

Appetizers

Crispy Chicken Roll with Orange Ponzu Sauce

Asian chicken stuffed in a crispy crust served with our sweet and spicy sauce.
12.95

Tuna Carpaccio with Lemongrass Vinaigrette

Thin sliced seared Ahi Tuna and shredded arugula with a lemongrass vinaigrette drizzle.
15.95

bocca Avocado Eggrolls

Our famous eggrolls served with our cilantro nut sauce.
13.95

Antipasto Platter

*A delectable assortment of our cold salads:
marinated mushrooms, roasted peppers, marinated eggplant salad, heart of palm and
artichoke salad, seasoned olive mix and our roasted tomato salad.*
14.95

Asian Chicken Satay Over Spiced Crispy Rice

Chicken satay with garlic hoisin marinade. Served with a mango chutney.
12.00

Asian Beef Satay Over Spiced Crispy Rice

Beef satay with garlic hoisin marinade. Served with a spicy sweet harrisa sauce.
13.00

Chicken Lollipops

Crispy Szechwan chicken lollipops with Hunan chili sauce. Served with an Asian slaw.
12.95

Smoked Beef Carpaccio

*Sliced smoked Angus beef over grilled Portobello mushrooms.
Served with a warm balsamic herbed drizzle.*
16.00

Mini Beef Open Tacos

Slow cooked shredded beef with mixed pepper sauce served on corn tortillas.
14.00

Moroccan Chicken Wings

*Broiled apricot glazed chicken drummets, topped with sweet and spicy harrisa reduction.
Served over a bed of couscous.*
12.95

Spicy Tuna Ginger Tartar Geyoza

Marinated Ahi Tuna, pickled ginger and crispy onions on layers of baked wonton crisps.
14.00

Soups

Chicken Matzo Ball Soup

Vegetable Soup

Tortilla Soup

5.00

Creamy Wild Mushroom Soup with Hazelnut

6.00

Salads

bocca Salad

Baby arugula, roasted Portobello mushrooms, roasted peppers, and roasted fennel with our roasted pepper vinaigrette.

12.95

bocca Southwestern Santa Fe Salad

Diced marinated chicken breast, romaine lettuce, fresh black beans, tomatoes, avocados and roasted fresh corn tossed in our cilantro vinaigrette served in a tortilla bowl.

14.95

Caesar Salad

Romaine lettuce with sundried tomatoes and our homemade croutons.

9.95

With grilled chicken 13.95

With grilled salmon 16.95

Chinese Chicken Salad

Mixed greens, shredded cucumbers and carrots, white cabbage, green onions, mandarins, maple glazed almonds. Topped with Asian noodles and grilled chicken.

14.95

Thai Peanut Green Salad and Noodles with Crispy Chicken

Lightly battered crispy chicken with mixed greens, noodles, green onions, toasted cashews, crispy rice and snow peas. Tossed in our peanut dressing.

15.95

Seared Ahi Tuna Salad

Seared marinated sesame crusted tuna over mixed greens and our teriyaki dressing.

16.95

Niçoise Salad

Mixed green salad, green beans, tomatoes, red onions, baked potatoes and Kalamata olives tossed in our lemongrass dressing. Topped with hard boiled eggs and tuna.

15.95

Herb Infused Seared Beef Salad

Romaine lettuce, arugula, sundried tomatoes, caramelized onions and roasted fresh corn topped with seared beef strips in our mustard vinaigrette.

18.95

Pasta

Capelli Pomodoro

Angel hair pasta with a savory blend of tomatoes, garlic & basil.

12.95

with chicken 16.95

with salmon 18.95

Pasta Bolognese

Spaghetti with our slowly simmered rich meat sauce.

13.95

Penne Arrabiata

Penne pasta with our in-house spicy marinara sauce.

11.95

with chicken 15.95

with salmon 17.95

Chicken Peanut Pasta

Linguini pasta in a light peanut sauce, julienne carrots, asparagus and green onions. Topped with ground peanuts.

14.95

Entrées

Steaks

Served with your choice of two sides: rice pilaf, basmati rice, shoestring French fries, garlic mashed potato, wasabi mashed potatoes, roasted potatoes, baked potatoes, sautéed mushrooms and vegetable du jour.

bocca Steak

Our signature wet aged thick cut of Prime boneless Rib Eye served with Béarnaise sauce and Cabernet reduction sauce on the side.

16 oz
37.00

Chef's Cut

Our chef's cut of bone-in Prime aged Rib Eye steak.

24 oz
48.00

Fillet of Tornado

Center cut medallions, seared to perfection and served on crostinis. Topped with our rich mushroom ragu.

38.00

Pepper Crusted London Broil

Prime London Broil pan seared with a cracked peppercorn crust in our demi glace sauce.

34.00

Rib Eye Steak

Prime Rib Eye steak infused with our in-house garlic herb rub, broiled in an open fire.

32.00

Prime Rib Black Angus

Slowly roasted herb, salt and pepper crust, served with Aujus
(Served on Sunday and Thursday nights only)

34.95

Lamb Shank

Slow roasted lamb shank with lima beans and root vegetables in our rosemary tomato sauce.

34.00

Beef Brochette

Skewered fillet of beef with grilled peppers and onions over a bed of basmati rice and glazed oven-roasted tomato.

19.95

Beef Burger

Half pound Black Angus beef burger on a toasted bun with grilled onions.

14.95

sautéed mushrooms add 1.50

Sea Food

Chilean Sea Bass

Pan Broiled Sea Bass on a bed of sautéed spinach with Rustic mashed potatoes and a white wine reduction.

28.00

Brazilian Salmon

Salmon fillet in citrus marinade with saffron turned potatoes with sautéed baby carrots and asparagus.

21.00

Seared Ahi Tuna

Sesame seed crusted seared Ahi tuna served with sushi rice and Asian mixed salad.

24.00

Side Dishes A La Carte

Shoestring French Fries
Garlic Mashed Potatoes
Wasabi Mashed Potatoes
Roasted Potatoes
Baked Potato

Rice Pilaf
Basmati Rice
Sautéed Mushrooms
Sautéed Spinach
Vegetable du jour

5.95

Chicken

Served with your choice of two sides: rice pilaf, basmati rice, shoestring French fries, garlic mashed potatoes, wasabi mashed potatoes, roasted potatoes, baked potatoes, sautéed mushrooms and vegetable du jour.

Grilled Chicken Tuscany

Split boneless chicken breast marinated and topped with a lemon caper sauce.

18.95

Roasted Half Lemon Chicken with Artichoke and Olives

Roasted half marinated chicken topped with artichokes, olives and preserved lemons.

19.95

Chicken Tandoori Brochette

Skewered marinated chicken breast served on a bed of rice with a balsamic glazed fire roasted tomato.

16.95

Breaded Chicken Milanese Pomodoro

Lightly breaded chicken breast served with our fresh roma tomato sauce.

16.95

Lunch Specials Served from 11 a.m. to 3 p.m.

Sandwiches

Mediterranean Turkey Breast

Roasted pepper, avocado, tomato and Kalamatta oil
11.95

Grilled Chicken Breast

Grilled chicken breast with lettuce, tomato, onion and mayo
10.95

BBQ Chicken Breast Sand

Grilled chicken breast with sliced tomato, sautéed onion and BBQ sauce
10.95

Beef Burger

Half pound beef burger with sliced tomato, red onion and lettuce
Add grilled onions \$1.50; Add sautéed mushrooms \$1.50
9.95

Grilled Vegetable Sand

Grilled eggplant, zucchini, roasted pepper and Portobello mushroom with pesto oil
10.95

Albacore Tuna Sand

Albacore tuna with tomato, red onion and lettuce
8.95

Wraps

Beef Wrap w/ Roasted Pepper Sauce

Strips of beef with sautéed onions and peppers
15.95

Chicken Wrap with Chipotle Sauce

Strips of grilled chicken breast with sautéed onions and peppers
14.95

Seafood Wrap with Lemon Grass Wasabi Sauce

Breaded fillet with slaw
14.95

*****All sandwiches served with soup or salad or fries*****