



HANDCRAFTED COCKTAILS \$12

- Boca Margarita** Arette reposado tequila, agave, Cointreau, lime
Blood Orange Margarita Arette tequila, agave, lime juice
Fresarita Arette tequila, strawberry, agave, lime juice
Cucumber Lemon Drop Square One cucumber vodka, triple sec, agave, lemon juice, up
Berry Mojito white rum, blackberry, lime juice, mint, soda water
Aperol Spritzer Aperol, Prosecco, over ice
Passion Slush vodka, passion fruit, lemon juice, tarragon syrup, topped with champagne
Boca Manhattan Evan Williams bourbon, Carpano Antica vermouth, Angostura bitters

STARTERS

- Garlic Flatbread** marinara sauce, parmigiano 8
Burrata basil, roasted red bell pepper and olive tapenade, arugula, crostini 15
Roasted Artichoke tarragon dip, grilled lemon 14
Manila Clams saffron fennel tomato stock, grilled bread 15
Truffled Mac & Cheese pecorino, lemon zest, parmigiano 8
Nonna's Meatballs San Marzano marinara sauce, pecorino, pine nuts, grilled bread 14
Roasted Butternut Squash Butter, Brown sugar, fried sage 8
Anson Mills Soft Organic Polenta roasted mushrooms, thyme, balsamic reduction 12
Grilled Broccolini lemon, pecorino, fried capers 8
Charred Octopus fried herbed polenta, arugula, lemon parsley vinaigrette 15
Roasted Brussels Sprouts pancetta, pecorino 8
Bruschetta Three Ways: 11
- **Pesto** roasted red peppers, goat cheese, fleur de sel
- **Parma Prosciutto** whipped sheep's feta, arugula, balsamic reduction
- **Grilled Eggplant** hummus, tomato caper relish, fresh mint, EVOO

SOUP & SALADS

Add Chicken... 6 Add Salmon (4 oz.)... 8 Add Lamb... 8 Add Prawns (4 each)... 8

- Tuscan White Bean & Kale Soup** rosemary croutons, parmigiano, EVOO cup 5 / bowl 8
Rustico salad mixed greens, feta, cured black olives, cucumber, heirloom cherry tomatoes, herb focaccia croutons, lemon-mint vinaigrette 12
Caesar creamy caesar dressing, parmigiano, white anchovies, garlic crostini 13
Organic Roasted Beets organic baby mixed greens, roasted hazelnuts, sheep's feta, creamy citrus dressing 14
Bib Salad Wedge bib lettuce, crumbled Point Reyes blue cheese, crispy pancetta, diced tomatoes, Point Reyes blue cheese dressing 12
Arugula Salad arugula, orange segments, julienned apple, feta cheese, toasted walnuts, orange vinaigrette, balsamic reduction 12

ENTREE SALADS

- Chopped Salad** romaine, smoked mozzarella, grilled chicken, salami, gaeta olives, ceci beans, tomatoes, sherry vinaigrette 16
Roasted Leg of Lamb arugula, radicchio, fruit chutney, caramelized cipollini onions, roasted yukon potatoes, pomegranate reduction 16
Boca Salad field greens, pears, apples, grilled chicken, red onions, golden raisins, toasted walnuts, goat cheese crostini, apple cider vinaigrette 15

PIZZA **Authentic Neapolitan Style in a Wood Fired Oven**

Margherita fresh mozzarella, San Marzano tomato sauce, sweet basil, EVOO	16
Fennel Sausage & Pepperoni fresh mozzarella, San Marzano tomato sauce, basil	18
Prosciutto di Parma fresh mozzarella, San Marzano tomato sauce, arugula	19
Roasted Mushroom fontina, taleggio cheese, thyme	18
Mediterranean fresh mozzarella, goat cheese, basil pesto, artichoke hearts, grilled zucchini, grilled eggplant, roma tomatoes, cured black olives	17
Pear & Prosciutto fresh mozzarella, goat cheese, prosciutto di parma, d'Anjou pears, arugula, balsamic reduction, EVOO	19
BBQ Chicken smoked mozzarella, onions, tomatoes, red bell peppers, chili flakes, cilantro	17
Calabrese fresh mozzarella, spicy salami, San Marzano tomato sauce, basil, parmigiano	19
Brussels & Pancetta fresh mozzarella, ricotta, creamy garlic spread, roasted brussels sprouts leaves, chili oil, lemon zest	18
Roasted Butternut Squash gorgonzola dolcelatte, caramelized onions, thyme, toasted walnuts, balsamic reduction	17
Pizza of the Day	A.Q.

MAKE IT YOUR WAY

Start with a margherita for \$16 and choose your additional toppings:
Prosciutto di Parma \$6

\$2.50 each	\$2.50 each	\$3.50 each	\$3.50 each
Pesto	Sun-Dried Tomatoes	Salami	Goat Cheese
Fresh Tomatoes	Gaeta Olives	Fennel Sausage	Fontina Cheese
Red Bell Peppers	Grilled Zucchini	Pepperoni	Burrata Cheese
Arugula	Artichoke Hearts	Grilled Chicken	Feta Cheese
Roasted Garlic	Brussels Sprouts	Calabrese Salami	Smoked Mozzarella
Grilled Eggplant	Roasted Mushrooms	Pancetta	Extra Mozzarella .75¢

PASTA

Add Chicken... 6 Add Salmon (4 oz.)... 8 Add Lamb... 8 Add Prawns (4 each)... 8

Gnocchi roasted wild mushrooms, thyme, garlic, cream, pecorino romano	18
Braised Beef Short Ribs Pappardelle spicy tomato sauce, parmigiano, EVOO	22
Gemelli chicken, light cream sauce, broccolini, sun dried tomatoes, parmigiano	18
Fettuccine Alfredo chicken, peas, shallots, garlic, parmigiano	17
Portobello & Porcini Mushroom Ravioli lemon-black truffle cream & parmigiano	19
Linguine Scampi black tiger prawns, heirloom cherry tomatoes, garlic, lemon butter and arugula, white white sauce	22

ENTREES

Flat Iron Steak rosemary cabernet sauce, roasted yukon potatoes, seasonal vegetables	26
Chicken Piccata chicken breast, lemon caper butter sauce, yukon mashed potatoes, seasonal vegetables	21
Marinated Organic Semi Boneless Half Chicken balsamic reduction, basil oil, yukon mashed potatoes, seasonal vegetables	25
Grilled Verlasso Salmon Yukon potatoes, season vegetables, citrus tarragon butter sauce	26

ORDER ONLINE

www.BocaPizzeria.com | (415) 924-3021
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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your foodborne illnesses.