

PIZZA & CALZONES

SMALL (8") 10 - MEDIUM (12") 21 - LARGE (16") 27

ARTICHOKE CHICKEN

pesto**, artichoke hearts, grilled chicken, mozzarella, sun dried tomatoes, and feta cheese

PANCETTA AND ARUGULA

tomato sauce, pancetta, fontina cheese, caramelized onions, and granny smith apples, topped with arugula and truffle oil

SUPREME VEGGIE

portobello mushrooms, tomatoes, roasted peppers, spinach, and mozzarella cheese

MARGHERITA

traditional, tomato sauce, fresh mozzarella, and finished with fresh basil

ROASTED BROCCOLINI

three cheese, pesto** sauce, portobello mushrooms, black olives, roasted broccolini and garlic

MEAT AND VEGGIE

italian sausage, salami, mushrooms, onions, tomatoes, and baby spinach

LUIGI'S

salami, italian sausage, pepperoni, prosciutto

MEAT CALZONE - 14

meatballs, italian sausage, salami, pepperoni and mozzarella folded in our crispy pizza crust

VEGGIE CALZONE - 14

eggplant, spinach, tomatoes, mushrooms, roasted bell peppers, caramelized onions and mozzarella folded in a crispy crust

SANDWICHES

MEATBALL - 12

three of our classic meatballs covered in marinara with melted mozzarella on a fresh baked hoagie roll

TRI TIP AND ARUGULA - 14

grilled tri tip* with tomatoes, arugula, creamy horseradish, and red onions on a toasted ciabatta roll

TUSCAN TUNA SALAD - 12

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

SALMON CLUB - 14

grilled salmon* fillet, pancetta, avocado, tomatoes, red onion, butter lettuce, and lemon thyme aioli on toasted ciabatta

CHICKEN SALTIMBOCCA - 13

grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone and pesto**

BOCCE BURGER* - 12

flame broiled to your liking and topped with your choice of cheese: swiss, cheddar, provolone, or gorgonzola

CAPRESE PANINI - 11

fresh mozzarella, tomato, with pesto** and arugula on focaccia

MEDITERRANEAN LAMB BURGER - 17

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

ALL SANDWICHES ARE SERVED WITH FRIES...
OR YOU CAN SUBSTITUTE YOUR CHOICE OF SALAD FOR AN ADDITIONAL - 2

ciao!



Campo di Bocce

OF FREMONT

Lunch

*Please be aware that eating raw or undercooked food items can cause health complications.

**Contains nuts

APPETIZERS

CALAMARI - 13

flash fried and golden crispy, served with gremolata and remoulade sauces

SALMON CARPACCIO - 13.5

thin sliced sashimi* fillet, drizzled with a lemon aioli, extra virgin olive oil, garnished with red onion, fried capers and bitter greens

CHEESY GARLIC BREAD - 8

grilled italian bread, fresh garlic, and melted mozzarella cheese, served with marinara

MEATBALL SLIDERS - 13

our famous meatball on a sweet hawaiian roll with marinara, gorgonzola, and arugula

CAPRESE SALAD - 12

fresh mozzarella, tomatoes, and pine nuts served with extra virgin olive oil, balsamic vinegar, black pepper and basil

ROASTED RED PEPPER HUMMUS- 10

puree of chick peas, red peppers, tahini, garlic, extra virgin olive oil served with warm flat bread

ANTIPASTO - 13.5

an array of italian meats and fresh mozzarella, marinated artichokes and italian olives

STEAMED CLAMS - 15

a bounty of steamed clams in white wine, garlic, tomatoes, finished with basil, with toasted points

BRUSCHETTA - 9

crostini with sonoma chevre, vine ripened tomatoes, roasted peppers, garlic, and fresh basil

ARTISAN CHEESE BOARD - 17

chef's selection of cheeses, herbed breadsticks, marinated castelvetro olives, and seasoned nuts

PANCETTA WRAPPED

PRAWNS - 16

grilled jumbo prawns wrapped in imported pancetta with a hint of white wine

SOUP & SALAD

HOUSE SALAD - 9

mix of lettuce accompanied with red onions, tomatoes, parmesan cheese and rustic croutons tossed with our house red wine vinaigrette

CAESAR SALAD - 9

romaine lettuce with rustic croutons, shaved parmesan and tossed with our zesty classic dressing*

ARUGULA SALAD - 9

sun dried tomatoes, slivered almonds, shaved parmesan cheese, tossed in a white balsamic vinaigrette

SOUP OF THE DAY

ask server for details
Cup 5 - Bowl 6.5

ADD SAUTÉED SHRIMP, GRILLED CHICKEN, GRILLED SALMON*, TRI TIP*, OR TUSCAN TUNA SALAD - 8

PASTA

SPAGHETTI AND MEATBALLS - 17.5

a classic favorite with or without meat sauce

CHICKEN AND BROCCOLINI - 18

penne pasta and grilled marinated chicken, with broccolini and red chili flakes, finished in a veloute sauce

GNOCCHI GORGANZOLA - 17

potato dumpling gnocchi, tomatoes and baby spinach tossed in a gorgonzola cream sauce

FETTUCCINE ALFREDO - 15

fettuccine pasta with our rich alfredo sauce

RICE & CORN PENNE - 18.5

crimini mushrooms, sun dried tomatoes, chili flakes and spinach in a light roasted garlic tahini, topped with chimichurri

SHRIMP AND LINGUINE - 19.5

sautéed shrimp and linguine pasta tossed in garden fresh pesto** sauce with sun dried tomatoes

LINGUINE AND CLAMS - 19

sautéed clams with linguine and finished with white wine, garlic and olive oil

SAUSAGE FARFALLE - 18

farfalle pasta tossed with sweet italian sausage, red bell pepper, broccolini, spinach, extra virgin olive oil and shaved parmesan

LASAGNA - 18

six layers of pasta, bolognese six layers of pasta, bolognese and pesto** sauce, and three cheeses

BUCATINI ARABIATTA - 16

thick spaghetti tubes tossed in a spicy marinara sauce with chili flakes, fresh basil, roasted tomatoes, bermuda onion, lemon zest, topped with herbed bread crumbs

ENTREES

GRILLED NEW YORK - 29

12oz new york strip* with crispy onions, garlic mashed potatoes, romesco and chimichurri sauces, with seasonal vegetables

CHICKEN MARSALA - 19.5

sautéed chicken scaloppini finished with a mushroom marsala demi-glace, garlic mashed potatoes, and seasonal vegetables

CHICKEN PICCATA - 19.5

sautéed chicken scaloppini with lemon caper butter sauce, herbed risotto, and seasonal vegetables

CHICKEN PARMESAN - 20

breaded chicken breast with marinara, melted mozzarella, spaghetti and vegetables

EGGPLANT NAPOLEON - 17

layers of breaded eggplant with grilled portobello mushroom, sautéed spinach, pan seared roma tomatoes, provolone cheese and marinara sauce

GRILLED SALMON - 23

atlantic farm raised salmon* served with herbed risotto and seasonal vegetables

CIOPPINO - 26

jumbo prawns, clams, mussels, shrimp, calamari and fresh fish stewed together in a spicy garlic tomato broth, with toasted points

