichokes hearts, 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 16

House made mozzarella, heirloom tomatoes, basil olive oil

### Insalata di rucola e fragole 12

Baby arugula, dehydrated strawberries, ricotta salata

### Insalata di finocchi 12

Fennel, orange segments, Kalamata olives, mint infused olive oil

### Insalata di spinaci ed anguria 12

Baby spinach, watermelon, goat cheese, toasted almonds

## 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 cacío e pepe 20

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 22

Imported durum wheat spaghetti, guanciale, preserved black truffles, pecorino Romano

### Ravioli di spinaci 20

House made spinach and ricotta ravioli, brown butter, fennel pollen, shaved parmigiano

### Orecchiette con cavolo nero e salsiccia di agnello 20

House made orecchiette, black kale, spiced lamb sausage

### Strozzapreti con anduja 21

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

### Penne con gamberi e fave 20

Imported durum wheat penne, shrimp, fava bean puree, pecorino

### Lasagna con porcini e gorgonzola 22

Made to order mushroom and gorgonzola lasagna

### 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 black sesame Skuna bay salmon, artichokes puree, crispy leeks

### Baccala alla romana 32

Oven roasted fresh cod, purple potatoes, porcini mushroom sauce

### Tagliata di manzo 32

Creekstone farm Denver steak, wild mushrooms, roasted garlic

### Cotoletta di maiale 28

Grilled pork chop, mashed potatoes, fried onions, jus

### Agnello alla milanese 34

Lamb chops Milanese, baby rucola, tomato confit, pickled red onions

## Contorni

Rosemary potatoes

7

Spinaci al limone

7

Wild mushrooms

9

Sautéed black Kale

7