

SPARKLING

CANTINA MARILINA 12/23/45
Terre Siciliane Fedelie Rosato NV (Sicily)

LIVIO SASSETTI 15/29/57
Pertimali Prosecco Brut NV (Veneto)

ROSÉ

↓ **SCARPETTA, FRICO ROSATO** 10/19/37
Sangiovese/Cabernet Sauvignon/Merlot 2017 (Tuscany)

LA SPINETTA, ROSE DI CASANOVA 13/25/49
Sangiovese/Prugnolo Gentile 2017 (Tuscany)

GRACI 15/29/57
Etna Rosato, Nerello Mascalese 2017 (Sicily)

WHITE

↓ **GOTHAM PROJECT** 10/19/37
Gazerra, Pinto Grigio 2017 (Trentino)

POJER E SANDRI 14/27/53
Palai, Müller-Thurgau 2016 (Trentino)

BELLUS 15/29/57
Caldera, Falanghina 2016 (Campania)

BENANTI 17/33/65
Etna Bianco, Carricante 2016 (Sicily)

RYME CELLARS 15/29/57
Hers, Vermentino 2017 (Carneros)

GIORDANO LOMBARDO 10/19/37
Vigne di San Martino, Gavi di Gavi 2016 (Piedmont)

MASSICAN -/-/90
Gemina Pinot Grigio/Greco di Tufo 2016 (Napa Valley)

PRA 12/23/45
Otto Soave, Garganega/Trebbiano 2016 (Veneto)

BRUNO ROCCA 20/39/77
Langhe Cadet, Chardonnay 2015 (Piedmont)

BORGIO DEL TIGLIO, MILLEUVE 12/23/45
Chardonnay/Friulano/Sauvignon 2015 (Friuli)

VALLE DELL'ACATE 13/25/49
Zagra, Grillo 2017 (Sicily)

LE VIGNE DI ZAMÓ, COLLI ORIENTALI 18/35/69
Pinot Grigio 2016 (Friuli)

RED

TAMI, TERRE SICILIANE 13/25/49
Frappato 2016 (Sicily)

MONTEFRESCO 10/19/74
Montepulciano d'Abruzzo 2016 1.5l (Abruzzo)

ARIANNA OCCHIPINTI -/-/110
Siccango, Nero D'Avola 2016 (Sicily)

PIERO RICCARDI LORELLA REALE 16/31/61
Collepazzo, Cesanese 2015 (Lazio)

CALABRETTA SICILIA VIGNA VECCHIE 19/37/73
Nerello Mascalese 2007 (Sicily)

FATTORIA MONDO ANTICA, MARA 13/25/49
Barbera 2016 (Piedmont)

LA COLOMBINA 13/25/49
Rosso di Montalcino, Sangiovese 2015 (Tuscany)

ANTONIO VALLANA, CAMPII RAUDI 14/27/52
Nebbiolo VdT 2007 (Piedmont)

TRATTURI, SALENTO 10/19/37
Primitivo 2016 (Puglia)

AURELIO SETTIMO -/-/105
Barolo, Nebbiolo 2012 (Piedmont)

CASALOSTE 20/39/77
Chianti Classico Riserva, Sangiovese 2011 (Tuscany)

COLPETRONE 16/31/61
Sagrantino di Montefalco, Sagrantino 2011 (Umbria)

FROZEN

NEGRONI SLUSH \$11
Gin, Campari, Vermouth, Orange

SPRITZ

↓ **APEROL (ON TAP)** \$11
Aperol, Prosecco

ROSÉ \$11
Cocchi Rosa, Rose, Strawberry, Sparkling Rosé

GREEN MARKET \$11
Tequila, Cucumber, Vermouth, Elderflower, Celery

ORCHARD SANGRIA \$12
Fortified Wine, Jamaican Rum, Peach, Apricot, Vanilla, Prosecco

LEMON \$11
Vodka, Cocchi Americano, Limoncello, Bergamot

PURPLE \$11
Blson Grass Vodka, Lavender, Blackberry Shrub, Lemon

DERBY CUP \$11
Bourbon, Pimms, Grapefruit, Chamomile

BEER

BIRRA MORETTI LAGER \$6

OTHER HALF AINT NOTHING NICE IPA \$14

SPRINGDALE PEARLY WIT (16OZ) \$12

ZERO GRAVITY LITTLE WOLF PALE ALE \$8

THREES BREWING VLIET PILSNER (16OZ) \$8

GRAFT FARM FLOR CIDER \$8

BARRIER RIPRAP PORTER (16OZ) \$12

VON TRAPP KOLSCH \$8

LOST NATION GOSE (16OZ) \$10

BEVERAGES

ARANCIATA \$4

CHINOTO \$4

GINGER BEER \$4

LIMONATA \$4

LEMONCOCCO \$5

MEXICAN COKE \$4

SHARE

BOCCE BREAD Whipped Ricotta and Extra Virgin Olive Oil	\$ 12
MARKET GREENS Caper Vinaigrette, Red Onion, Toasted Marcona Almonds	\$ 14
CUCUMBER SALAD Horseradish, White Balsamic Vinegar, Pistachios	\$ 14
SNAP PEA CAESAR Parmigiano, Mint, Black Pepper	\$ 15
SEA BREAM CRUDO Fennel, Pine Nuts, Tarragon	\$ 16
DIVER SCALLOP CRUDO Cherries, Almonds, Lime	\$ 19
FRITTO MISTO Calamari, Shrimp, Porgy, Garlic Aioli	\$ 18
FRESH PAPPARDELLE Market Pesto, Pistachio, Parmigiano	\$ 19
TAGLIOLINI Blue Crab, Lemon, Parsley	\$ 20
RIGATONI Roasted Pork, Calabrian Chile, Saffron	\$ 21

PIZZA

CHEESE Tomato, Oregano, Fresh Mozzarella, Pecorino, Parmigiano	\$ 16
THE FARM Fresh Mozzarella, Chilis, Green Garlic, Market Greens, Fresh Herbs	\$ 19
MUSHROOM Fresh Mozzarella, Roasted Mushroom, Bayley Hazen Blue, Fried Garlic	\$ 17
PEPPERONI Pepperoni, Tomato, Aged Mozzarella, Pecorino, Oregano, Pickled Chilis	\$ 18
SAUSAGE Tomato, Roasted Peppers, House Pork Sausage, Mozzarella, Pecorino	\$ 18
SCAMPI Shrimp, White Wine, Heirloom Tomatoes, Garlic	\$ 20

BOCCE IS A CASHLESS RESTAURANT.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.