

**WEDNESDAYS**  
**HALF OFF ALL WINES**  
**BY THE BOTTLE!**



**THURSDAYS**  
**HALF OFF DRAFT BEERS!**

**Supporting local farmers in an effort to bring you the freshest ingredients**  
**STARTERS**

<b>Homemade Garlic Flatbread</b> , Parmesan Cheese, Marinara Sauce	8
<b>Burrata</b> , Almond and Basil puree, Heirloom Cherry Tomatoes, Arugula, Olive Oil, Crostini	14
<b>Roasted Artichoke</b> , Tarragon Dip, Grilled Lemon	13
<b>Anson Mills Soft Organic Polenta</b> , Mushrooms, Thyme, Balsamic Reduction	12
<b>Manila Clams and Mediterranean Mussels</b> , Saffron-Fennel Tomato Stock	14
<b>Nonna's Meatballs</b> , San Marzano Marinara Sauce, Pinenuts, Pecorino, Crostini	13
<b>Charred Octopus</b> , Fried Herbed Polenta, Arugula and Lemon Parsley Vinaigrette	15
<b>Bruschetta 3 ways:</b>	10
<ul style="list-style-type: none"> <li>• Pesto with Roasted Red Pepper, Goat Cheese, Fleur de Sel</li> <li>• Parma Prosciutto with Whipped Sheep's Feta, Arugula, Balsamic Reduction</li> <li>• Grilled Eggplant with Garbanzo Bean Puree, Tomato-Caper Relish, Fresh Mint, EVOO</li> </ul>	

**SOUP & SALADS**

Add Chicken...8    Add Salmon (4oz)...8    Add Lamb...8    Add Prawns (4 each)...8

<b>Tuscan White Bean &amp; Kale Soup</b> , Carrots, Onions, Celery, Fresh Thyme, Rosemary Croutons	Cup 5	Bowl 8
Parmesan Cheese, EVOO		
<b>Gathered Greens</b> , Tomatoes, Ricotta Salata, Lemon Vinaigrette		10
<b>Caesar</b> , Garlic Crostini, Creamy Caesar Dressing, Parmigiano Reggiano & White Anchovies		12
<b>Organic Roasted Beets</b> , Organic Baby Mixed Greens, Roasted Hazelnuts & Sheep's Feta, Creamy Citrus Dressing		14
<b>Rustico</b> , Organic Baby Mixed Greens, Grilled Rosemary Bread, Gaeta Olives, Tomatoes, Feta & Cucumber, Preserved Lemon-Mint Dressing		12

**ENTRÉE SALADS**

<b>Chopped Salad</b> , Romaine, Smoked Mozzarella, Grilled Chicken, Salami, Gaeta Olives, Ceci Beans & Tomatoes, Sherry Vinaigrette	16
<b>Roasted Leg of Lamb</b> , Arugula, Radicchio, Fruit Chutney, Caramelized Onions & Roasted Yukon Potatoes, Pomegranate Reduction	16
<b>Boca Salad</b> , Field Greens, Pears, Apples, Grilled Chicken, Red Onion, Golden Raisins, Toasted Walnuts & Goat Cheese Crostini, Apple Cider Vinaigrette	15

**SANDWICHES**

<b>SERVED TILL 2:30 PM</b>		<i>Served With Green Salad</i>	
<b>Grilled Leg of Lamb</b> , Arugula, Tomatoes, Caramelized Onions, Herb Pesto	13	<b>Grilled Rosemary Chicken</b> , Lettuce, Tomato, Spicy Pickle Basil Aioli, Provolone	13
<b>Meatball Sandwich</b> , Marinara Sauce, Provolone Cheese on Ciabata Roll	13	<b>Grilled Salmon</b> , Lettuce, Tomatoes, Red Onion, Lemon-Caper Mayo	14
<b>Grilled Flatbread Wrap</b> , Grilled Chicken, Hummus, Tomato, Caramelized Onion, Feta, Greens	13		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.*

# PIZZA

## Authentic Neapolitan Style in a Wood Fired Oven

<b>Margherita</b> , Fresh Mozzarella, Sweet Basil, San Marzano Tomato Sauce, EVOO	15
<b>Fennel Sausage &amp; Pepperoni</b> , San Marzano Tomato Sauce, Basil, Fresh Mozzarella	18
<b>Prosciutto di Parma</b> , Arugula, San Marzano Tomato Sauce, Fresh Mozzarella	19
<b>Roasted Mushrooms</b> , Fontina, Thyme, Taleggio Cheese	18
<b>Mediterranean</b> , Basil Pesto, Artichoke Hearts, Grilled Zucchini, Grilled Eggplant, Roma Tomatoes, Cured Black Olives, Goat Cheese, Fresh Mozzarella	17
<b>Pear and Prosciutto</b> , EVOO, D'anjou Pears, Prosciutto Di Parma, Rocket Leaves, Fresh Mozzarella, Goat Cheese, Balsamic Reduction	19
<b>BBQ Chicken</b> , Red Onions, Plum Tomatoes, Red Bell Pepper, Chili Flakes, Smoked Mozzarella, Fresh Cilantro	16
<b>Calabrese</b> , Spicy Salami, San Marzano Tomato Sauce, Basil, Fresh Mozzarella, Parmigiano	19
<b>Brussels and Pancetta</b> , Creamy Garlic Spread, Roasted Brussels Sprout Leaves, Ricotta, Fresh Mozzarella, Chili Oil, Lemon Zest	17
<b>Roasted Butternut Squash</b> , Caramelized Onions, Gorgonzola Dolce Latte, Fresh Thyme, Walnuts, Balsamic Reduction	17
<b>Pizza of the Day</b>	A.Q

### Make it Your Way Margherita 15

#### Additional Toppings

\*Prosciutto di Parma \$6

<b>\$2.50</b>	<b>\$2.50</b>	<b>\$3.50</b>	<b>\$3.50</b>
<b>Pesto</b>	<b>Sundried Tomatoes</b>	<b>Pancetta</b>	<b>Goat Cheese</b>
<b>Fresh Tomato</b>	<b>Grilled Eggplant</b>	<b>Fennel Sausage</b>	<b>Fontina Cheese</b>
<b>Red Bell Pepper</b>	<b>Gaeta Olives</b>	<b>Pepperoni</b>	<b>Burrata Cheese</b>
<b>Arugula</b>	<b>Grilled Zucchini</b>	<b>Grilled Chicken</b>	<b>Feta Cheese</b>
<b>Roasted Garlic</b>	<b>Artichoke Hearts</b>	<b>Calabrese Salami</b>	<b>Smoked Mozzarella</b>
<b>Mushrooms</b>	<b>Brussels Sprouts</b>	<b>Salami</b>	<b>*Extra Mozzarella .75¢</b>

## PASTAS

Add Chicken...8    Add Salmon (4oz)...8    Add Lamb...8    Add Prawns (4 each)...8

<b>Gnocchi</b> , Pesto Cream Sauce or Organic Marinara Sauce, Parmigiano	16
<b>Portobello &amp; Porcini Mushroom Ravioli</b> , Lemon-Black Truffle Cream & Parmigiano	19
<b>Squid Ink Linguine Pescatore</b> , Clams, Mussels, Prawns, Mildly-Spicy Garlic Tomato Sauce Parmigiano	24
<b>Braised Beef Short Ribs Pappardelle</b> , Spicy Tomato Sauce, Parmigiano Reggiano & EVOO	21
<b>Gemelli</b> , Chicken, Lite Cream Sauce, Broccolini, Sundried Tomato, Parmigiano	18
<b>Fettuccini Alfredo</b> , Chicken, Peas, Shallots, Garlic, Parmigiano	17
<b>Squid Ink Linguine with Prawns</b> , Chili Flakes, Lemon, Garlic-Butter, Parsley, Parmigiano, Lemon Zest	24

## ENTREES

<b>Marinated Organic Half Semi Boneless Chicken</b> , Balsamic Reduction & Basil Oil, Yukon Mashed Potatoes, Seasonal Vegetables	24
<b>Chicken Piccata</b> , Chicken Breast, Lemon-Caper Butter Sauce, Yukon Mashed Potatoes, Seasonal Vegetables	21
<b>Braised All Natural Sierra Foothills Lamb Shank</b> , Soft Polenta, Pinot Noir Sauce, Gremolata	24
<b>Grilled Verlasso Salmon</b> , Yukon Potatoes, Seasonal Vegetables, Citrus Tarragon Butter Sauce	25

## SIDE DISHES

<b>Truffled Mac and Cheese</b> , Parmesan, Pecorino	7	<b>Grilled Broccolini</b> , Lemon, Fried Capers, Pecorino	8
<b>Roasted Cauliflower Al Forno</b> , Lemon-Garlic, EVOO	7	<b>Roasted Brussels Sprouts</b> , Pancetta, Pecorino	7
<b>Roasted Butternut Squash</b> , Fried Sage	7		

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