



Campo di Bocce of Livermore

Italian Ristorante, Bar and Bocce Club

Est. 2006

APPETIZERS...ANTIPASTI

<p>CALAMARI 12.5 flash fried and golden crispy, served with Gremolata and remoulade sauces</p> <p>SALMON CARPACCIO 13 thin sliced sashimi fillet, drizzled with a lemon aioli, extra virgin olive oil, garnished with red onion, fried capers and bitter greens</p> <p>ANTIPASTO  13 an array of italian meats and fresh mozzarella, marinated artichokes and italian olives</p> <p>CHEESY GARLIC BREAD 7.25 grilled italian bread, fresh garlic, and melted mozzarella cheese, served with marinara</p>	<p>STEAMED CLAMS 14.5 a bounty of steamed clams in white wine, garlic, tomatoes and finished with basil</p> <p>PANCETTA PRAWNS  15.5 grilled jumbo prawns wrapped in imported pancetta with a hint of white wine</p> <p>SPINACH DIP 9 garden fresh spinach, aged parmesan, Mozzarella and garlic cream, served with toast points</p> <p>FRIED RAVIOLI 8.5 hand breaded, served with marinara</p>	<p>MEATBALL SLIDERS 12.5 our famous meatball on a sweet hawaiian roll with marinara, gorgonzola and arugula</p> <p>CAPRESE  12 fresh mozzarella, tomatoes, and pine nuts served with extra virgin olive oil, aged balsamic vinegar, black pepper and basil</p> <p>ARTISAN CHEESE BOARD 16.5 chef's selection of cheeses, herbed breadsticks, marinated castelvetro olives, seasoned nuts, and dried apricots</p> <p>BRUSCHETTA 8.5 crostini with sonoma chevre, vine ripened tomatoes, roasted peppers, garlic and fresh basil</p>
---	---	---

SOUP AND SALAD... MINISTRA E INSALATA

HOUSE SALAD  mix of lettuce accompanied with red onions, tomatoes, parmesan cheese and rustic croutons tossed with our house red wine vinaigrette	8.25
CAESAR romaine lettuce with rustic croutons, shaved parmesan and tossed with our zesty classic dressing	8.25
SPINACH SALAD baby spinach tossed in a white balsamic dijon vinaigrette with pancetta, hard cooked egg and naval oranges	8.25

Also available with shrimp, grilled chicken, Tuscan tuna salad or grilled salmon
Salads can be ordered in half size

SOUP OF THE DAY- ask server for details	Cup 4.5 Bowl 6
--	----------------

PASTA...PASTA

SPAGHETTI AND MEATBALLS a classic favorite (with or without meat sauce)	17.5
CHICKEN AND BROCCOLINI penne pasta and grilled marinated chicken, with broccolini and red chili flakes, finished in a veloute sauce	17.5
LASAGNA six layers of pasta, bolognese sauce and three cheeses.	17.5
GNOCCHI GORGONZOLA potato dumpling gnocchi, tomatoes and baby spinach tossed in a gorgonzola cream sauce	16.5
CALABRESE fettuccini pasta with spicy italian sausage, classic marinara sauce and baby spinach	17.5
SAUSAGE FARFALLE farfalle pasta tossed with sweet italian sausage, red bell pepper, broccolini, spinach, extra virgin olive oil and shaved parmesan	17.5
FETTUCCHINI ALFREDO fettuccini pasta with our rich alfredo sauce	14.5
RICE PENNE  sundried tomato pesto with bermuda onions, crimini mushrooms and grilled chicken	18.5
BEEF RAVIOLI pasta pillows filled with beef, cheese and herbs topped with choice of Bolognese or marinara and shaved parmesan	18.5

 gluten free items

**BEEF, LAMB, AND
CHICKEN...MANZO, AGNELLO E POLLO**

LUIGI'S SPECIAL sausage, ground beef, sautéed mushrooms, onions, and spinach folded into scrambled eggs topped with shaved parmesan	16.5
CHICKEN MARSALA sautéed chicken scaloppini finished with a mushroom marsala demi-glace, garlic mashed potatoes and vegetables	19
CHICKEN PICCATA sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables	19
CHICKEN PARMESAN breaded chicken breast with marinara, melted mozzarella, spaghetti and vegetables	19.5
NEW ZEALAND LAMB LOLLIPOPS four garlic and mint marinated lamb chops, balsamic syrup, mashed potatoes and vegetables	29.5

**SEAFOOD...FRUTTI DI
MARE**

DAILY SEAFOOD SPECIALS please inquire with your server about our chef's selection of the day!	priced daily
GRILLED SALMON atlantic farm raised salmon served with herbed risotto and seasonal vegetables	22
CIOPPINO jumbo prawns, clams, mussels, shrimp, calamari and fresh fish stewed together in a spicy garlic tomato broth	26
SHRIMP AND LINGUINE sautéed shrimp and linguine pasta tossed in garden fresh pesto sauce with sun dried tomatoes	18.5
LINGUINE AND CLAMS sautéed clams with linguine and finished with white wine, garlic and olive oil	18

**SANDWICHES AND
CALZONES...PANINI E CALZONE**

all sandwiches are served with fries...or you can substitute your choice of salad for an additional \$1.50(except calzones)

MEATBALL three of our classic meatballs covered in marinara with melted mozzarella on a fresh baked hoagie roll	11.5
MEDITERRANEAN LAMB BURGER 1/2 pound herbed ground lamb patty topped with a dilled greek yogurt feta spread, roasted red peppers and arugula served on a toasted ciabatta roll	16.5
BOCCE BURGER flame broiled to your liking and topped with your choice of cheese: swiss, cheddar, provolone or gorgonzola	11.5
MEAT CALZONE meatballs, italian sausage, salami, pepperoni and mozzarella folded in our crispy pizza crust	13.5
VEGGIE CALZONE- eggplant, spinach, tomatoes, mushrooms, roasted bell peppers, caramelized onions and mozzarella folded in a crispy crust	13.5

the following sandwiches are served daily until 5:00pm

CAPRESE PANINI fresh mozzarella, tomato, with pesto and arugula on focaccia	11.5
CHICKEN SALTIMBOCCA- grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone cheese and pesto aioli	12.5
ITALIAN DIP thin sliced roast beef topped with sweet italian peppers and provolone cheese on a sweet hoagie roll and served with au jus	13.5
TRI-TIP AND ARUGULA grilled tri-tip with tomatoes, arugula, creamy horseradish and red onions on a toasted ciabatta roll	13.5
SALMON CLUB grilled salmon filet, pancetta, avocado, tomatoes, red onions, butter lettuce and lemon thyme aioli on toasted ciabatta	13.5
TUSCAN TUNA SALAD SANDWICH albacore tuna, red onion, lemon zest, capers, celery, red peppers, thyme, parsley and pine nuts tossed in extra virgin olive oil and served on focaccia with arugula and tomatoes	11.5

PIZZA...PIZZA

ARTICHOKE CHICKEN- pesto, artichoke hearts, grilled chicken, mozzarella, sundried tomatoes and feta cheese

PICCOLO...SMALL (8")
9.5

ARUGULA- fontina cheese, caramelized onions, and granny smith apples, topped with arugula and truffle oil
SHRIMP AND PESTO- shrimp, basil pesto and mozzarella

MEDIO...MEDIUM (12")
19

SUPREME VEGGIE- portobello mushrooms, tomatoes, roasted peppers, spinach and mozzarella cheese
MARGHERITA- tomatoes, extra virgin olive oil, fresh mozzarella and basil

GRANDE...LARGE (16")
25

PUTTANESCA- capers, tomatoes, fresh mozzarella, anchovies, finished with arugula and extra virgin olive oil
MEAT AND VEGGIE- italian sausage, salami, mushrooms, onions, tomatoes and baby spinach
LUIGI'S- salami, italian sausage, pepperoni, prosciutto

BOAR SAUSAGE- boar sausage and roasted potatoes with rosemary

GORGONZOLA- prosciutto, mozzarella, gorgonzola cheese, and candied walnuts