CAMPO DI BOCCE OF LOS GATOS

STARTERS

Chips & Salsa \$9 – fresh housemade tortilla chips and restaurant style salsa

+ add a side of housemade guacamole for 4

Bruschetta (6) \$12 - crostini with sonoma chevre, sliced roma tomatoes, garlic, fresh basil, & parmesan (V)

Calamari \$17 - fried, served with cocktail sauce & remoulade sauce

Cheesy Garlic Bread \$12 - self explanatory with a side of marinara (V)

Mac & Cheese \$14 - skillet baked topped with crispy breadcrumbs

Antipasto \$18 - prosciutto, pepperoni, salami, parmesan, & provolone (G)

Chicken Drumettes (5) \$14 – your choice of a chili & garlic parmesan glaze or lemon butter sauce & a side of ranch

New Zealand Lamb Lollipops (4) \$28 – marinated in garlic, mint, & drizzled with balsamic vinaigrette glaze (G)

Arancini Balls (3) \$14 – herbed risotto with ground boar sausage, prosciutto, parmesan, breaded, fried, & a side of marinara

Meatball Sliders (3) \$14 – meatball on a sweet hawaiian roll with red sauce, arugula, & gorgonzola cheese

Meatballs (3) \$11 - topped with marinara & provolone

Brussels Sprouts \$14 – pan roasted with pancetta & reduced balsamic vinegar (G)

Fried Artichoke Hearts \$12 - served with lemon aioli

Pretzel \$11 - giant soft pretzel served with spicy cheese & mustard (V)

Jumbo Fried Ravioli (6) \$12 - fried cheese ravioli & marinara sauce (V)

Fresh Veggie Plate \$13 - choice of ranch or hummus (VV) (G)

Smoked Salmon Board \$23 – los gatos meats honey smoked salmon, cream cheese, capers, lemon, cucumbers, red onion, tomatoes, & toasted bread

Cajun Shrimp (6) \$16 – shrimp tossed in cajun lemon garlic sauce, with a side of cocktail sauce & toasted bread

SOUP & SALAD

House Salad Half \$8 - Full \$12 – tuscan salad mix, red onions, roma tomatoes & gorgonzola cheese with our house made red wine vinaigrette (V) (G)

Caesar Salad Half \$8 - Full \$12 - romaine lettuce, croutons, shaved parmesan & tossed with our zesty classic dressing

Spinach Salad Half \$8 - Full \$12 - spinach, pancetta, hard boiled egg, naval oranges \$ white balsamic dijon vinaigrette (G)

Italian Wedge \$14 – romaine lettuce, roma tomatoes, red onions, pancetta crumbles, & house made gorgonzola dressing (V) (G)

 $\begin{tabular}{ll} \textbf{Caprese Salad} &-\text{mozzarella, tomatoes, basil, with balsamic vinegar and extra virgin olive oil 13 \\ \end{tabular}$

Add Grilled Chicken \$8 Add Grilled Salmon \$10 Add Grilled Shrimp \$10

Soup of the Day Bowl \$6

Chicken Piccata \$25 – sautéed chicken scaloppini with lemon caper butter sauce, herbed risotto, & vegetables

Chicken Parmesan \$26 – breaded chicken breast with marinara & mozzarella, side of spaghetti, & vegetables

Lamb Lollipops \$39 – five New Zealand lamb Iollipops, marinated in garlic & mint, drizzled with balsamic, herbed risotto, & vegetables

Steak \$39 - 14 oz. NY steak, mashed potatoes, & vegetables (G)

Chicken Milanese \$26 – sautéed & breaded chicken scaloppini topped with lemon butter caper sauce, served with herbed risotto & vegetables

Grilled Chicken \$21 – lemon grilled chicken breast served with mashed potatoes, & vegetables (G)

Eggplant Parmesan \$24 – layers of breaded eggplant, baked with marinara sauce, mozzarella, & parmesan cheese (V)

Tacos (3) \$18 – red onion, tomatoes, red cabbage, feta cheese, & a tomatillo, avocado, lime salsa. Your choice of meat: salmon, shrimp, chicken, or tri tip (G)

+ add a side of housemade guacamole for \$4

SEAFOOD

Cioppino \$34 – shrimp, clams, mussels, & fresh fish stewed together in a spicy garlic tomato broth, with or without bread baked on top

Grilled Salmon \$30 – atlantic farm raised salmon served with herbed risotto & vegetables

Linguine and Clams \$23 -sautéed clams with linguine, finished with white wine, garlic, & olive oil

+ Add three sautéed shrimp for \$7

PASTA

SUB gluten free penne pasta for \$4 more

Spaghetti Half \$12 - Full \$19 – your choice of marinara or bolognese sauce + Add two of our famous meatballs: \$4

Lasagna \$21 - layers of pasta, bolognese sauce, pesto, & three cheeses

Sausage Italiano Half \$15 - Full \$23 - penne with sweet italian sausage red & green bell peppers, broccoli, spinach, extra virgin olive oil, & shaved parmesan

 $\begin{tabular}{ll} \textbf{Chicken and Broccoli} & Half 15 - Full 23 - penne with marinated chicken, broccoli, red chili flakes, & a light cream sauce \\ \end{tabular}$

Fettuccine Alfredo Half 13 - Full 20 - fettuccine with our rich and creamy alfredo sauce (V)

Cannelloni \$22 – house-made crepe stuffed with shredded chicken, spinach, topped with alfredo

Cheese Ravioli Half \$12 - Full \$19 - your choice of sauce

Spaghetti Pomodoro Half 12 - Full 19 - spaghetti with tomatoes, garlic, fresh basil, & extra virgin olive oil (VV)

Pasta Primavera Half \$14 - Full \$22 - linguine, broccoli, bell pepper, onion, spinach, tomatoes, & extra virgin olive oil (VV)

V: Vegetarian V V: Vegan G: Gluten Free

We reserve the right to add automatic gratuity to any party of 10 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



PI77A

12" Medium - \$23 16" Large - \$29 SUB 12" Cauliflower GF crust for \$4 more

The Morelli - sausage, mushrooms, jalapenos, & black olives

BBQ Chicken – breaded chicken, red onion, BBQ sauce, topped with cilantro

The Santa Cruz – shrimp and pesto, topped with shaved parmesan

Main Street – italian sausage, salami, mushrooms, onions, & fresh tomatoes

The Billy Jones – red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top (V)

Carnivore – salami, italian sausage, pepperoni, prosciutto

The Luigi — pepperoni, italian sausage, black olives, mushrooms

Oak Meadow – prosciutto, mozzarella & gorgonzola cheese, topped with fresh tomatoes

The Cats – prosciutto topped with fresh arugula

Just Cheese or One Topping - 12" Medium \$17 "16" Large \$22

SANDWICHES

Includes french fries, substitute a side salad for \$3 more

Meatball \$15 – three of our classic meatballs covered in marinara with melted mozzarella on a fresh baked roll

Chicken Caesar Wrap \$15 - caesar salad wrapped in a spinach tortilla

Fried Chicken \$15 – fried chicken with provolone cheese, pickles, sriracha mayo & chopped romaine. Spice it up with our chili & garlic parmesan glaze

Tri Tip \$16 – cold sliced tri-tip with tomatoes, arugula, creamy horseradish, & red onions on a toasted ciabatta roll

Bocce Burger \$17 – angus chuck & brisket patty, with lettuce, tomato, onion, aioli & your choice of cheese

Salmon Club \$19 – grilled salmon with crispy pancetta, avocado, tomatoes, red onions, romaine, & lemon thyme aioli on toasted ciabatta

Chicken Parmesan \$15 - melted mozzarella & marinara on a roll

Chicken Saltimbocca \$16 – grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone cheese, & pesto aioli

Kids Menu

Children Under 12 Years Old All kids meals include Fries, Apple Slices or Carrot Sticks

Burger \$9
Chicken Tenders \$9
Pasta - your choice of pasta and sauce \$9
Personal Pizza - pick one topping, any topping \$10

Kids Gelato Scoop \$4

SIDES

French Fries \$6

Sautéed Vegetables \$6

Risotto \$6

Mashed Potatoes \$5

Meatball (1) \$3.5

SWFFTS

Tiramisu \$9

Chocolate Torte (G) \$8

NY Style Cheesecake \$8

Gelato

- \$7 -

+ rotating flavors, inquire with your server +

Established 1997 Local, Family Owned Italian Ristorante, Bar, & Bocce Club

We reserve the right to add automatic gratuity to any party of 10 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions