

# BOCCA

## RESTAURANT WEEK

\$ 24.07

### APPETIZERS

#### RUCOLA

WILD ROCKET SALAD, CANTALOUPE AND SHAVED PARMIGIANO REGGIANO

#### FINOCCHI

SHAVED FENNEL, SLICED ORANGES AND CALAMATA BLACK OLIVES

### MAIN COURSES

#### TONNARELLI CACIO E PEPE

HOMEMADE PASTA SERVED TABLE SIDE, TOSSED WITH PECORINO ROMANO CHEESE AND BLACK PEPPER

#### SPAGHETTI

IMPORTED SETARO DURUM WHEAT SPAGHETTI, TOSSED WITH MANILA CLAMS, OLIVE OIL AND GARLIC

#### CAPRICCI

IMPORTED SETARO DURUM WHEAT SMALL TUBE PASTA TOSSED WITH ITALIAN GUANCIALE, ONIONS AND FRESH TOMATO SAUCE

#### TROTA

OVEN ROASTED FILET OF TROUT WITH SLICED BAKED POTATOES AND A ROASTED BELL PEPPER SALAD

#### STRACCETTI

PAN SEARED OREGANO FLAVORED SHREDDED BEEF SERVED WITH ROASTED CHERRY TOMATOES AND A WILD ROCKET PINE-NUT PESTO

### DESSERT

#### CROSTATINA

WILDBERRIES AND PASTRY CREAM TART

#### TIRAMISU

COCONUT AND COCOA FLAVORED TIRAMISU

#### SEMIFREDDO

AMARETTO-BISCUIT PARFAIT

# BOCCA

## RESTAURANT WEEK

\$ 35.00

### APPETIZERS

#### RUCOLA

WILD ROCKET SALAD, CANTALOUPE AND SHAVED PARMIGIANO REGGIANO

#### FINOCCHI

SHAVED FENNEL, SLICED ORANGES AND CALAMATA BLACK OLIVES

#### POLPETTINE

VEAL MEATBALLS, CHICK PEAS AND VEAL JUS

#### TIMBALLO

CRISPY BABY EGGPLANT TIMBALLE WITH FRESH MOZZARELLA AND A LIGHT TOMATO SAUCE

### MAIN COURSES

#### TONNARELLI CACIO E PEPE

HOMEMADE PASTA SERVED TABLE SIDE, TOSSED WITH PECORINO ROMANO CHEESE AND BLACK PEPPER

#### CAPRICCI

IMPORTED SETARO SPIRAL PASTA WITH A WILD RUCOLA PESTO AND MARYLAND BLUE CRAB

#### PAPPARDELLE

HOMEMADE RIBBON PASTA TOSSED WITH BRAISED LAMB, THYME AND PECORINO ROMANO

#### SALMONE

GRILLED ORGANIC SCOTTISH SALMON FILET IN A "PUTTANESCA" SAUCE AND SAUTEED SPINACH

#### MAIALINO

SLOW ROASTED SUCKLING PIG WITH ROASTED FINGERLING POTATOES AND ROMAN ARTICHOKE

**NOTE: SETARO PASTA IS BRONZE CASTED AND NATURALLY SLOW DRIED. PLEASE ALLOW 15 – 18 MINUTES TO COOK**

### DESSERT

#### CROSTATINA

WILDBERRIES AND PASTRY CREAM TART

#### TIRAMISU

COCONUT AND COCOA FLAVORED TIRAMISU

#### SEMIFREDDO

AMARETTO-BISCUIT PARFAIT