CAMPO DI BOCCE OF LOS GATOS

SMALL BITES

Herbed Focaccia $5 – fresh warm acme rosemary focaccia, with a classic italian herbs and spices olive oil dip (VV)

Chips & Salsa $10 – fresh housemade tortilla chips and restaurant style salsa (VV)
+ add a side of housemade guacamole for $4 (VV)

Bruschetta (6) $13 – crostini with sonoma chevre, sliced roma tomatoes, garlic, fresh basil, & parmesan (V)

Pretzel $12 – giant soft pretzel served with spicy cheese & mustard (V)

Meatball Sliders (3) $18 – meatball on a sweet hawaiian roll with red sauce, arugula, & gorgonzola cheese

Fried Chicken Sliders (3) $16 – fried chicken with provolone cheese, pickles, sriracha mayo, & chopped romaine

BIG BITES

Chicken Drumettes (5) $16 – your choice of a chili & garlic parmesan glaze or lemon butter sauce & a side of ranch

Jumbo Fried Ravioli (6) $12 – fried cheese ravioli & marinara sauce (V)

Cheesy Garlic Bread $14 – self explanatory with a side of marinara (V)

Burrata $16 – burrata, over a bed of arugula & cherry tomatoes, topped with a pesto drizzle, served with toasted bread (contains pine nuts) (V)

New Zealand Lamb Lollipops (4) $31 – marinated in garlic, mint, & drizzled with balsamic vinaigrette glaze (G)

Calamari $19 – fried, served with cocktail sauce & remoulade sauce

Arancini Balls (3) $16 – herbed risotto with ground boar sausage, prosciutto, parmesan, breaded, fried, & a side of marinara

Fried Artichoke Hearts $13 – served with lemon aioli

Brussels Sprouts $16 – pan roasted with pancetta & reduced balsamic vinegar (G)

Meatballs (3) $12 – topped with marinara & provolone

Calabrese Shrimp (5) $17 – shrimp tossed in a calabrian peppers, lemon, garlic, and cilantro served with toasted bread

SALAD

House Salad Half $9 - Full $13 – tuscan salad mix, red onions, roma tomatoes & gorgonzola cheese with our house made red wine vinaigrette (V) (G)

Caesar Salad Half $9 - Full $13 – romaine lettuce, croutons, shaved parmesan & tossed with our zesty classic dressing

Spinach Salad Half $9 - Full $13 – spinach, pancetta, hard boiled egg, naval oranges & white balsamic dijon vinaigrette (G)

Italian Wedge $16 – romaine lettuce, roma tomatoes, red onions, pancetta crumbles, & house made gorgonzola dressing (V) (G)

Grilled Chicken $9
Grilled Shrimp (3) $10
Grilled Salmon $11
Grilled Tri-Tip $11

ENTRÉES

Chicken Piccata $27 – sautéed chicken scaloppini with lemon caper butter sauce, herbed risotto, & vegetables

Chicken Parmesan $28 – breaded chicken breast with marinara & mozzarella, side of spaghetti, & vegetables

Lamb Lollipops $42 – five New Zealand lamb lollipops, marinated in garlic & mint, drizzled with balsamic, herbed risotto, & vegetables

Tacos (3) $19 – red onion, tomatoes, red cabbage, feta cheese, & a tomatillo, avocado, lime salsa. Your choice of meat: salmon, shrimp, chicken, or tri tip (G)
+ add a side of housemade guacamole for $4

Bone-In Pork Chop $28 – 14 oz pork chop, with roasted potatoes and sautéed spinach, side of seasonal chutney (G)

Grilled Chicken $23 – lemon grilled chicken breast served with mashed potatoes, & vegetables (G)

Eggplant Parmesan $25 – layers of breaded eggplant, baked with marinara sauce, mozzarella, & parmesan cheese (V)

SEAFOOD

Cioppino $36 – shrimp, clams, mussels, & fresh fish stewed together in a spicy garlic tomato broth, with or without bread baked on top

Grilled Salmon $32 – atlantic farm raised salmon served with herbed risotto & vegetables

Linguine and Clams $25 – sautéed clams with linguine, finished with white wine, garlic, & olive oil
+ Add three sautéed shrimp for $8

PASTA

SUB gluten free penne pasta for $4 more

Spaghetti Half $13 - Full $20 – your choice of marinara (VV) or bolognese sauce
+ Add two of our famous meatballs: $5

Lasagna $24 – layers of pasta, bolognese sauce, pesto, & three cheeses (contains pine nuts)

Sausage Italiano Half $16 - Full $24 – penne with sweet italian sausage red & green bell peppers, broccoli, spinach, extra virgin olive oil, & shaved parmesan

Chicken and Broccoli Half $16 - Full $24 – penne with marinated chicken, broccoli, red chili flakes, & a light cream sauce

Fettuccine Alfredo Half $14 - Full $21 – fettuccine with our rich and creamy alfredo sauce (V)

Spaghetti Pomodoro Half $13 - Full $20 – spaghetti with tomatoes, garlic, fresh basil, & extra virgin olive oil (VV)

Pasta Primavera Half $15 - Full $23 – linguine, broccoli, bell pepper, onion, spinach, tomatoes, & extra virgin olive oil (VV)

Mac & Cheese $15 – skillet baked topped with crispy breadcrumbs (V)
+ add pancetta for $4 add sausage for $6 add chicken for $9

Soup of the Day Bowl $8

V: Vegetarian V V: Vegan G: Gluten Free

We reserve the right to add automatic gratuity to any party of 10 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

Campo di Bocce
of Los Gatos, Ca

FLATBREAD PIZZA

One Size - $22
SUB Gluten Free Crust add $3

The Morelli – burrata, arugula, hot honey, italian sausage

Margherita – roma tomatoes, extra virgin olive oil, fresh mozzarella, & basil (V)

BBQ Chicken – breaded chicken, red onion, BBQ sauce, topped with cilantro

Meat & Veggie – italian sausage, salami, mushrooms, onions, & fresh tomatoes

Supreme Veggie – red onion, olives, red & green bell peppers, & mozzarella cheese, fresh spinach on top (V)

The Luigi – pepperoni, italian sausage, black olives, mushrooms

Just Cheese or One Topping – $18

SANDWICHES

Includes french fries, substitute a side salad for $3 more

Meatball $17 – three of our classic meatballs covered in marinara with melted mozzarella on a fresh baked roll

Caesar Wrap $17 – caesar salad wrapped in a spinach tortilla
+ Grilled Chicken, or Grilled Tri Tip

Fried Chicken $17 – fried chicken with provolone cheese, pickles, sriracha mayo & chopped romaine. Spice it up with our chili garlic parmesan glaze

Campo Club $19 – blackened chicken with avocado, tomatoes, red onions, arugula, & horseradish aioli on toasted ciabatta

Tri Tip $18 – hot sliced tri-tip with tomatoes, arugula, creamy horseradish, & red onions on a toasted ciabatta roll

Bocce Burger $18 – angus chuck & brisket patty, with lettuce, tomato, onion, aioli & your choice of cheese

Salmon Club $21 – grilled salmon with crispy pancetta, avocado, tomatoes, red onions, romaine, & lemon thyme aioli on toasted ciabatta

Chicken Saltimbocca $18 – grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone cheese, & pesto aioli

THE BOCCE FAMILY FEAST
SERVES 4-6 PEOPLE

Appetizers

Bruschetta (12)	$26
Cheesy Garlic Bread	$14
Meatball Sliders (12)	$56
Fried Ravioli (12)	$26
Lamb Lollipops (12)	$90
Chicken Drumettes (12)	$34
Calabrese Shrimp (10)	$34

Pastas

Chicken & Broccoli	$48
Sausage Italiano	$48
Fettuccini Alfredo	$42
Spaghetti Marinara	$40
Penne Bolognese	$42
Lasagna	$46
Spaghetti Pomodoro	$40

Entrées

Chicken Piccata (6)	$50
Chicken Parmesan (6)	$50
Eggplant Parmesan (6)	$50
Grilled Salmon (6)	$62
Meatballs (12)	$46

Salads

House Salad	$25
Caesar Salad	$25
Spinach Salad	$25

Sides

Sautéed Vegetables	$18
Mashed Potatoes	$20
Herbed Risotto	$20

WE OFFER TO-GO CATERING FOR YOUR NEXT EVENT. PRE ORDER REQUIRED

Established 1997 Local, Family Owned Italian Ristorante, Bar, & Bocce Club

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