

NO SEPARATE CHECKS.
The time saved will be used to serve you better

- Zuppa & Insalate -

Zuppa del Giorno - soup of the day	Cup 4 Bowl 8
Add to any salad (anchovies + 2, grilled chicken + 4, Fillet + 6, Shrimp + 6, Ahi Tuna + 7) (Try any salad in a wrap)	
Caprese - roma and cherry tomatoes, fresh mozzarella, basil served with a balsamic reduction and virgin olive oil	8
Bocca —mixed greens, candied pecans, oranges, red onion, gorgonzola served with a balsamic vinaigrette	8
Arugula & Fig - arugula, fig and gorgonzola served with a warm bacon vinaigrette	7
BLT Chopped Salad - spring lettuce mix, crispy bacon, grape tomatoes, corn and shredded mozzarella with house-made ranch dressing.	9
Caesar Salad - hearts of Romaine lettuce, tossed with our house-made Caesar dressing golden baked croutons, dusted with parmigiano reggiano	7
Mela - mixed greens, cranberries, granny smith apple, goat cheese served with a citrus vinaigrette	8
Antipasto Insalata - mixed greens, assorted peppers, olives, prosciutto, soppressata, genoa salami, provolone, parmigiano reggiano, and onion with Italian dressing	14

- Antipasti -

Gluten Free Available, add \$1.00

Tonno - grilled Ahi Tuna served on a toasted guacamole crostini, topped with a cilantro corn salsa and drizzled with a wasabi cream	15
Bruschetta - wood-fired garlic bread with cherry tomatoes, basil, parmigiano reggiano, oregano and virgin olive oil	7
Verdura - spicy escarole greens, prosciutto, cherry peppers, panko bread crumb and parmigiano reggiano	10
Crostini - Ommegang marinated flank steak sliced and served on a toasted herb cream cheese garlic bread and finished with a red pepper aioli	11
Calamari Fritti - tender, crispy, golden brown fresh squid tossed with olive oil, cilantro lemon, lime, orange juice and hot cherry peppers	13
Polpette - house-made meatball in a marinara over salad	11

- Paninis -

*Served with a garden salad
Gluten Free Available, add \$1.00*

(Try any panini in a wrap)

Portabello - roma tomatoes, arugula, fresh mozzarella, portabello mushrooms, olive oil and balsamic reduction	9
Fiorentino - breaded chicken cutlet, spicy escarole greens and provolone with a roasted red pepper aioli spread	9
Salsiccia - grilled Italian sausage, mozzarella, roasted red peppers and onions with a chipotle aiolo	9
Napoli - prosciutto, Genoa salame, soppressata, fresh mozzarella, roasted red peppers and a pesto aioli spread	9
Pollo - grilled chicken cutlet, arugula, granny smith apple, bacon, goat cheese and a cranberry aioli	9

*Please tell the server if you have allergies and we will be happy to accommodate.
Prices and selections may vary.
An 18% gratuity is added to parties consisting of six or more.*

- Pizza Napoletana -

Gluten Free is available Add \$2.50

Margherita - San Marzano tomato sauce, fresh mozzarella, basil, virgin olive oil and parmigiano reggiano	13
Funghi e` Formaggi - fresh and shredded mozzarella, smoked gouda, portabello, porcini, truffled mushrooms, parmigiano reggiano, garlic and virgin olive oil	16
Arugula & Prosciutto - fresh mozzarella, cherry tomato, arugula, prosciutto, parmigiano reggiano and virgin olive oil	15
Carne - San Marzano tomato sauce, fresh mozzarella, soppressata, pancetta, prosciutto, virgin olive oil and parmigiano reggiano	16
Diavola Con Uovo - San Marzano tomato sauce, fresh mozzarella, prosciutto, hot cherry peppers, organic whole egg, basil and virgin olive oil	15
Fichi - roasted red peppers, figs, chicken, arugula, smoked gouda, mozzarella, parmigiano reggiano and virgin olive oil, finished with a balsamic glaze	16
Scarola e` Salsiccia - escarole greens, Italian sausage, cherry peppers, mozzarella, parmigiano reggiano and virgin olive oil	15
Create Your own Pizza - red or white-garlic pizza and your choice of the following: <i>(add \$1.50 each)</i>	13
Veggies- mushrooms, onion, spinach, roasted red pepper, cherry peppers, tomato, olive broccoli, arugula	
Meats - pepperoni, pancetta, prosciutto, soppressata, chicken, sausage, meatball, bacon, egg	

- Pasta -

Gluten Free is available Add \$2.50

Gnocchi Fatti in Casa - house-made potato dumpling pasta, tomato sauce, topped with fresh mozzarella	16
Spaghetti Alla Carbonara - house-made spaghetti, tossed with egg, red onion, pancetta, garlic, parmigiano reggiano, black pepper and parsley	15
Tagliatelle Con Aragosta - house made tagliatelle, tossed in a creamy tomato sauce, lobster, red onion, garlic, parmigiano reggiano and virgin olive oil.	18
Fettucine Ai Funghi - house-made fettucine, porcini and portabello mushrooms, parmigiano reggiano served in a white truffle cream sauce	16
Risotto Alla Pescatora - seared baby shrimp and scallops, roasted cherry tomato, spinach risotto served with a white truffle cream sauce	21
Bocca Chicken Riggies - boneless chicken sauteed with red onions, cherry peppers, black and green olives, tossed in a light tomato cream sauce over rigatoni pasta (mild, medium or hot)	17
Pappardelle Bolognese - house-made pappardelle tossed in a ragu sauce, braised short rib, sausage and house-made meatball	18
Bucatini all'Amatriciana - house-made bucatini, pancetta, scallions, parmigiana, reggiano and virgin olive oil, tossed in a light tomato sauce	16
Terra e Mare - house-made tagliatelle, chicken, shrimp, Italian sausage, and spinach, tossed in a light brandy cream sauce	18
Frutti di Mare - house-made fettucine with clams, mussels, shrimp, scallops and calamari, tossed in a fra diavolo sauce	23

- Bambini -

(12 and under) Gluten Free Available, add \$2.50

Spaghetti or Rigatoni - with tomato sauce, butter or alfredo	5
Chicken Parmigiana - breaded chicken with tomato sauce and Mozzarella served with spaghetti	11
Personal Pizza - cheese and/or pepperoni, custom made at the table	8
Chicken Strips and Fries - House-made	8
The Majors - Tera's Major Steak , sliced and served with fries	19

- Dolce -

Vesuvius Cake - molten-center chocolate cake topped with white chocolate and a strawberry glaze	8
Blueberry Ravioli - fried puff pastry with blueberries & white chocolate, served with a scoop of gelato	8
Banana & Nutella Pizza - individual pizza topped with bananas & hazelnut chocolate	7
Tartuto - house-made vanilla gelato covered with cookie crumbs and a brandied cherry center	8
Cannolis - fried pastry filled with a sweet creamy filling	7
Tiramisu - coffee infused ladyfingers layered with cream and mascarpone cheese	8