

Antipasti

Antipasti Farm Board \$24 (For Two)

Imported Cured Meats, Artisanal local Cheeses & Specialty Condiments

Shrimp Cocktail \$15

5 Shrimp Over Crushed Ice & Arugula, Finished with Cocktail Sauce

Bruschetta \$10

Fried Eggplant & Cherry Tomato

Fritto Misto \$17

Lightly Fried Calamari, Shrimp & Zucchini

Insalate

Bocce House Salad \$9

Artisanal Greens, Cranberries, Feta Cheese, Candied Pecans,

Balsamic vinaigrette

Bibb & Blue Salad \$9

Hydroponic Bib Lettuce, Crispy Bacon, Blue Cheese Dressing

Caprese Salad \$9

Fresh Mozzarella, Heirloom Tomato, Fresh Basil

(Add Steak Tips \$7.50)

Consuming raw or uncooked meat, poultry, fish, eggs, or shellfish may increase your risk for foodborne illness.

Please Inform your server of any food allergies prior to your order.

Bocce Primi Piatti

Pappardelle Bolognese \$23

Slow Braised Three Meat Ragu,
Pappardelle, Shaved Parmesan

Meatballs & Linguini \$21

Veal, Pork & Beef Marinara Sauce, with
House Made Linguini

Pappardelle' Del Monte \$25

Sausage, White Mushroom, Arugula, &
White Truffle

Sweet Pea Ravioli \$27

Fresh Lobster, Asparagus Tips,
Lemon Buerre Blanc

Lobster and Shrimp Fra Diavalo \$29

Housemade Linguini, Lobster & Shrimp in
Spicy Marinara Sauce

Linguini Vongole \$24

Linguini With Clams in
Scampi Sauce

Di Benevento Secondi Piatti

Steak Tip Dinner \$21

Served with Vegetable of The Day & Roasted Potatoes

Chicken Parmigiana Dinner \$22

Fresh Provolone, Marinara Sauce & House Made Linguini

Sword Fish Siciliana \$28

Served in a Rich Sicilian Red Sauce

Pizzaiola Steak Special \$25

Braised Beef Medallions in Traditional Red Ragu with Crostini

Eggplant Lasagna \$19

Fresh Mozzarella, Marinara Sauce, Basil, Parmesan Cheese with Focaccia Crostini

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Bocce Pizza

Margherita Pizza \$14

Red Sauce, Garden Basil, Fresh Mozzarella, Olive Oil

La Romana Pizza \$19

Fresh Mozzarella, Arugula, Cherry Tomatoes, Parmesan Cheese & Prosciutto. Add White Truffle Oil—\$1.50

Boscaiola Pizza \$16

White Pizza with Fresh Mozzarella, Sausage & Mushroom

Diavola Pizza \$15

Red Sauce, Mozzarella & Pepperoni

Carne Pizza \$18

Red Sauce, Shredded Mozzarella, Pepperoni, Meatballs. & Sausage

Four Cheese Pizza \$16

Fresh Mozzarella, Parmesan, Feta & Gorgonzola

Calzone Of The Day

(Ask Your Server)

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Desserts

Classic Tiramisu \$8

With Lady Fingers & Sweetened Mascarpone Filling

Molten Chocolate Souffle' \$9

*Warm Chocolate Souffle with Gooey Center Served with Whipped
Cream & Strawberries*

Torta Della Nonna \$7.50

Lemon Tart Grandma Cake

Double Chocolate Cake \$8

With Dark Chocolate Truffle Cream & Chocolate Fudge Icing

Johnny Ray's Lemoncello Ice Cream \$7.00

Two Creamy Scoops of Real Lemonchello infused Ice Cream,

Served with Lemon Wedges

Vanilla Bean Ice Cream \$6

Classic Vanilla Bean Made Locally by Nauset Ice Cream

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After Dinner

Coffee & Cordials

Coffee \$3

Espresso \$3

Cappuccino \$4

Assorted Teas \$3

International Coffees \$10

Mexican, Jamaican, Spanish, Italian & Irish

Cordials

Amaretto Disaronno \$9

Grand Marnier \$10

Meletti Amaro \$8

Frangelico \$8

Sambuca Romana \$8.50

Sambuca Black Romana \$8.50

Banfi Grappa \$11

Croft Tawny Port \$10

Croft Ruby Port \$10

Taylor 10 Year \$10

Taylor 20 Year \$12

Hennessey V.S. \$10

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