BOCCA

social

– sundays –

A SELECTION OF ROASTS & FULL MENU AVAILABLE

£15.95 PER ROAST | 2-4-1 COCKTAILS 12-2PM

@BOCCASOCIAL

BOCCA social

NIBBLES

MIXED OLIVES (Vg) (GF)
A selection of marinated Italian olives **2.95**

BREAD SELECTION (Vg)
Served with aged balsamic & extra virgin olive oil **3.75**

PADRON PEPPERS (V) (GF)
Deep fried small green peppers with maldon sea salt & aged gorgonzola **3.95**

TOMATO BRUSCHETTA (V) (GF)
Fresh tomato, basil, virgin olive oil served on charred bread **3.95**

ANTIPASTI

WILD MUSHROOM & TRUFFLE ARANCINI (V)
Deep fried breaded balls of wild mushroom and black truffle risotto **6**

POTTED CHICKEN LIVER PATE
Served with onion marmalade and charred bread **6**

CURED BEEF CARPACCIO (GF) (N)
With cherry tomatoes, rocket, pine nuts, parmesan and basil oil **9.5**

CALAMARI FRITTI
Deep fried calamari served with lemon mayo **6.5**

MELANZANE ALLA PARMIGIANA (V)
Oven-baked aubergine slices layered with tomato sauce and parmesan cheese. **7.25**

PROSCIUTTO & MELONE
36 months dried aged parma ham and honeydew melon **8.5**

SMOKED SALMON
Served with pickled green chilli, avocado, mixed leaves salad, orange dressing crostini **7.5**

CAPRESE (V) (GF)
Buffalo mozzarella, cherry tomatoes and basil dressing **6.95**

POLPETTE (MEATBALLS) BEEF & PORK
Meatballs seasoned with chopped parsley and garlic, cooked in tomato sauce **6.5**

GAMBERONI (GF)
Fresh king prawns in a chilli & garlic sauce **8.95**

main courses

CARNE

THE BEST OF BRITISH MEAT

TAGLIATA DI FILETTO DI MANZO 225g (GF)
Sliced Aberdeen fillet **23.5**

BISTECCA 255g (GF)
Black Angus Sirloin Steak **19.5**
Steaks served with burned shallots puree, butter spinach and choice of sauce (Garlic butter, peppercorn or Barolo jus)

LAMB CUTLETS
Herb crusted lamb cutlets, with pan fried peppers, roasted potatoes and red wine jus **16.95**

PORCHETTA (GF)
12 hour slow cooked pork belly, neapolitan friarielli, mash potato and meat jus **15.5**

CHICKEN MILANESE
Breaded chicken breast accompanied with spaghetti pasta in a spicy tomato sauce **14.95**

SCALOPPINA DI VITELLLO
Veal escallops cooked in lemon sauce and served with mix herbs aubergine and butter new potatoes **17.95**

PESCE

OUR FRESH FISH IS CAUGHT FROM SUSTAINABLE SOURCES AND HANDPICKED DAILY

PAN FRIED SEABASS (GF)
Tenderstem broccoli, new potatoes and a sour tomato sauce **18.5**

LOIN OF COD (GF)
Confit butternut squash and spinach **15.95**

MUSSELS SAUTE
Chilli, garlic, parsley & white wine served with french fries **14.5**

MUSSELS MARINARA
Chili, Garlic, Cherry tomato, Oregano and white wine, served with french fries **14.5**

PAN FRIED SALMON (GF)
Served with onion and potato graten & chilli and garlic green beans **16.95**

VEGAN MENU AVAILABLE ON REQUEST

GLUTEN FREE PASTA ALSO AVAILABLE

PASTA

LIKE MAMMA MAKES IT...

TROFIE AL PESTO (V) (N)
Fresh basil leaves, parmesan, garlic, toasted pine nuts & extra virgin olive oil **9.5**

GNOCCHI (V)
Potatoes gnocchi, zucchini cream , scamorza cheese, basil and Parmesan **10.95**

SEAFOOD RISOTTO (GF)
Fresh calamari, prawns, mussels and crab in a tomato, garlic, chilli and parsley sauce **12.95**

BOLOGNESE FETTUCCINI
Classic beef & pork bolognese sauce **10.95**

CRAB AND CHILLI LINGUINE
Fresh crab ragu, chilli, garlic and parsley topped with deep fried soft shell crab **15.95**

TUNA SPAGHETTI (V)
Yellow fin tuna fish ,chilli, garlic, parsley and lemon zest **17.95**

KING PRAWN LINGUINE
Linguine pasta with Mediterranean king prawns, chilli & Italian cherry tomatoes **15.75**

INSALATA

MIXED LEAF SALAD WITH CHERRY TOMATOES, OLIVES, CARROT SHAVINGS, CUCUMBER, SPRING ONIONS AND A HONEY & MUSTARD DRESSING (V) (GF) **6.50**

+ Grilled chicken **5**
+ Mozzarella & avocado **5**
+ Pan fried seabass fillet **8**
+ Fillet steak **9**
+ King prawns **8**

SIDES

CHILLI & GARLIC TENDERSTEM BROCCOLI (V) (GF) **4.5**

CHLLI & GARLIC GREEN BEANS (V)(GF) **4.5**

FRIED AUBERGINE CUBES & CHERRY TOMATO (V) **4.5**

ZUCCHINI FRITTI (V) **4**

BUTTER SPINACH (V) (GF) **4.5**

CRUSHED HERB POTATOes (V) (GF) **4.5**

CHUNKY CHIPS OR FRENCH FRIES (V) (GF) **4.5**

TRUFFLE CHIPS (V) (GF) **6.5**

ALLERGY INFORMATION

For any allergens or intolerances please make your server aware before placing your order.

(GF) **GLUTEN FREE** (V) **VEGETARIAN** (N) **CONTAINS NUTS** (Vg) **VEGAN**

Discretionary 10% Service Charge will be added to your bill with thanks.

#BOCCASOCIAL

WINES

WHITE WINES	175ML	250ML	750ML
Trebbiano IGT Rubicone, Rometta	5.9	8.1	22.95
Pinot Grigio delle Venezie IGT, Sartori	7.2	9.2	26.95
Chardonnay, Stormy Cape	7.9	9.2	29.95
Land Made Sauvignon Blanc, Yealands	9.9	11.8	33.95
Vermentino, Da Vinci			33.95
Gavi di Gavi, La Minaia, Nicola Bergaglio			38.25
Sancerre, Domaine Michel Gerard Et Fils			43.95
Chablis, Domaine Bernard Defaix			46.95

DESSERT WINE	100ML	500ML
Moscato d'Asti, Fontanafredda	7.95	27.95

RED WINES	175ML	250ML	750ML
Sangiovese IGT Rubicone, Rometta	5.9	8.1	22.95
Merlot Lanya, Vinedos Puertas	7.2	9.2	26.95
Barbera Amonte, Volpi	7.9	9.8	29.95
Melodias Malbec, Trapiche	9.9	11.8	33.95
Brunito Rosso Toscana IGT, Da Vinci			33.95
Petit Cabernet Sauvignon, Ken Forrester Wines			34.95
The Stump Jump Shiraz, d'Arenberg			34.95
Primitivo Salento, Boheme			36.95
Are You Game Pinot Noir, Fowles Wine			37.95
Chianti Classico, Da Vin			41.95
Barolo DOCG, Ascher			63.95
Amarone Valpantena DOCG, Bertani			68.95
Brunello di Montalcino, Il Poggione			85

ROSE WINES	175ML	250ML	750ML
Rosato Veronese IGT, Veritiere	5.9	8.1	22.95
Pinot Grigio Blush delle Venezie DOC, Il Sospiro	7.2	9.2	26.95
Comte de Provence, Roubertas			33.95
Whispering Angel, Caves d'Esclans			48.95

PROSECCO & SPARKLING	125ML	750ML
Frizzante 1754, A Fine Italian Sparkling Wine	6.5	
Fiabesco, Prosecco Treviso DOC, Vinicola Serena		29.95
Skinny Prosecco 1754 Brut		31.95
Prosecco 1754 Extra Dry		31.95
Rosé 'Brut de Noir' Cleto Chiarli		34.95

CHAMPAGNE	125ML	750ML
Laurent Perrier La Cuvée Brut NV	11.5	55.95
Lauren Perrier Rose NV		110
Veuve Cliquot Yellow Label		110
Nectar Imperial Moet & Chandon		120
Dom Perignon 2010		220

BEER/CIDER

DRAUGHT	1/2	PINT
Bocca Lager	3	5.3
Peroni Nastro Azzurro	3.4	5.95
Anytime Pale Ale	3.7	6.5

BOTTLED	
Corona 330ml	4.75
Birra Moretti 330ml	4.75
Peroni Nastro Azzurro	4.75
Peroni Libera 0%	4.5
Rekorderlig Strawberry & Lime / Mixed Berries 500ml	5

All prices are inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your bill.
In accordance with the Weights and Measures Act 1985, the measure for gin vodka, whisky and other spirits sold in these premises is 50ml and multiples thereof.

COCKTAILS

SPRITZERS

Bellini 9.95
Prosecco with a dash of peach puree

Rossini 9.95
Refreshing combination of strawberry and prosecco

Hugo Spritz 10.25
Perfect mix of elderflower, mint, lime, and prosecco

Bolivian Spritz 10.25
From the mountains of Bolivia in your glass. Coca Leaf liquor, lime, prosecco, and a touch of limoncello

Violet Spritzer 10.25
Deliciously Boe violet gin topped with prosecco and lavender.

Aperol Spritz 10.25
Italian Classic.... Aperol, prosecco, and soda water

BOCCA CLASSICS

Appletini 10.25
Vodka, green apple liqueur, apple juice and lime juice

Negroni 10.25
Perfect balance between Campari, Gin, and Red Vermouth

Cosmopolitan 10.25
Vodka, orange liqueur, lime juice and cranberry juice

Pornstar Martini 10.25
Vanilla Vodka, Passion fruit puree, Passoa liqueur served with a side of prosecco

Strawberry Daiquiri 10.25
Rum, lime juice, sugar, and strawberry puree

Margarita 9.95
Silver Tequila, orange liqueur, lime juice and sugar

Amaretto Sour 9.95
Amaretto Disaronno, egg white, lemon juice and sugar

Mojito 10.25
Rum, mint, lime, and sugar. Have it either classic or flavoured with passion/ raspberry/strawberry.

Caipirinha 9.95
Brazilian cachaca, sugar and lime

Angelo Azzuro 10.25
Italian classic with gin, orange liquor and blue curacao

** Any non listed classic cocktails available on request*

BOCCA SIGNATURES

Mikonos Iced Tea 10.95
Metaxa 12 brandy, peach liquor, lime juice, sugar and freshly brewed tea

Sbagliato Punch 10.95
Rum, brandy, strawberry and raspberry, lemon, sugar topped with prosecco

Nocci e Latte 10.95
Amaretto Disaronno, Hazelnut liquor, coconut rum, sugar and milk

Giardino dell'Eden 10.95
Botanist Gin, Agwa Coca leaf liqueur, lemon juice and elderflower tonic

Bacca Rossa 10.95
Red berry Cîroc, bubble-gum syrup, lime juice, cranberry juice, and egg white

Limore di Amalfi 10.95
Amalfi Gin, Limoncello, lemon juice, sugar, fresh basil topped with prosecco

Citronella 10.95
Vodka, orange liquor, lemon juice, sugar, mint, and lemongrass with a touch of tonic water

Delizia al Chocolate 10.95
Dark chocolate liquor, white cacao liquor, rum and liquid chocolate

Spiced Margarita 10.95
Tequila blanco, orange liquor, lime juice, chilli flakes and sugar syrup

MOCKTAILS

Lavender Lemonade 6.4
Lemonade with lavender infused syrup

Tonico Fresco 6.4
Elderflower cordial, lime juice, cucumber, tonic water

Virgin Mojito 6.4
Classic, Passionfruit, Strawberry & Lychee or Raspberry

SOFT DRINKS

Coke/Diet Coke/Coke Zero 330ml 3.5
Fanta Orange 330ml 3.5
Fever Tree Range 200ml 2.25
Tonic/Light Tonic/Elderflower Tonic/Lemonade/Soda/Ginger Beer/Ginger Ale

WATER

San Pellegrino Sparking Water / Acqua Panna Still Water 3.95

JUICES

Apple / Orange / Pineapple / Cranberry / Tomato 3.95