



## COLUMBUS DAY MENU

Columbus Day remembers Christopher Columbus' arrival to the Americas in 1492. In 1937, Columbus Day became a federal holiday in the United States. In observance of Columbus Day on October 14 we are offering a Three-Course Menu for \$19.37

### 3-Courses for \$19.37

#### ANTIPASTI

(choose one)

##### Casa Insalata

Artisan greens tossed in housemade white balsamic vinaigrette, topped with roasted tomatoes, caramelized shallots and shaved grana padano cheese (V-G)

##### Cesare Insalata

Romaine lettuce tossed in housemade Caesar dressing, topped with roasted tomatoes, grana crisp

##### Bruschetta

Grilled bread, with diced tomatoes, extra virgin olive oil, garlic and fresh basil (V)

##### Zuppa Del Giorno

Soup of the day

#### SECONDI

(choose one)

##### Margherita Pizza

Crushed tomato sauce, mozzarella cheese and fresh basil (V)

##### Pomodoro

Rigatoni pasta, garlic, extra virgin olive oil, basil, in a crushed tomato sauce (V)

##### Norma

Penne pasta, housemade sautéed sausage and eggplant in a crushed tomato sauce with fresh basil and melted mozzarella

##### Pollo Pane

Tender breaded chicken breast, topped with melted mozzarella and fontina cheese, diced tomato, basil and arugula

##### Vegetali Pizza

Whole Wheat pizza brushed with extra virgin olive oil, garlic and herbs, mozzarella and ricotta cheese, roasted cherry tomatoes, swiss chard, crimini mushrooms, and Italian olives (V)

#### DOLCI

(Choose one)

##### Affogato

Vanilla bean gelato topped with chilled espresso, caramel sauce and homemade whipped cream

##### Zeppole

Italian sugar doughnuts served with honey



**BOCA**  
BISTRO

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#### PRIMER PLATOS

(choose one)

##### PAN CON TOMATE

Grilled farm bread rubbed with tomato and garlic, olive oil (V)

##### PATATAS BRAVAS

Confit, fried potatoes, salsa brava, and garlic aioli (V)

##### ENSALADA MIXTA

Artisinal mixed greens, piquillo pepper, idiazabal, sherry vinaigrette (V-G)

##### FABADA ASTURIANA

White bean and chorizo stew, neuske bacon, smoked paprika (G)

##### PIMIENTOS DEL PIQUILLO RELLENOS

Black bean and lentil stuffed piquillo pepper, Mahon, salsa verde (V-G)

##### CHORIZO A LA SIDRA

Chorizo braised in hard cider, garlic and herbs, grilled farm bread, salsa verde

#### SEGUNDO PLATOS

(choose one)

##### LONGANIZA

Grilled pork sausage, romesco, tomato

##### COCIDO DE POLLO

All natural Coleman ranch chicken, braised with chorizo, garbanzo beans, bell pepper, salsa verde

##### FIDEO CHORIZO

Fideo pasta, chorizo, clams, green pepper, cauliflower, saffron cream, aioli

##### MEJILLONES CON CHORIZO

Mussels with chorizo, cava, paprika, tomato broth, salsa verde (G)

##### CALAMARES FRITOS

Fried calamari, lemon, aioli

##### BISTEC

Steak medallions, salsa verde, arugula, lemon, extra virgin olive oil

#### POSTRES

(Choose one)

##### CREMA CATALANA

Caramelized creamy custard, notes of citrus and cinnamon

##### TORTA DE CHOCOLATE

Flourless chocolate cake, saffron cream, spiced almond brittle



CHIANTI IL RISTORANTE

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#### ANTIPASTI

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#### SEMPLICE

Field salad, artisanal greens served with cherry tomatoes, Grana Padano and our Chianti dressing (V/G)

#### ROMANA AL SALTO

Pan-seared romaine, garlic oil, anchovy, finished with shaved pecorino, and thin crostini

#### BRUSCHETTA DELLA CASA

Tuscan Italian bread topped with fresh diced tomatoes, basil, garlic and extra virgin olive oil (V)

#### COCCIO

Calamari, garlic and herbs sautéed in a delicately spiced tomato broth with a side of crostini (G)

#### ASPARAGI UOVA E PROSCIUTTO

Oven-roasted asparagus with fried egg, prosciutto and truffle salt (G)

#### SECONDI

(choose one)

#### CAPELLINI ALLA CHECCA

Angel hair with garlic, roasted cherry tomatoes, basil and olive oil (V)

#### MEZZANINE ALLA VODKA

Penne with fresh tarragon and prosciutto in a vodka pink sauce

#### PENNE SENESI

Penne with sautéed spinach "aglio e olio", gorgonzola, breadcrumbs and toasted almonds (V)

#### PENNE ALLA NORMA

Penne with sautéed eggplant, sausage, mozzarella and crushed tomato

#### SALSICCIA ARROSTO

Grilled sausage with caramelized shallots and balsamic glaze (G)

#### POLLO ALLA VERONESE

All natural french cut 8oz chicken breast pan roasted with garlic, rosemary, white wine, a touch of spice, and dusted with fennel seed

#### DOLCI

(Choose one)

#### TIRAMISU

Ladyfingers, espresso and mascarpone cheese

#### SORBETTI E GELATI

Assortment of sorbet and gelato (G)

\*Ask for Today's Selection





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#### ANTIPASTI (choose one)

**INSALATA MISTA DEL FORNO**  
Artisan greens, house white balsamic vinaigrette,  
oven roasted cherry tomatoes, shaved grana

**INSALATA CESARE**  
Romaine hearts, caesar dressing topped with roasted tomatoes,  
anchovies, and garnished with a grana padano crisp

**BRUSCHETTA**  
Wood-fired Italian bread with diced tomatoes, extra virgin  
olive oil, garlic, fresh basil

**AFFETATI MISTI**  
Chef selections of meats and cheeses with accompaniments

**ARANCINI**  
Housemade tomato and mozzarella fried rice balls, marinara sauce

#### SECONDI (choose one)

**QUATTRO FORMAGGI FOCCACIE**  
Wood-fired focaccia bread stuffed with mozzarella,  
parmigiano, fontina and gorgonzola

**MARGHERITA PIZZA**  
Crushed tomato sauce, mozzarella cheese and fresh basil

**PENNETTE POMODORO**  
Penne pasta, garlic, extra virgin olive oil, in a crushed tomato sauce,  
fresh basil

**POLLO PANATO**  
Tender breaded chicken breast topped with mozzarella, fontina  
cheese and thinly sliced prosciutto

**MEZZANINE OTERO**  
Penne pasta, chicken, sundried tomatoes and fresh  
tarragon in a delicate pink sauce

**PENNE TOSCANE**  
Penne pasta, house made sausage, roasted eggplant in a crushed  
tomato sauce, with fresh basil and melted mozzarella

#### DOLCI (Choose one)

**TIRAMISU**  
Mascarpone cheese, sponge cake, espresso, cacao

**ZEPPOLE**  
Italian sugar doughnuts with chocolate hazelnut whipped cream