

# BOCCA

COAL FIRED BISTRO

## TAKEOUT MENU

*Fast Free Delivery & Pick Up*

609-823-FOOD (3663)

609-823-6900

80XX Ventnor Avenue,  
Margate City, NJ



[www.boccanj.com](http://www.boccanj.com)





## BOCCA TRADITIONAL PIES

Bocca's traditional pie consists of the finest mozzarella, plum tomatoes, extra virgin olive oil, grated parmigiano reggiano and fresh basil

Regular 12" 9

Large 16" 11

### **Regular Toppings**

Pepperoni, coal fired sausage, mushrooms, onions, spinach, broccoli, black olives, peppers, coal fired meatballs, sliced tomato, extra cheese, sweet peppers, hot peppers, anchovies, ham

Regular 12" 1.6

Large 16" 2

### **Specialty Toppings**

Grilled chicken, bacon, ricotta, coal fire roasted red peppers, marinated yellow tomatoes, artichoke hearts, sun dried tomato, broccoli rabe, asparagus, portabella, grilled eggplant, prosciutto, coal fired Italian long hots, sharp provolone cheese.

Regular 12" 2.6

Large 16" 3.3

### **Specialty Pizzas**

**Bocca Bomb** – Coal fire roasted caramelized onions, coal fire roasted Italian sausage, bacon, mushrooms and mozzarella cheese. 14 / 18

**Buffalo Chicken** – Buffalo pizza sauce blend, grilled chicken, crumbled bleu cheese and mozzarella cheese. 12 / 16

**Meat Sensation** – Pepperoni, coal fired Italian sausage, meatball, bacon and ham. 14 / 18

**White** – Extra virgin olive oil, garlic, Parmesan, Pecorino Romano, Mozzarella and a touch of rosemary. 10 / 12

**Ricotta Pie** – Garlic, extra virgin olive oil, broccoli, ricotta and mozzarella. 12 / 16

**Sicilian** – Deep dish 16" square. 16

Slice on Roids – 2.75



## BOCCA SPECIALTY COAL FIRED PIZZA

Bocca's coal fired pie is available in 12" square only

**Nonna** – Chunky fresh plum tomato, garlic, extra virgin olive oil, fresh mozzarella, oregano and fresh sweet basil. 9

**Saltim “BOCCA”** – Coal fired roasted chicken breast, spinach, portabella mushrooms, prosciutto, fresh sage, fresh mozzarella and tomato demi glace. 14

**Vegetarian** - Garlic, extra virgin olive oil, portabella mushrooms, artichoke hearts, spinach, marinated yellow tomato, coal fire roasted red peppers and fresh mozzarella. 12

**Funghi** – Marsala macerated and coal fire roasted exotic mushrooms, fresh mozzarella and San Marzano and Rosemary infused demi glace. 10

**Salad** – Extra virgin olive oil, garlic, fresh mozzarella, Parmesan, Romano and Rosemary pie topped with Balsamic vinaigrette dressed arugula and grape tomatoes. 11

**Pomodoro Giallo** – Marinated yellow tomatoes, roasted garlic, fresh mozzarella, extra virgin olive oil and fresh oregano. 11

**Sweet Caramelized Onion & Prosciutto** - This no sauce pie is layered with coal fire roasted caramelized onion, prosciutto, gorgonzola and mozzarella. XX

**Casino** – Chopped clams, peppers, onions, bacon, smoked mozzarella and fresh mozzarella. 14

**Italian** – Hot capocollo, genoa salami, sweet peppers, onions and fresh mozzarella. 13

**Guido** – Spicy coal fired Italian sausage, broccoli rabe, sun dried tomato, cannellini beans, garlic, extra virgin olive oil, sharp provolone and fresh mozzarella. 14

## GRILLED PANINIS

Served with choice of fries or side salad. 10

**Herbed Chicken** – Grilled chicken, provolone, spinach, fire roasted red peppers and oven roasted tomato, roasted garlic basil mayonnaise.

**Cubaña** – Thin sliced house roasted loin of pork, ham, Swiss, pickles and dijonnaise.

**Margarita** – Fresh mozzarella, heirloom tomato, basil leaves and olive oil.

**Florentine** – Garlic spinach, marinated artichoke hearts, provolone and ricotta.

*All paninis served on your choice of flat bread, wheatberry bread or Chibata roll.*

## STROMBOLI & CALZONES

**Stromboli** – Folded dough pocket filled with mozzarella, tomato sauce and any three regular toppings. 10

**Calzone** – Folded dough pocket filled with ricotta, mozzarella and one regular topping. 10

### **Regular Toppings**

Pepperoni, coal fired sausage, mushrooms, onions, spinach, broccoli, black olives, peppers, coal fired meatballs, sliced tomato, extra cheese, sweet peppers, hot peppers, anchovies, ham 1.6

### **Specialty Toppings**

Grilled chicken, bacon, ricotta, coal fire roasted red peppers, marinated yellow tomatoes, artichoke hearts, sun dried tomato, broccoli rabe, asparagus, portabella, grilled eggplant, prosciutto, coal fired Italian long hots, sharp provolone cheese 2.6

## FINGER FOODS

**(Coal Fired) Wings** – 10 coal fire roasted fresh wings tossed in your choice of spicy buffalo, hot & honey, Thai sweet chili or zesty garlic herb served with celery stick and creamy bleu cheese dressing. 10

**Mozzarella Sticks** – Italian breaded sticks of mozzarella served with homemade marinara. 8

**Tail Tender** – Lightly battered fresh chicken tenderloins tossed in your choice of spicy buffalo, hot & honey, Thai sweet chili or zesty garlic herb served with celery sticks and creamy bleu cheese dressing. 9

**Black & Tan Rings** – Black and tan beer battered onion rings serve with a Sweet Baby Ray's Barbecue Sauce. 6

**(Coal Fired) Bocca Garlic Knots** – Hand rolled and coal fired garlic and parmesan knots served with choice of marinara on the side for dipping or smothered in our Italian herb pesto and Parmesan. 1/2 doz 5 or 1 doz 8

# BOCCA SPECIALTY SANDWICHES & BURGERS

---

*All sandwiches include chips (in house only) and choice of lettuce, tomato fried onions, hot peppers, sweet peppers and raw onion.*

**Chicken Cutlet** – Italian breaded and pan fried chicken cutlet on Sicilian sesame roll with sautéed broccoli rabe, sharp provolone cheese. 8

**Cranberry Turkey** – Thin sliced turkey breast with cranberry mayonnaise, green leaf lettuce tomato and white cheddar on toasted thick sliced wheatberry bread. 8

**Horseradish Beef** – Thin sliced house roasted top round of beef with horseradish sauce and Swiss cheese served on Bocca style Atlantic City Sub roll. 8

**The Vegan** – Grilled eggplant, sliced tomato, fresh spinach and coal fire roasted red peppers on toasted thick sliced wheatberry bread. 7

**Italian Tuna & Provolone** – White albacore tuna in olive oil (no Mayonnaise here!), lettuce, tomato, onion, Provolone cheese served on Bocca style Atlantic City Sub roll. 8

**Classic Italian** – Coteghino, Cappocollo Ham, Genoa Salami and Provolone Cheese served on Bocca style Atlantic City Sub roll. 8

**Muffuletta** – Sicilian sesame seed roll filled with a marinated olive salad, then layers of genoa salami, pepperoni, Swiss cheese, ham and Provolone cheese. X

**Duck Town Special** – Our famous “Classic Italian” on Sicilian sesame bread with prosciutto ham, sharp provolone and fire roasted red peppers. 10

**All American Burger** – Open flame grilled “1/2 Pound” “Certified Angus Beef” burger on a Brioche roll with American cheese served with fries. 9

**Turkey Burger Balsamico** - Seared turkey burger on a grilled Brioche roll with sliced tomato fresh spinach and Italian garlic herb balsamic mayonnaise served with garlic parmesan fries. X

## HOT SUBS

---

*All served on choice of Bocca style Atlantic City rub roll or Sicilian semolina roll and include chips (in house only) and choice of lettuce, tomato, fried onions, hot peppers, sweet peppers and raw onion.*

**Cheese Steak** – Shaved and grilled “Certified Angus Beef” top round (sliced fresh daily) with melted provolone cheese. 8

**Meatball Parm** – Our homemade coal fire roasted meatballs in marinara oven baked topped with Provolone cheese. 7

**Chicken Cheese Steak** – Grilled and chopped fresh chicken breast with melted provolone cheese. 7

**Italian Sausage & Peppers** – Grilled sweet or hot Italian sausage, sweet bell peppers and onions. With or without sauce. 8

**Grilled Vegetable** - Marinated and open flame grilled asparagus, peppers, zucchini, squash and eggplant topped with melted provolone cheese. 8

**Chicken Parmesan** – Italian breaded chicken cutlet topped with melted provolone cheese and sauce Pomodoro. 8

**Veal Parmesan** - Italian breaded veal cutlet topped with melted provolone cheese and sauce Pomodoro. 10

Add mushrooms to any sandwich. 1    Add bacon to any sandwich. 1.5

For an additional charge of (1) all sandwiches can be made in a soft flour tortilla wrap or grilled Panini style on flat bread or thick sliced wheatberry bread.



## APPETIZERS

**Garlic Shrimp** – Four jumbo Gulf shrimp sautéed in olive oil with shaved garlic, fresh sweet basil, white wine and a touch of crushed red pepper. Presented with yellow Pomodoro sauce and wilted spinach. 11

**Crostini Bocca** – Olive oil and sea salt crostini topped with homemade fig jam, gorgonzola cheese and Prosciutto d' Parma. 8

**Spread Trio** – Coal fire roasted red pepper hummus, eggplant capanata and olive tapanade garnished with cucumber and tomato. 8

**Crab Cake** – Panko breaded and golden brown pan seared crab cakes in a fire roasted red pepper coulis and lemon wedge. 13

**Mozzarella Caprese** – Fresh Mozzarella, vine ripened tomatoes, fresh sweet basil, homemade coal fire roasted red peppers and mesclun greens with flavored oils and balsamic reduction. 8

**Clams & Sausage** – Six tender little necks clams, steamed in white wine with spicy Italian sausage, broccoli rabe, Yukon gold potatoes and finished with our roasted garlic basil butter. 9

**Mussels with Potatoes and Red Pepper** – One pound of Prince Edward Island mussel's sautéed in olive oil with shaved garlic, red peppers, red bliss potatoes, onions, white wine and fresh sweet basil. 12

**Calamari** – Crispy fried rings and tentacles with cherry hot peppers served with tomato fondue. 9

**Bruschetta** - Garlic bread topped with tomato basil bruschetta over mesclun with coal fire roasted long hot peppers, Pecorino Romano cheese, sweet balsamic reduction and flavored oils. 8  
(With lump crabmeat upgrade 14)

**Shrimp Cocktail** – Four slow poached and chilled jumbo Gulf shrimp served with zesty cocktail sauce, horseradish, tomato cucumber relish and lemon wedge. 11

**Italian Long Hots** – Our house coal fire roasted Italian long hot peppers sautéed in garlic and olive oil and topped with shaved sharp Provolone cheese served with crusty Italian bread. 9

**Tuscan Meat & Cheese Plate** - Prosciutto d' Parma, sopressata, fresh buffalo mozzarella, sharp provolone, motadella and gorgonzola garnished with coal fired roasted red peppers, caper berries, Kalamata olives and a sun dried tomato infused olive oil drizzle. 14



## SOUPS & SALADS

*Salads Available with Chicken add 3.5, (4) Grilled Shrimp add 6 or Grilled Salmon 6*

**Minestrone** - Homemade old fashion Italian vegetable soup in a hearty tomato broth with pasta and beans garnished with crouton and parmesan. 4 cup 6 bowl

**French Onion Au Gratin** – Slow roasted onions simmered in a rich herb infused beef stock baked in a crock topped with gruyere cheese and frizzled onions.  
(Served in crock only) 6

**Soup Du Jour** – One of our chef's creations made fresh daily. 4 cup 6 bowl

**Tuna Nicoise Salad** – Open flame grilled ahi tuna steak over dressed greens with olives, haricot verts, potatoes, tomato and hard boiled egg. 11 (add anchovies 13)

**La Panzanella Del Prete** – Crisp salad greens, parmigiano-reggiano cheese, artichoke, caper berries, White Albacore tuna, prosciutto and red onions tossed in extra virgin olive oil and balsamic vinegar garnished with homemade croutons. 10  
(add anchovies 12)

**Classic Caesar** – Romaine Lettuce tossed in our homemade creamy Caesar dressing with garlic croutons and shaved parmesan cheese. 9

**Grilled Vegetable** – Marinated and open flame grilled, asparagus, peppers, zucchini, squash and eggplant served over mesclun greens with balsamic vinaigrette drizzle. 10

**Antipasto** – Dressed mesclun topped with fresh mozzarella, Prosciutto d' Parma, coal fire roasted long hot peppers, fire roasted red peppers, Kalamata olive and sharp provolone. 11 (add anchovies 13)

**Gorgonzola Chicken** – Boston bib lettuce half topped with homemade salad of poached chicken celery, apples, candied walnuts, and crumbled Gorgonzola in a apple cider vinaigrette. 11

**Tuscan Salmon or Ahi Tuna Salad** – Grilled salmon filet over mesclun greens topped with marinated roasted garlic, coal fire roasted red peppers, tomato, Kalamata olives, pine nuts, pepperoncini, capers and sun dried tomatoes finished with olive oil and a sweet balsamic reduction. 12

**Chopped Salad** – Crisp Romaine lettuce, Prosciutto d' Parma, sopressata, fresh mozzarella, sharp provolone, motadella and gorgonzola garnished with coal fire roasted red peppers, caper berries, olives and a sun dried tomato infused olive oil. Finished with a sweet balsamic syrup drizzle. 14

Side Salad **5** Side Caesar Salad **7**

Dressing choices – Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Dijon, Parmesan Peppercorn, Creamy Italian, French, Tomato Basil Vinaigrette, Olive vinaigrette.

# ENTRÉES

All Entrées Served with Bread and Choice of Soup  
Du Jour, Minestrone or House Salad. (Substitute  
French onion or Caesar Salad for an additional 2)

## PASTA CREATIONS

**Short Rib Raviolis** – Handmade raviolis stuffed with slow roasted shredded short rib presented with seared exotic mushrooms and sun dried tomatoes in a rich Lombardo's sweet Marsala sauce with a touch of cream. 17

**Crab Raviolis** – Crab and ricotta stuffed raviolis in Stoli vodka tomato cream sauce with sweet blue claw crab meat, fresh sweet basil and tomato. 19

**Cheese Raviolis** – Tradition ricotta stuffed jumbo cheese raviolis in our homemade tomato sauce flecked with mozzarella. 15

**Gnocchi e Funghi** – Light Italian potato dumpling in homemade sauce Pomodoro with mozzarella Ciliegine garnished with coal fire roasted mushrooms, Parmesan cheese and fresh sweet basil. 16

**Lasagna** – Oven baked layers on lasagna pasta with ricotta and fresh herbs topped with mozzarella cheese finished with homemade sauce Pomodoro. 15  
(Substitute bolognaise sauce 19)

**Traditional Pasta** – Choice of Linguine, Cappellini, Penne or Fettuccine served in our homemade red sauce. 9 (Whole Wheat Penne 11)

*Other Pasta Sauce Choices:*

**Pomodoro** – Chunky Red Sauce. 10

**Marinara** – Smooth Red Sauce with a touch of Pecorino Romano and butter. 11

**Garlic & Oil** – Shaved garlic sautéed in extra virgin olive oil. 11

**Alfredo** – Creamy Parmesan sauce with a touch of garlic. 14

**Bolognese** – Ground sirloin with a touch of red wine and pulled braised short rib. 15

**Vodka** – Creamy Tomato with a touch of Stoli Vodka. 15

## HEALTHY EATS

*When you need that perfect balance of protein and carbs.*

**Chilean Sea Bass** – Pan seared Chilean Sea Bass Filet with sautéed capers, plum tomatoes, Kalamata olives, roasted garlic and basil in light chardonnay wine sauce accompanied by broccoli florets and Kalamata olive oil. 18

**Pasta di Verdure** – Imported whole wheat penne pasta tossed with sautéed eggplant, spinach, artichoke hearts, mushrooms, asparagus and grape tomatoes in extra virgin olive oil with garlic and Italian herbs. 16

**Pollo ala Mattone** – Marinated and open flame grilled organic free range chicken breast over baby arugula paired with grilled fresh asparagus, red onion and peppers finished with warm balsamic vinaigrette. 16

**Tuna Checca** – Marinated and open flame grilled Ahi tuna steak topped with sautéed plum tomatoes, green olives, capers, onions, and garlic in olive oil served with broccoli rabe. 17

# CHICKEN – VEAL – EGGPLANT

**Limon** – Parmesan egg battered and lightly sautéed in a garlic white wine sauce with lump crab meat, lemon, basil, caper berries and sun dried tomatoes served with imported linguine. 21 - 29 - 19

**Parmesan** – Italian breaded topped with imported provolone cheese and marinara sauce served with imported linguine. 17 - 19 -15

**Chicken Marsala** –Sautéed with exotic mushrooms in a Lombardi's sweet Marsala demi glace garnished with sun dried tomatoes and zest on lemon over imported linguine. 18 – 24 - 16

**Saltim “BOCCA”** – over sautéed spinach topped with Prosciutto, sage and fresh mozzarella finished with mushroom and tomato demi glace served with Tuscan potatoes. 19 – 25 - 17

## SEAFOOD

**Mussels with Potatoes and Red Pepper** – Two pounds of Prince Edward Island mussel's sautéed in olive oil with shaved garlic, red peppers, red bliss potatoes, onions, white wine and fresh sweet basil finished. 18

**Shrimp & Broccoli Scampi** – Eight jumbo Gulf shrimp sautéed with fresh broccoli florets with in a zesty garlic white wine sauce served over imported linguine. 18

**Crab Cakes** – Golden brown Panko breaded pan seared crab cakes in a fire roasted red pepper coulis served with lemon wedge, Tuscan potatoes and sautéed fresh spinach. 26

**Salmon Augustine** – Herb seared salmon filet topped with sautéed Jumbo gulf shrimp, mushrooms, artichoke hearts and plum tomatoes in a Prosecco Key lime reduction served with Tuscan potatoes. 23

**Linguine & Clams** – One dozen local tender little neck clams and chopped clams sautéed in olive oil with shaved garlic, white wine and fresh sweet basil served red or white over imported linguine. 19

**Flounder with Crab** – Egg battered fresh flounder filet topped with sautéed lump crabmeat, diced plum tomatoes and caper berries in a garlic lemon wine sauce served with imported linguine and sautéed fresh broccoli florets. 23

**Fried Jumbo Shrimp** – Eight crispy golden brown hand breaded jumbo Gulf shrimp served over a mountain of our famous fries with homemade coleslaw, lemon wedges and zesty cocktail sauce. 17

**Lobster Arrabiata** – Pan roasted sweet Maine lobster half finished with a mildy spicy red sauce with fresh sweet basil served over imported linguine. 29

# CARNE

**Grilled Flat Iron Steak** – Garlic and Italian herb marinated and open flame grilled flat iron steak topped with crumbled gorgonzola cheese and sweet balsamic syrup served with Tuscan potatoes and spinach with coal fired roasted red peppers. 22

**Filet** – Seared “Certified Angus Beef” mirrored in a webbed sauce Foyot served with Tuscan potatoes and grilled asparagus spears. 32

**Bisteca ala Fiorentina** – Open flame grilled garlic, rosemary and olive oil marinated Porterhouse steak served with Tuscan potatoes grilled asparagus and a homemade steak sauce drizzle. 42

**Veal Chop Rustica** – Pan roasted veal rib chop with marinated grilled artichokes and eggplant in a lemon caper sauce with marinated sweet red and yellow tomatoes and fresh sweet basil served with Tuscan potatoes and sautéed fresh spinach. 38

*Top your steak with Marsala caramelized onion or sautéed mushrooms for an additional \$3.*

## SIDES & EXTRAS

- Tuscan Potatoes 4
- Pasta 4
- Grilled Vegetables 6
- Coal Fired Roasted Meatballs (3) 4
- Sweet Italian Sausage 5
- Broccoli Rabe Aioli 6
- Spinach Aioli 5
- Vegetable Du Jour 4
- Grilled Asparagus 5
- Cole Slaw 3
- French Fries 3

## ADD A SIDE OF HOMEMADE SAUCE TO YOUR PASTA SIDE

- Alfredo 4
- Bolognese 5
- Vodka 5
- Garlic and Oil 3
- Marinara 3
- Pomodoro 2
- Substitute Whole Wheat  
Penne 2

## 12 & UNDER MENU

(Includes a fountain soda)

- Cheese Raviolis 5
- Homemade Baked Macaroni & Cheese 6
- Hand Breaded Chicken Fingers & Fries 7
- Cheeseburger & Fries 5
- Quesadilla 5
- Grilled Cheese on Thick Sliced Wheatberry Bread & Fries 5
- Linguine and Meatball or Vegetables 7
- Pizza 6
- Grilled Chicken with Vegetables 7

## DESSERTS

**Cannoli** – Sweet mascarpone and chocolate chip filled cannoli garnished with chocolate sauce, real whipped cream. 4

**Tiramisu** – Espresso soaked lady fingers layered with sweet mascarpone and finished with a coco dusting and real whipped cream. 8

**Chocolate Tower** – Rich dark chocolate fudge cake layered with chocolate mousse and topped with ganache, finished with chocolate whipped cream and chocolate sauce. 8

**Nutella Mousse** – Fresh sliced bananas topped with homemade nutella mousse finished with real whipped cream toasted hazelnuts and biscotti. 8

**New York Style Cheese Cake** – Need we say more? 7

*Add Cherry, Blueberry or Strawberry topping for an additional 2*

## FROZEN TREATS

Lemon Water Ice  
Chocolate Ice Cream  
Vanilla Ice Cream  
Pistachio Ice Cream  
5

## TAKE OUT BEVERAGES

Soda (20 oz plastic bottle) X  
Soda (2 liter bottle) X  
Fountain Soda X  
Coffee X  
Bottled Water X  
Sobe Life Water X  
Gatorade X

## BEVERAGES

Fountain Soda (Pepsi, Sierra Mist, Diet Pepsi, Ginger Ale, Lemonade) X Pitcher X  
House Brewed Iced Tea X Pitcher X  
Flavored Tea X Pitcher X  
Juice X  
Coffee, Hot Tea, Decaffeinated Coffee or Tea X  
Hot Cocoa X  
Cappuccino X  
Espresso X  
Panna X  
San Pela Grino X

### Meat Temperature Guide



Rare – Cool Red Center  
Medium Rare – Light Pink Center  
Medium – Warm Pink Center  
Medium Well – Cooked Thoroughly  
Well – Cooked Throughout

**Notice:** The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.



## HOUSE RULES

20% Gratuity added to parties of 10 or more.

Unfortunately we do not except credit gift cards.

We offer an additional plate for your sharing convenience at an additional \$5. All food must be split at table to ensure presentation of plating.

Please let our staff members know if you have any allergies or diet restrictions so we can try to accommodate your needs.

### **DELIVERY HOURS:**

Mon – Thu: 11am – 10pm

Fri – Sat: 11am – 11pm

Sun: 12pm – 10pm

### **BOCCA HAPPY HOUR:**

Mon – Fri: 11am – 6pm

*Fast Free Delivery & Pick Up*

**609-823-FOOD (3663)**

**609-823-6900**

8013 Ventnor Avenue,  
Margate City, NJ



**[www.boccanj.com](http://www.boccanj.com)**

