

la bocca pizzeria

lunch

bruschetta planks {12}

{choose four}

housemade pesto with fresh roma tomato
smoked prosciutto, fig, mascarpone, truffle oil
pulled pork, housemade pesto, roasted red pepper
sautéed spinach, blue cheese, red onion
roasted garlic, goat cheese, arugula w/ balsamic
roasted chicken, sundried tomatoes, goat cheese
mozz, basil, roma tomato, qc olive oil & balsamic
smoked sockeye salmon, capers & chef's tartar

plates

warm queen creek olives & artisan toast {5}

med plate ' basil hummus, babaganoush with warm feta, roasted peppers, queen creek olives, artisan toast, and house made flat bread {14}

antipasti plate ' salami, prosciutto wrapped goat cheese, manchego cheese, pesto, queen creek olives, roasted garlic, dijon, artisan toast {14}

cheese plate ' a trio of craft cheese with rosemary raisin pecan crackers and artisan toast {14}

salads {any salad can be split for \$2}

the dayton caesar ' dayton family caesar dressing, house roasted chicken, roma tomatoes and shaved reggiano parmesan cheese {8}

goat cheese & pear ' spring mix, candied walnuts, cranberries, grape tomatoes, balsamic vinaigrette {8}

harvest chop ' tubetti pasta, romaine lettuce, bacon, blue cheese crumbles, green onion, grape tomatoes, dijon mustard vinaigrette {8}

caprese ' fresh mozzarella, tomato (heirloom when avail), basil, red onion, balsamic drizzle, s/p {8}

heirloom beets ' heirloom tomatoes, goat cheese, candied walnuts, arugula, balsamic shallot vinaigrette {9}

sandwiches {any sandwich can be split for \$2}

boar's head turkey & brie ' fig, lettuce, tomato, mustard vinaigrette on toasted housemade bread {9.5}

boar's head turkey & sautéed mushrooms ' melted provolone, mayo, tomato, red onion on toasted housemade bread {9.5}

boar's head roast beef ' roasted pepper horseradish sauce, coleslaw, red wine vinaigrette, melted provolone cheese, side au jus, on toasted housemade bread {10}

mulberry street ' salami, pepperoni, prosciutto, provolone, lettuce, tomato, red onion, extra virgin olive oil & vinegar on toasted housemade bread {9.5}

chicken salad ' (italian style) lettuce, tomato on toasted housemade bread {9.5}

pizza

margarita ' crushed san marzano tomatoes, fresh mozzarella, olive oil & a few basil leaves {9}

garden ' roasted zucchini, sautéed mushrooms, red onion, white cheddar, blue cheese, arugula lightly tossed in balsamic reduction, white truffle oil {11}

sicily ' schreiner's "sicilian" sausage, sundried tomatoes, parmesan and goat cheese, shallots, xvo, herbs {13}

truffled mushroom ' sautéed mushrooms, roasted tomatoes, goat cheese, mozzarella, fresh spinach lightly tossed in balsamic vinaigrette and a little white truffle oil for good measure {12}

bocca trio ' crushed san marzano tomatoes, pepperoni, finocchiona salami, schreiner's "sicilian" sausage, mozzarella & fontina, queen creek olives, fresh herbs {13}

porco ' house made natural pulled pork, serrano chilies, fresh mozzarella, caramelized onions, herbs {12}

garlic ' roasted elephant garlic, fresh shaved garlic, manchego cheese, heirloom tomatoes, herbs, xvo, {10}

build your own pie {8} calzone - ricotta added upon request {9}

basil 1	arugula 1	fresh spinach 1	shallots 1	chicken 3
garlic 1	sundried tomatoes 1	sautéed spinach 1	goat cheese 2	salami 3
q.c. olives 1	mushrooms 1	caramelized onion 1	feta cheese 2	pulled pork 3
truffle oil 1	roasted peppers 1	serrano chilies 1	ricotta cheese 2	pepperoni 3
chili oil 1	roasted zucchini 1	red onion 1	blue cheese 2	bacon 2
fresh herbs 0	grape tomatoes 1	seasoned tomatoes 1	smoked prosciutto 3	anchovy 3
pesto 1	roasted artichoke 1	heirloom tomatoes 2	"sicilian" sausage 3	capers 1
				meatballs 3

la bocca pizzeria

dinner

bruschetta planks {12}

{choose four}

housemade pesto with fresh roma tomato
smoked prosciutto, fig, mascarpone, truffle oil
pulled pork, housemade pesto, roasted red pepper
roasted baby beets, goat cheese, honey drizzle
roasted garlic, goat cheese, arugula w/ balsamic
roasted chicken, sundried tomatoes, goat cheese
mozz, basil, roma tomato, qc olive oil & balsamic
smoked sockeye salmon, capers & chef's tartar

plates

warm queen creek olives & artisan toast {5}

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cheese plate ' a trio of craft cheese with rosemary raisin pecan crackers and artisan toast {14}

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caprese ' fresh mozzarella, tomato (heirloom when avail), basil, red onion, balsamic drizzle, s/p {8}

heirloom beets ' heirloom tomatoes, goat cheese, candied walnuts, arugula, balsamic shallot vinaigrette {9}

pastas {any pasta can be split for \$4}

bucati with rustic marinara [mushrooms, onions & garlic], topped with parmesan, house made meatballs [grass fed beef and pork], served with garlic bread {12}

bucati with housemade pesto, roasted chicken, red onions, roasted red peppers and topped with crumbled feta, served with garlic bread {12}

cavatappi with poblano alfredo, roasted chicken, sautéed mushrooms, topped with reggiano parmesan cheese, served with garlic bread {13}

pizzas

margarita ' crushed san marzano tomatoes, fresh mozzarella, olive oil & a few basil leaves {9}

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garlic ' roasted elephant garlic, fresh shaved garlic, manchego cheese, heirloom tomatoes, herbs, xvo, {10}

chicken pesto ' sundried tomatoes, mozzarella & fontina, topped with parmesan. {12}

build your own pie {8} build your own calzone {9} - ricotta added upon request {11}

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