

## PIZZA

MEDIUM (12") 18.5 - LARGE (16") 25

### SUPREME VEGGIE

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

### MEAT AND VEGGIE

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

### LUIGI'S

salami, italian sausage, pepperoni, prosciutto

### MARGHERITA

roma tomatoes, extra virgin olive oil, fresh mozzarella and basil

### BOAR SAUSAGE

boar sausage and roasted potatoes with rosemary

### GORGONZOLA

prosciutto, mozzarella, gorgonzola cheese, and honeyed walnuts



# Campo di Bocce

## OF LOS GATOS

### BOCCE GAME RULES

Bocce is a simple game played with two teams consisting of 1-6 players. The object is to get the Bocce ball as close to the silver ball "pallino" as possible.

Step 1: To start the game, a coin toss determines which team goes first. The winner of the coin toss then throws the pallino beyond half way, without hitting the back wall, the same team then throws their first Bocce ball, trying to get as close to the pallino as possible

Step 2: The opposing team then rolls until they are closer, or runs out of balls, this repeats until all Bocce balls are thrown

Step 3: The team with the closest Bocce ball(s) to the pallino gets that amount of points, up to a max of 6 points, or one point per Bocce ball

Step 4: The Bocce balls are then brought to the opposite end of the court. The team that scored on the previous frame, then throws out the pallino and starts the next frame

Step 5: The first team to 12 points wins

Step 6: Have fun!

**SEMPRE BOCCE!**

ciao!

Dinner

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

\*\*Contains pine nuts

# Dinner

## APPETIZERS

### CALAMARI - 13

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

### CHEESY GARLIC BREAD - 8

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

### MEATBALL SLIDERS (3) - 11

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

### ARANCINI BALLS (2) - 12

herb risotto with ground boar sausage, prosciutto, and aged parmesan, breaded, flash fried, and served atop marinara sauce

### ARTISAN CHEESE PLATE - 17

chef's selection of three local and imported cheeses served with italian olives, caper berries, dried cranberries, almonds, and breadsticks

### SPINACH DIP - 9

garden fresh spinach, aged parmesan, mozzarella, and garlic cream, served with toasted bread

### ANTIPASTO - 13.5

a rustic array of italian meats and cheeses, with italian olives

### STEAMED MUSSELS AND CLAMS - 15

a bounty of steamed mussels and clams in a broth of white wine, garlic, and tomatoes

### BRUSCHETTA (6) - 9

crostini with sonoma chevre, vine ripened tomatoes, garlic, fresh basil, and shaved parmesan

### PANCETTA WRAPPED PRAWNS (5) - 16

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

## SALAD & SOUP

### HOUSE SALAD - 9

mix of lettuce with red onions, roma tomatoes, gorgonzola cheese, with house vinaigrette

### CAESAR SALAD - 9

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

### SPINACH SALAD - 9

baby spinach tossed in white balsamic dijon vinaigrette with pancetta, hard boiled egg, and naval oranges

### SOUP OF THE DAY

ask server for details  
Cup 5 - Bowl 6.5

### ADD GRILLED SHRIMP, GRILLED CHICKEN, OR GRILLED SALMON\* - 8



## PASTA

### SPAGHETTI - 14

a classic favorite  
(with marinara or meat sauce)  
Add meatballs - 6

### CHICKEN AND BROCCOLINI - 18

penne pasta with sautéed chicken, broccolini, red chili flakes, and a light cream sauce

### FETTUCINE ALFREDO - 15

fettuccine pasta with our rich alfredo sauce

### CHEESE RAVIOLI - 16

choice of marinara, meat sauce, alfredo, or pesto cream sauce\*\*

### LINGUINE AND CLAMS - 19

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

### SAUSAGE ITALIANO - 18

penne pasta with sweet italian sausage, red and green bell pepper, broccoli, spinach, extra virgin olive oil, and shaved parmesan

### LASAGNA - 18

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

### SUBSTITUTE ANY PASTA FOR GLUTEN FREE PENNE - 2

excludes lasagna and ravioli

## ENTREES

### CHICKEN MARSALA - 19.5

sautéed chicken scaloppini finished with a mushroom marsala demi-glace, herbed risotto, and seasonal vegetables

### CHICKEN PICCATA - 19.5

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

### BOCCE BURGER - 14

flame broiled, hand-made angus chuck and brisket patty\* with lettuce, tomato, onion, aioli, and your choice of cheese: swiss, cheddar, provolone, or gorgonzola

### CHICKEN PARMESAN - 20

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

### GRILLED CHICKEN - 16.5

grilled chicken breast served with roasted red potatoes and vegetables

### EGGPLANT PARMESAN - 18.5

multiple layers of eggplant, marinara sauce, mozzarella, and parmesan cheese

### GRILLED SALMON - 23

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

### CIOPPINO - 26

prawns, clams, mussels, shrimp and fresh fish stewed together in a spicy garlic tomato broth

