



Bruschetta Planks 12

choose any four

- Salami & Pesto
- Sun Dried Tomato & Goat Cheese
- Tomato Pesto
- Prosciutto, Fig & Truffled Marscapone
- Roasted Artichoke
- Caprese

Antipasti

- Cheese plate with fresh fruit 16
- Babaganoush with red pepper, feta cheese, pita and toasted bread 9

Salads

We strive to use organic produce sourced from local farms in Arizona and California whenever possible. We also source organic cheeses from the midwestern United States.

- Mediterranean** 7
feta, red onion, cucumber, tomatoes, bell peppers, olives, baked pita, red wine vinaigrette
 - Goat Cheese & Pear** 7
goat cheese, sliced pear, candied walnuts, dried cranberries, grape tomatoes, balsamic vinaigrette
 - Prosciutto, Zucchini & Artichoke** 8
prosciutto, zucchini, artichokes, tomatoes, red onion, goat cheese, dijon mustard dressing
 - Caesar** 6
romaine hearts, shaved parmesan, tomatoes, garlic croutons
 - Harvest Chop** 8
applewood bacon, blue cheese, tubetti, tomatoes, green onion, house vinaigrette
 - Caprese** 8
fresh-pulled mozzarella, tomatoes, torn basil, balsamic drizzle
- add free range chicken to any salad 3 • add sauteed gulf shrimp to any salad 4*

Sandwiches

Our breads are made right here in town by locally owned bakers. All sandwiches are served with a choice our seasonal couscous, housemade coleslaw or seasoned potato chips.

- Country Chicken Salad** 9
free range chicken, organic egg, golden raisons, pecans, celery, lettuce, tomato, 9 grain
- Turkey & Brie** 9
oven roasted organic turkey, brie, fig, apple, lettuce, tomato, ciabatta
- Oven-Roasted Shrimp & Pesto** 9
roma tomato, fresh-pulled mozzarella, pesto, torn basil, french baguette
- Italiano** 9
genoa salami, prociutto di parma, pepperoni, provolone, giardiniera, l.t.o., ciabatta

Artisan Pizzas

Our best kept secret is the recipe for the dough. It is made with organic flour and takes 24 hours for the dough to rise, which gives it that crispy texture and bubbly crust.

- Truffled Harvest Mushroom** 11
harvest mushrooms, melted tomatoes, goat cheese, baby spinach, white truffle oil
- Spiced Pepperoni** 10
pepperoni, mozzarella, fontina, queen creek infused chili oil
- Flammkuchen** 10
applewood smoked bacon, mozzarella, bechamel sauce, caramelized onion, caraway seeds
- Roasted Garlic** 9
whole-roasted garlic, fontina, mozzarella, wild herbs, tomato cream sauce
- Margherita** 9
fresh-pulled mozzarella, grape tomatoes, garlic infused olive oil, torn basil
- Italian Sausage** 10
mozzarella, fontina, caramelized onion, wild mushrooms
- Bocca Trio** 11
italian sausage, genoa salami, pepperoni, giardiniera, mozzarella
- Chicken, Sun-Dried Tomato & Pesto** 11
roasted chicken, sun-dried tomato, pesto, mozzarella
- Seasonal Organic** 10
local market ingredients

Dolce

- Tiramisu 4
- Italian Gelato (two flavors) 4

Non-Alcoholic Beverages

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|---|-------------------------------------|
| Classic Coke (12oz can) \$1.5 | Red Bull regular and sugar free \$6 |
| Diet Coke (12oz can) \$1.5 | Coffee \$1.5 |
| Boylan Ginger Ale \$1.5 | Apricot iced tea \$1.5 |
| Sprite (12oz can) \$1.5 | Espresso \$3 |
| Lemonade \$2 | Cappuccino \$3.5 |
| Tau Flat & Sparkling small \$3.5, large \$7 | Latté \$3.5 |
| IZZE Pomegranate \$3.5 | Hazelnut Latté \$4 |
| IZZE Clementine \$3.5 | Hot Tea \$1.5 |

