

**STARTERS**

<b>Garlic Flatbread</b> Marinara sauce, Parmigiano, Homemade fresh mozzarella, EVOO	13.00
<b>Creamy Burrata</b> Apples, Pears, Arugula, Balsamic reduction, hazelnuts, Arugula, Crostini, EVOO *GF	15.00
<b>Roasted Artichoke</b> Tarragon dip, Grilled lemon *GF	15.00
<b>Truffled Mac &amp; Cheese</b> Pecorino, Parmigiano	13.00
<b>Nonna's Meatballs</b> San Marzano marinara sauce, Pecorino, Pine nuts, Grilled bread	16.00
<b>Roasted Butternut Squash</b> Fried sage *GF	12.00
<b>Roasted Brussels Sprouts</b> Pancetta, Pecorino *GF	14.00
<b>Manila Clams</b> Saffron fennel tomato stock, Grilled bread *GF	16.00
<b>Napa Rustic Bread</b> Olive oil	7.00
<b>Bruschetta</b> Grilled peasant bread crostini, Tomatoes, Basil, Garlic, Parmigiano, EVOO	13.00
<b>Soft Polenta</b> Roasted wild mushrooms, Thyme, Parmigiano, Balsamic reduction *GF	14.00
<b>Grilled Octopus</b> Garlic vinaigrette, Arugula, Cipollini onions, Grilled polenta *GF	17.00

**SOUP & SALADS**

**Add Chicken... 8 Add Salmon (4 oz.)... 10 Add Avocado... 3.00**

<b>Tuscan White Bean &amp; Kale Soup</b> Rosemary croutons, Parmigiano, EVOO *GF	10.00
<b>Caesar</b> Creamy caesar dressing, Parmigiano, White anchovies, Garlic crostini *GF	13.95
<b>Organic Roasted Beets</b> Organic mixed greens, Hazelnuts, Sheep's feta, Creamy citrus dressing *GF	14.75
<b>Rustico Salad</b> Mixed greens, Feta, Cured black olives, Cucumbers, Heirloom tomatoes, Herb focaccia croutons. Preserved lemon-mint vinaigrette *GF	14.50
<b>Chopped Salad</b> Grilled chicken, Romaine, Smoked mozzarella, Salami, Gaeta olives, Ceci beans, Tomatoes, Avocado, Sherry vinaigrette *GF	18.00
<b>Boca Salad</b> Grilled chicken, Field greens, Pears, Apples, Red onions, Golden raisins, Toasted walnuts, Goat cheese crostini, Apple cider vinaigrette *GF	18.00

**PIZZA Authentic Neapolitan Style in a Wood Fired Oven**

<b>Margherita</b> Fresh mozzarella, San Marzano tomato sauce, Sweet basil, EVOO	20.00
<b>Fennel Sausage &amp; Pepperoni</b> Fresh mozzarella, San Marzano tomato sauce, Basil	23.00
<b>Prosciutto di Parma</b> Fresh mozzarella, San Marzano tomato sauce, Arugula	23.00
<b>Roasted Mushroom</b> Fontina, Taleggio cheese, Thyme	22.00
<b>Brussels &amp; Pancetta</b> Fresh mozzarella, Ricotta, Creamy garlic spread, Chili oil, Lemon zest	22.00
<b>Mediterranean</b> Fresh mozzarella, Goat cheese, Basil pesto, Artichoke hearts, Grilled zucchini, Grilled eggplant, Roma tomatoes, Cured black olives	22.00
<b>BBQ Chicken Pizza</b> Red onions, Plum tomatoes, Red bell peppers, Chili flakes, Smoked mozzarella, Cilantro	23.00

**MAKE IT YOUR WAY** Start with a margherita pizza for \$20 and choose your additional toppings:

<b>\$3.75 each</b> <b>Pesto</b> Fresh Tomatoes Arugula Onions	<b>\$3.75 each</b> <b>Gaeta Olives</b> Artichoke Hearts Roasted Mushrooms Pancetta	<b>\$3.75 each</b> <b>Salami</b> Fennel Sausage Pepperoni Chicken	<b>\$3.75 each</b> <b>Goat Cheese</b> Fontina Cheese Smoked Mozzarella Prosciutto di Parma \$6
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**PASTA (MADE FRESH DAILY IN HOUSE)**

<b>Pappardelle</b> Braised beef short ribs, Spicy and creamy tomato sauce, Parmigiano, EVOO	25.00
<b>Fettuccine Bolognese</b> Ragu classico alla bolognese	23.00
<b>Spaghetti ala Norma</b> Sicilian classic, fresh tomato and basil pomodoro sauce, capers, garlic, parmiggiano, roasted eggplant	22.00
<b>Fettuccine Alfredo</b> Ragu classico alla romana, add chicken +4	22.00
<b>Rigatoni</b> Italian sausage, Braised kale, Truffle cream, Pecorino romano cheese	24.00
<b>Portobello &amp; Porcini Mushroom Ravioli</b> Lemon-black truffle cream, Parmigiano	25.00
<b>Spaghetti &amp; Meatballs</b> San Marzano marinara sauce, Parmigiano	22.00
<b>Gnocchi alla Genovese</b> Light pillow potato dumplings, Basil pesto, Light cream, Parmigiano	20.00
<b>Gemelli</b> Chicken, light cream sauce, Broccoli, Sundried tomatoes, Parmigiano	23.00

**ENTRÉES**

<b>Chicken Piccata</b> Chicken breast, Lemon caper butter sauce, Yukon mashed potatoes, Assorted vegetables *GF	25.00
<b>Marinated Organic Semi Boneless Half Chicken</b> Balsamic reduction, Yukon mashed potatoes, Vegetables *GF	27.00
<b>Grilled Verlasso Salmon</b> Yukon roasted potatoes, Assorted vegetables, Citrus tarragon butter sauce *GF	28.00
<b>Chicken Florentine</b> Chicken breast, Spinach, Cherry tomatoes, Cream and butter sauce, Yukon mashed potatoes, Seasonal vegetables *GF	26.00

A 3% surcharge will be added to all Guests checks to help cover increasing costs and in support of the recent increases to minimum wage and benefit our dedicated Team Members

\* Some items on our menu are served raw or less than thoroughly cooked.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.