

ANTIPASTI

GAMBERETTI E CALAMARI SALTATI IN PADELLA “AGRODOLCE”

Shrimp and fried calamari sautéed with sweet cherry peppers, pine nuts and golden raisins in a sweet and sour glaze

13

SPIEDINI ALLA ROMANA

Egg-battered and pan-fried white bread with mozzarella topped with a lemon-garlic anchovy sauce

9

ZUPPA DI COZZE AL SAPORE DI MARE

North Atlantic black mussels steamed in white wine, tomato and fresh herbs

10

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white breadcrumbs, herbs, tomato, basil and Grana Padano

11

CALAMARI FRITTI

Simply-fried calamari served with marinara sauce and lemon

12

MOZZARELLA IN CARROZZA “DORATA”

Breaded and pan-fried white bread and mozzarella with fresh herbs and garnished with baby greens

9

FUNGO PORTOBELLO AL FORNO

Oven-roasted Portobello mushroom stuffed with sautéed spinach, mozzarella, crushed walnuts and white truffle-infused breadcrumbs

11

CARPACCIO DI MANZO CON CAPONATINA

Thinly sliced beef tenderloin with eggplant salad, parmigiano cheese and white truffle oil

13

INSALATA DI MARE “AMALFITANO”

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

14

COCKTAIL DI GAMBERONI

Chilled colossal shrimp cocktail

13

MELONE CON PROSCIUTTO DI PARMA GORGONZOLA E AMERENA

Seasonal melon with Prosciutto di Parma, imported Gorgonzola cheese and Amerena cherries

12

GRIGLIATA DI POLIPO E SEPIE

Grilled octopus and cuttlefish served over a salad of fennel and oranges

14

SALMONE AFFUMICATO CON CAPPERI E RUCOLA

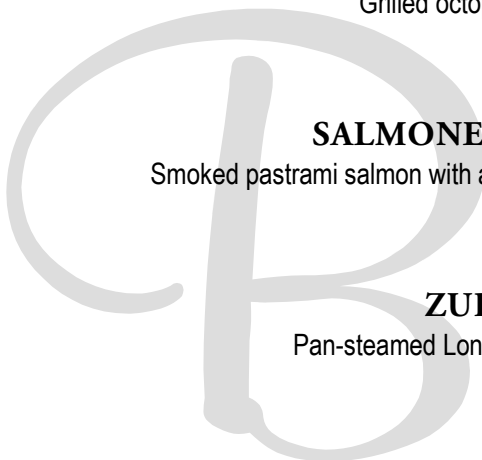
Smoked pastrami salmon with arugula, endive, hearts of palm and fennel with capers, lemon and virgin olive oil

12

ZUPPA DI VONGOLE ALLA SAMBUCA

Pan-steamed Long Island clams with smoked pancetta, onions, fennel and sambuca

12



LE SPECIALITÀ DELLA CASA

(FOR TWO)

ANTIPASTO FREDDO ALLA CASALINGA

Roasted peppers, soppressata, mozzarella, melon, prosciutto and seafood salad

24

ANTIPASTO CALDO ALLA CASALINGA

Stuffed peppers, baked clams, shrimp oreganata, fried calamari and mozzarella in carrozza

26

ANTIPASTO FREDDO DI VERDURE DI STAGIONE

A sampling of marinated seasonal vegetable specialties

18

ANTIPASTO A BASE DI FORMAGGI

A sampling of imported cheeses

24

ANTIPASTO DI SALUMI CON PEPERONI ARROSTITI CON MOZZARELLA DI BUFALA

Soppressata with fresh roasted peppers and Bufala mozzarella

26

COCKTAIL DI FRUTTI DI MARE

(4) Chilled jumbo shrimp, (2) lobster tail and (8) clams on the half shell

38

FOR PARTIES OF 10 OR MORE...

We highly recommend ordering either a Hot or Cold Antipasto or a combination of both
(Served family-style)

priced accordingly

C O N T O R N I

BROCCOLI DI RAPE SALTATI CON AGLIO, OLIO E PEPERONCINO

Broccoli rabe sautéed with garlic, oil and red chili peppers

12

MELANZANE ALLA PARMIGIANA

Eggplant layered with mozzarella and tomato sauce

9

FRITTURA DI ZUCCHINE

Deep-fried zucchini

6

PISELLI CON CIPOLLE E BASILICO

Sautéed peas with onions and basil

6

SPINACI SALTATI CON AGLIO E OLIO

Spinach sautéed with garlic, red chili peppers and extra virgin olive oil

6

CAROTE ALLA SAN PELLEGRINO

Sliced carrots cooked in Pellegrino water with sweet onions

6

ARINCINI AL PROFUMO DI TARTUFO BIANCO

Mini white truffle-infused rice balls with mozzarella cheese

10



LE MINESTRE

ZUPPA DEL GIORNO

Soup of the day

7

MINISTRONE ALLA TOSCANA

Tuscan vegetable soup

7

PASTA E FAGIOLI TRADIZIONALE

Cannellini beans and tomatoes with ditali pasta

7

ZUPPA DI CIPOLLE GRATINATE

Onion soup gratin

7

INSALATE

INSALATA MONTE BIANCO

Jerusalem artichoke, fennel, endive, mushrooms and hearts of palm with a fresh lemon and virgin olive oil dressing

9

INSALATA TOSCANA

Arugula with farro, pine nuts, avocado, hearts of palm and ricotta salata in a Chianti vinegar and Colavita virgin olive oil dressing

9

INSALATA DI SPINACI

Fresh spinach with orange, fennel, toasted pecans and imported sweet gorgonzola with a sherry-vinegar dressing

9

INSALATA TRE COLORI

Arugula, endive and radicchio with a virgin olive oil and balsamic vinaigrette

8

INSALATA DI STAGIONE CON MELE E NOCI

Field green salad with Granny Smith apples, caramelized walnuts and dry cranberries with a Limoncello vinaigrette

9

INSALATA DI BOSCO

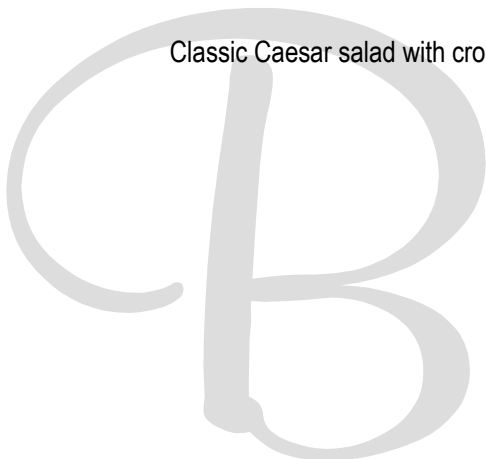
Sliced roasted Portobello mushrooms, baby field greens, toasted walnuts, celery root, smoked pancetta and goat cheese with Chianti vinegar and virgin olive oil

9

INSALATA ALLA CESARE

Classic Caesar salad with croutons, grated parmigiano and *Stefano's* homemade "low-fat" Caesar dressing

8



PASTA

(Pasta and Risotto dishes may be shared but please, no ½ orders)
(Gluten-free pasta also available)

RAVIOLI DI RICOTTA ALLA BOLOGNESE

Homemade ricotta-filled ravioli with a classic meat sauce

14

LINGUETTINE ALLA VIAREGGIO

Long Island middle neck clams and shrimp sautéed with grape tomatoes, basil, garlic and white wine

24

GNOCCHI DI RICOTTA FATTI IN CASA A “TUO GUSTO”

Hand-rolled and cut ricotta gnocchi with your choice of tomato and mozzarella, pesto or Bolognese sauce

16

RAVIOLI DI SPINACI CON TARTUFO NERO E RICOTTA

Black truffle and ricotta-filled spinach ravioli with julienned prosciutto, green peas and Grano Padana in a light cream sauce

22

PENNE RIGATE ALLA VODKA “CLASSICA”

With tomato, light cream, San Danielle prosciutto, shallots and vodka sauce

14

TAGLIATELLE ALLA PESCATORA

Thin fettuccine with calamari, scallops, shrimp, mussels and clams in a light tomato and basil broth

24

PAPPARDELLE AL CHAMPAGNE

Wide fettuccine with lobster tail, scallops and shrimp in a light cream and champagne sauce

28

FIOCCHI AL FORMAGGIO E PERE CON MASCARPONE E LIMONE

Beggar's purse pasta filled with ricotta, pear, lemon, mascarpone and arugula in light cream sauce

24

GEMELLI ALLA AMATRICIANA

Twisted twin-tube pasta with pancetta di guanciale, onions, sweet peas, San Marzano cherry tomatoes and basil

16

RISOTTI

RISOTTO A FRUTTA DI MARE

Seafood risotto with calamari, clams, mussels, scallops and shrimp with a light tomato sauce

24

RISOTTO PRIMAVERA AL PROFUMO DI TARTUFO BIANCO

White creamy risotto with assorted vegetables and white truffle oil

22



SECONDI PIATTI

TRANCI DI SALMONE

North Atlantic pan-seared filet of salmon with lemon sauce, capers, cherry tomatoes and fennel served with sautéed spinach
24

POLLO ALLA VALDOSTANA

Prosciutto-wrapped chicken breast stuffed with Fontina cheese and basil with a Marsala wine and mushroom sauce
22

GAMBERONI AL PROFUMO DI LIMONCELLO

Egg-battered sautéed jumbo wild-caught South American shrimp in a lemon-citrus sauce with sautéed spinach with toasted garlic
24

BOCCONCINI DI POLLO E SALSICCE SCARPARELLO

Boneless chicken with sweet Italian sausage, garlic, mushrooms, white wine and lemon
22

BRANZINO ALLA GENOVESE

Butterflied, boneless Mediterranean sea bass with potatoes, olives, capers, grape tomatoes and virgin olive oil
26

POLLO SALTIMBOCCA DI SORRENTO

Sautéed chicken breasts with prosciutto, Bufala mozzarella, grape tomatoes and basil in a lemon sauce
22

CODA DI ARAGOSTA AL PROFUMO DI GRAND MARNIER

Egg-battered South American lobster tails in a Grand Marnier, honey blossom sauce with sautéed spinach
28

VITELLO ALLA TOSCANA

Breaded veal cutlets stuffed with prosciutto cotto, Fontina cheese and roasted garlic puree in a Chianti wine sauce with Cerignola olives and mushrooms
24

FILETTO DI SOGLIOLA ALLA FRANCESE

Wild-caught filet of lemon sole, egg-battered and sautéed in lemon and white wine sauce
24

PETTI DI POLLO ALL' AVELLINESE

Sautéed chicken breasts with peppers and potatoes in a sherry wine vinegar demi-glaze
22

BRANZINO CILENO (CHILEAN SEA BASS) ALLA LIVORNESE

Pan-seared with onions, olives, capers, tomatoes and white wine
26

GAMBERONI GRATINATI

Jumbo wild-caught South American shrimp with herb bread crumbs, tomatoes and basil served with corn-style risotto
24



LE SPECIALITÀ DELLA GRIGLIA

CODA DI ARAGOSTA ALLA GRIGLIA

Grilled lobster tails served with baby greens, fennel, endive, tomatoes and hearts of palm with a Chianti vinegar dressing

28

FILETTO DI MANZO ALLA GRIGLIA

Simply-grilled 10oz filet mignon with onion rings and Tuscan fries

29

FRUTTI DI MARE ALLA GRIGLIA

Grilled shrimp, cuttlefish, baby octopus, lobster tail and scallops over a field green salad with apples, caramelized walnuts and dry cranberries with a light lemon, virgin olive oil, garlic, basil and red chili oil dressing

32

BISTECCA ALLA GRIGLIA COTTA “AL NATURALE”

Naturally aged 16oz Black Angus steak served au jus with onion rings and Tuscan fries

29

AGNELLO A SCOTTADITO

Grilled Australian lamb chops with sautéed spinach and an onion Sangiovese red wine reduction

29

SALMONE ALLA GRIGLIA

Simply grilled salmon with corn-style risotto

24

PIATTI TRADIZIONALI

SALTIMBOCCA ALLA BOCELLI

Milk-fed nature veal scaloppine with sage, prosciutto and Caciocavallo cheese in a Marsala wine demi-glaze served with sautéed spinach

24

FILETTO DI MAIALE CON “PEPPERONATA”

Pork tenderloin with sweet cherry peppers, onions and potatoes with a sherry-vinegar infused demi-glaze

22

ZUPPA DI PESCE ALLA SORRENTO

Fresh fish stew with clams, mussels, calamari, lobster tail and shrimp in a white wine/tomato broth

28

SCALOPPE DI VITELLO ALLA MILANESE

Thinly sliced milk-fed veal, breaded and pan-fried, with an arugula and tomato salad with Chianti-vinegar and virgin olive oil

24

RAGU DELLA NONNA “TRADIZIONALE”

Penne Rigate, Cavatelli or Rigatoni with traditional Sunday sauce served with meatballs, braciola and Italian sweet sausage

(SUNDAY ONLY)

25

POLLO O SCALOPPE DI VITELLO AL “TUO GUSTO”

Your choice of either chicken or thinly sliced veal prepared any style

PRICED ACCORDINGLY

OSSO BUCO

Braised veal shank

(SATURDAY ONLY)

PRICED ACCORDINGLY



Wines of the Month

\$25.00

WHITES

PINOT GRIGIO, VICOLO	(VENETO)
SALADINI PILASTRI, FALERIO	(MARCHE)
VERNACCIA DI SAN GIMINGNANO (ORGANIC)	(TUSCANY)
GRILLO, CORVO	(SICILY)
VENTO VERMENTINO	(TUSCANY)
FRASCATI SUPERIORE, FONTANA CANDIDA	(LAZIO)
SALDINI PILASTRI	(MARCHE)
SAUVIGNON BLANC, FRONTERA	(CHILE)

ROSÉ

WHITE ZINFANDEL, ESTRELLA	(CALIFORNIA)
LAMBRUSCO GRASPAROSSA, DONELLI (SEMI-SWEET)	(EMILIA ROMANA)
LAMBRUSCO, REGGIANO (SWEET)	(EMILIA ROMANA)

REDS

LIGHT-BODIED

NETTARE DI ADRAMO	(CALABRIA)
PINOT NOIR, VICOLO	(VENETO)

MEDIUM-BODIED

L'OCA CIUCA, "THE DRUNKEN GOOSE" (BLEND)	(TUSCANY)
TERRE DE TRINCI MOTEFALCO ROSSO	(UMBRIA)
CHIANTI, TERRE DI TOSCANA	(TUSCANY)
VALPOLICELLA RIPASSO, LEVORATO	(VENETO)
POGGIO SAN POLO, RUBIO MONTALCINO	(TUSCANY)
MERLOT, AVALON	(CALIFORNIA)

FULL-BODIED

VESTE PORPORA TENUTA RONCI (BLEND)	(LAZIO)
PRIMITIVO DI PUGLIA	(PUGLIA)
DRAGANI MONTEPULCIANO D'ABRUZZO	(ABRUZZI)
ROSSO PICENO (ORGANIC)	(MARCHE)
VASARI MONTEPULCIANO D'ABRUZZO	(ABRUZZI)
SALICE SALENTINO (BLEND)	(PUGLIA)
CABERNET SAUVIGNON, ROCK-N-VINE	(CALIFORNIA)

BOCELLI

www.bocellirest.com

PASTA BOCELLI

Prepared At Your Table, Flambèed In Brandy And Tossed In A Wheel Of Grana Padana

Your Choice Of

SPAGHETTINI

With Seasonal Vegetables, Grape Tomatoes, Basil, Parsley and Melted Parmigiano Cheese

Or

PAPPARDELLE

With Exotic Mushrooms, White Truffle Oil and Melted Parmigiano Cheese

Monday thru Friday

Maximum 2 Orders per Table

28.⁰⁰ PER DUE



24.⁰⁰ PER UNO

COMPLETE SUNDAY DINNER

INSALATA MISTA DELLA CASA

Field greens with cucumbers, tomatoes and red onion in a balsamic and Colavita virgin olive oil dressing

RAGU DELLA NONNA "TRADIZIONALE"

Penne Rigate, Cavatelli or Rigatoni with traditional Sunday sauce served with meatballs, braciola and Italian sweet sausage

COFFEE OR TEA

CHEF'S SELECTION OF HOMEMADE DESSERT

\$32.00

(PER PERSON)

(SUNDAY ONLY)

PRIX FIXE DINNER

FROM

\$22.00

Monday – Thursday 4:00 – 6:00 pm

Maximum 6 guests

CHOICE OF

APPETIZER, ENTRÉE AND DESSERT

MAKE YOUR RESERVATIONS EARLY

HOLIDAY FARE

THANKSGIVING

Complete Turkey Dinner
Ready to take home and serve

CHRISTMAS EVE

Seafood Buffet
Ready to take home and serve

CHRISTMAS DAY

Complete Christmas Dinner
Ready to take home and serve

SPECIAL PRIX FIXE MENUS

FOR

VALENTINE'S DAY, EASTER SUNDAY
AND MOTHER'S DAY

Dinner with Stefano

Indulge yourself with fine food, which you will learn to prepare, and fine wine, which you will learn to appreciate, while you learn practical, travel-friendly Italian in the intimate confines of our Venetian Room.

Award-winning Executive Chef

Stefano Sena

guides you on a culinary journey through the various regions of Italy. The course is offered once a month throughout the year and seating is limited to 25 guests

\$75.00

per person

Includes

Dinner, Wine Pairings,
Cooking Demonstration and Gift Bag

LIVE ENTERTAINMENT EVERY SATURDAY

FEATURING

TERESA & TOMMY
CARL THOMAS
JOHN BUCCHERI
DON FELIPE

THE BOCELLI COOKBOOK

Dozens and dozens of mouth-watering recipes throughout this 184-page cookbook from award-winning

Executive Chef Stefano Sena.

Coming Soon!

PRE ORDER YOUR COPY NOW

\$24.95*

**GIFT CERTIFICATES
AVAILABLE**

“Simplicity and true flavors are the key ingredients of great Italian cooking.”