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Perinton Square Mall (585)421-8200
www.Bocaccinis.com

ANTIPASTI

BRUSCHETTA

Tomatoes, Basil, Garlic, Extra Virgin Olive Oil, Asiago Cheese.....	5.50
Basil Pesto, Vine-ripened Tomatoes, Fresh Mozzarella	5.95
Baby Spinach, Ricotta, Mozzarella, Garlic, Extra Virgin Olive Oil, Asiago	6.50

SPINACH & ARTICHOKE DIP

Artichoke Hearts, Spinach, Garlic, Mozzarella, Romano	7.95
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GREENS & BEANS

Escarole, White Beans, Garlic, Olive Oil, Italian Sausage, Pecorino Romano.....	8.95
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FRIED BOCA BALLS

Fried Fresh Mozzarella, Our Signature Marinara, Fresh Basil.....	6.95
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FUNGI ASIAGO

Crab Stuffed Portabella, Baby Spinach, Garlic & Asiago Cream	8.95
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ITALIAN WINGS

Crispy Chicken Wings, Lemon, Rosemary Hot Sauce.....	7.95
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SHRIMP CROSTINI

Shrimp, Fresh Tomatoes, Artichoke Hearts, Garlic, White Wine, Herbed Focaccia.....	9.95
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SKILLET ROASTED PEI MUSSELS

White Wine, Marinara, Fresh Basil.....	8.95
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FRIED CALAMARI

Polenta Crusted Squid, Hot Banana Peppers, Marinara.....	7.95
Sautéed in Garlic and Olive Oil with Calamata Olives.....	1.00

PAN SEARED CRAB CAKES

Crab Claw Meat, Grilled Asparagus, Cajun Aioli.....	9.95
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TOASTED RAVIOLIS

Fried Cheese Ravioli, Tomato Sauce.....	6.90
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ANTIPASTI FOR QUATTRO

Tomato Bruschetta, Greens & Beans, Fried Boca Balls, Calamari.....	20.00
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INSALATA

HOUSE

Mixed Greens, Tomatoes, Onions, Balsamic Vinaigrette, Gorgonzola.....	3.95	7.95
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CAESAR

Romaine, Croutons, Pecorino Romano.....	3.95	7.95
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CAPRESE

Vine Ripened Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil.....	6.95
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ICEBERG WEDGE

Quartered Iceberg, Vine - Ripened tomatoes Creamy Gorgonzola Dressing, Crispy Prosciutto	6.95
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SPINACH & TOASTED WALNUTS

Baby Spinach, Red Onions, Carmelized Walnuts, Goat Cheese & Lemon Oregano Dressing.....	8.95
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ITALIAN CHOPPED

Romaine, Onions, Celery, Tomatoes, White Beans, Creamy Parmesan, Crispy Prosciutto	8.95
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Citrus & Almond

Fresh Greens, Candied Almonds, Feta, Mandarin Oranges, Sweet Balsamic Vinaigrette.....	8.95
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BOCA SALAD

Grilled Chicken, Romaine, Roasted Red Peppers, Artichoke Hearts, Calamata Olives, Feta Cheese, Lemon Oregano Dressing.....	9.95
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VINE RIPES & GOAT CHEESE

Baked Vine Ripened Tomatoes, Goat Cheese, Fresh Field Greens, Balsamic Glaze, Extra Virgin Olive Oil.....	7.95
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Add Salmon, Fried Calamari Or Shrimp 4.00 or Grilled Chicken 2.00, To Any Salad

ZUPPA

MINESTRONE

Italian Vegetables, Ditalini, Pecorino Romano.....	3.95
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ROASTED GARLIC & ONION

Roasted Garlic, Sweet Onions, Croutons, Mozzarella.....	3.95
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ASPARAGUS MUSHROOM

Asparagus & Mushrooms.....	3.95
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PANINIS & WRAPS

WITH BISTRO FRIES 8.95

(ALL PANINIS SERVED ON HERBED FOCACCIA BREAD)

POLLO Grilled Chicken, Roasted Red Peppers, Asiago Cheese, Pesto Mayonnaise

SMOKED TURKEY CAPRESE Sliced Turkey Breast, Fresh Mozzarella, Vine Ripened Tomatoes, Fresh Basil Pesto

VENDURA Portabella Mushrooms, Arugula, Red Onion, Feta

MEATBALL Mozzarella, Tomato Sauce

ITALIAN B.L.T. Smoked Bacon, Crispy Romaine, Vine Ripened Tomatoes, Fresh Mozzarella, Pesto Mayonnaise

CHICKEN CAESAR WRAP Grilled Chicken, Romaine, Tomato, Romano, Caesar Dressing

WHITE BEAN SALSA WRAP White Bean Salsa, Toasted Prosciutto, Roasted Red Peppers, Mixed Field Greens, Fresh Mozzarella and Parmesan Peppercorn Dressing

CHICKEN WALNUT WRAP Spinach, Roasted Red Peppers, Feta, Chicken, Walnuts, Red Onion, Maple Dijon Glaze

Substitute Soup, House Salad or Caesar Salad for 2.00 Extra

Signature Thin Crust Brick Oven Pizza 9.95

MARGARITA Fresh Mozzarella, Tomato Sauce, Fresh Basil

PEPPERONI Pepperoni, Mozzarella, Tomato Sauce

QUATTRO FORMAGGIO Garlic & Olive Oil, Ricotta, Fresh Mozzarella, Asiago, Romano

MELLANZANNE Breaded Eggplant, Mozzarella, Herbed Ricotta, Tomato Sauce

SPINACH Garlic & Olive Oil, Spinach, Artichoke Hearts, Asiago.

RED TOMATO Garlic & Olive Oil, Vine Ripened Tomatoes, Fresh Mozzarella

PORTABELLA Garlic & Olive Oil, Sliced Portabella, Feta, Boca Spice, Arugula

SPICY SALAMI Imported Salami, Mozzarella, Tomato Sauce, Fried Egg

GORGONZOLA Garlic & Olive Oil, Pears, Prosciutto, Gorgonzola

PLATES OF THE HOUSE

House Salad or Caesar Salad Available for 2.50 Extra

CHICKEN LIMONE

Pan Seared Chicken, Lemon, Capers, Chopped Tomatoes, White Wine, Roasted Garlic Over Linguini in a Parmesan Cream Sauce..... 14.95

CHICKEN & SEA SCALLOPS

Pan Seared Chicken, Sea Scallops, Asparagus, Sun-Dried Tomatoes, Olives, Herbed White Wine..... 15.95

SALMON

Skillet Seared Salmon, Crispy Roasted Red Pepper Polenta, Asparagus, Pancetta & White Wine..... 15.95

TILAPIA

Lemon Pepper Tilapia, Spinach, Roma Tomatoes, Artichoke Hearts, Garlic, Olive Oil & Linguine..... 15.95

HERB CRUSTED PORK TENDERLOIN

Butternut Squash Ravioli, Caramelized Onion, Maple Dijon Glaze..... 14.95

VEAL SALTIMBOCCA

Veal Cutlets, Prosciutto, Calamata Olives, Escarole, Port Wine Demi, Fresh Mozzarella..... 15.95

VEAL & SHRIMP

Veal Cutlets, Shrimp, Button Mushrooms, Baby Spinach, Artichoke Hearts, Sherry Wine, Asiago Cheese..... 16.95

FRUTTI DI MARE

Shrimp, Sea Scallops, Mussels, Spicy Marinara, Linguini..... 14.95

SHRIMP SCAMPI

Jumbo Shrimp, Roma Tomatoes, Artichoke Hearts, Baby Spinach, Garlic, Lemon, White Wine, Spaghettini... 15.95

GRILLED 12 OZ RIB EYE

Gorgonzola-Rosemary Butter, Gnocchi With A Tomato Basil Cream Sauce..... 16.95

POLLO CARCIOFI

Pan Seared Chicken, Artichoke Hearts, Button Mushrooms, Sherry Wine, Melted Mozzarella, Spaghettini..... 14.95

PIZZA & PASTA EXTRAS

Add \$1.00 - Spinach • Sun-Dried Tomatoes • Pine Nuts • Artichoke Hearts • Portabella Mushrooms • Roasted Red Peppers • Sliced Mushrooms • Hot Peppers • Asparagus • Seasoned Ricotta • Black Olives • Breaded Eggplant • Basil Pesto • Sliced Vine Ripened Tomatoes • Pepperoni • Calamata Olives • Fresh Mozzarella • Caramelized Onions • Fried Egg • Peas Add \$1.50 - Anchovies Add \$2.00 - Grilled Chicken • Prosciutto • Italian Sausage • Black Truffle Oil • Meatballs Add \$4.00 - Shrimp • Sea Scallops • Salmon

Small House or Caesar Salad Available for 2.50 Extra

PASTA	PASTA MARINARA Linguini Pasta with our Signature Marinara	9.95
	PAPA JOE'S SPECIAL Spaghettini and Meatballs or Sausage	10.95
	PENNE BOLOGNESE Penne Pasta with Meat Sauce	10.95
	VEGETABLE LASAGNA Marinara Sauce, Spinach, Mushrooms, Roasted Red Peppers, Ricotta, Mozzarella	10.95
	BOLOGNESE LASAGNA Meat Sauce, Italian Sausage, Ricotta, Mozzarella	10.95
	EGGPLANT PARMESAN Bread Crumb Crusted Eggplant, Tomato Sauce, Mozzarella, Linguini	10.95
	CHICKEN PARMESAN Bread Crumb Crusted Chicken Breast, Tomato Sauce, Mozzarella, Linguini	12.95
	VEAL PARMESAN Bread Crumb Crusted Veal Cutlet, Tomato Sauce, Mozzarella, Linguini	13.95
PASTA	PEAS AND PASTA Heavy Cream, Sweet Peas, Ricotta, Fresh Garlic, Black Pepper, Fusilli	11.95
	FUSSILI AIOLI & OLIO Grilled Chicken, Asparagus, Artichoke Hearts, Boca Spice, Garlic & Olive Oil	12.95
	SPAGHETTINI ALFREDO Grilled Chicken, Spinach, Mushrooms, Parmesan Cream Sauce	12.95
	PENNE FAGIOLI Italian Sausage, Escarole, White Beans, Tomatoes, Garlic & Olive Oil, Parmesan	12.95
	LINGUINI VERDE Spinach, Sun-Dried Tomatoes, Black Olives, Artichokes, Feta Cheese	12.95
	PENNE VODKA Vodka Tomato Basil Cream, Prosciutto, Italian Cheeses	12.95
PASTA	CARBONARA Shrimp, Baby Spinach, Smoked Bacon, Egg, Cream, Black Pepper, Italian Cheeses, Fusilli	13.95
	WILD MUSHROOM RAVIOLI Shrimp, Pancetta, Mushrooms, Baby Spinach & White Wine	13.95
	MEZZALUNA RAVIOLI Spinach and Ricotta filled, Alfredo, Tomato, Pesto Sauce	11.95
	BUTTERNUT SQUASH RAVIOLI Herbed Brown Butter, Parmesan, Maple Dijon Glaze	10.95
	PENNE ROSA Shrimp, Hot Banana Peppers, Fresh Tomatoes, Basil, Feta Cheese	12.95
	SHRIMP PESTO Shrimp, Artichoke Hearts, Tomatoes, Pesto Cream Sauce, Spaghettini	13.95
	SCALLOP PANCETTA Sea Scallops, Pancetta, Baby Spinach, Button Mushrooms, Tomato Basil Cream, Fusilli	13.95

All Pastas Are Available For Lunch Portion for 2.00 Less From 11am -3pm



TOUR OF ITALY

White

	Class	Bottle
Orvieto Classico, Antinori (Umbria)	7.00	25.00
Falanghina, Feudi De San Gregorio (Campania)	7.25	29.00
Chardonnay "Libaio," Ruffino (Tuscany).....	6.50	22.00

Red

Montepulciano D'Abruzzo, Umani Ronchi (Abruzzi)	6.00	19.00
Primitivo, A-Mano (Puglia).....	6.50	23.00
Nebbiolo, Spanna (Piedmont)	7.25	29.00



WINES OF THE WORLD

Sparkling

Prosecco, Lunetta by Cavit (Trentino).....	split	8.00
Rosa Regale, Banfi (Trentino).....	split	9.00

White

White Zinfandel, Beringer (California).....	5.50	17.00
Riesling, Bloom (Germany).....	6.00	19.00
Semi - Dry Riesling, Heron Hill (New York)		26.00
Pinot Grigio/Chardonnay, Banfi le Rime (Italy)	6.00	19.00
Sauvignon Blanc, Casillero de Diablo (Chile).....	6.00	19.00
Chardonnay, (Unoaked) Jewel (California)	7.00	24.00
Chardonnay, Toasted Head (California)	7.00	24.00
Chardonnay, Clos du Bois Reserve (Russian River, California)		29.00

Red

Pinot Noir, Sidewise (France)	6.00	19.00
Pinot Noir, Mac Murray Ranch (California).....		29.00
Merlot, 14 Hands (Washington).....	6.50	22.00
Chianti, Cecchi DOCG (Tuscany)	6.00	21.00
Merlot, Franciscan (California)		36.00
Shiraz, Kelly's Revenge (Australia).....	6.00	18.00
Shiraz, Nine Stones (Australia)		24.00
Zinfandel, Rancho Zabaco (Lodi, California)	6.50	23.00
Cabernet Sauvignon, Root 1 (Chili).....	7.00	25.00
Cabernet Sauvignon, Wild Horse (Paso Robles, California)		36.00

House Wine by **Folonari**

Pinot Grigio • Chardonnay • Chianti • Merlot • Cabernet Sauvignon

Bocatinis 7.00

Bistro Cosmopolitan

Absolut Ruby Red Vodka, Triple Sec, Cranberry Juice & A Splash Of Pineapple Juice.

Baked Apple Pie Tini

Burnett's Sour Apple Vodka, Sour Apple Schnapps & A Splash Of Cinnamon Schnapps, Garnished With Sugar Cinnamon & An Apple Ring

Black Cherry Martini

Effen Black Cherry Vodka & Godiva White Chocolate Liqueur, Garnished With White Chocolate & A Cherry

Citrus Cosmo

Absolut Citron Vodka, Triple Sec, Cranberry Juice & A Splash Of Lime, Garnished With A Lime Wedge

Mediterranean Martini

Pearl Pomegranate Vodka, Pink Grapefruit Juice, A Splash Of Grenadine, Garnished With A Lime Wedge

Bocaccini-Tini

Absolut Vodka, Peach Schnapps, Midori Melon Liqueur, Garnished With A Cherry

Frozen Frusia Drinks 7.00

Italian Margarita

Jose Cuervo Tequila, Kiwi, Sour Mix & Triple Sec, Garnished with Salt & A Lime Wedge

Citrus Burst

Absolut Citron Vodka, Kiwi & Orange Juice Blended Together For a Refreshing Treat, Garnished With An Orange Wedge

Mango Tango

A Blend Of Bacardi Rum, Mangos, Orange Juice & A Splash Of Grenadine For A Tropical Delight, Garnished With An Orange Wedge

Strawberry Daiquiri

A Blend Of Bacardi Rum Strawberries & Sour Mix, Topped With Whipped Cream

Pina Colada

Bacardi Coconut Rum, Pineapple & Cream Blended Together For That Smooth Taste, Topped With Whipped Cream

Raspberry Almond Dream

Bacardi Rum, Raspberry, Alomond & Cream Blended Together For A Delicious Creamy Flavor

Beer

3.25

St. Paulie Girl N/A • Saranac Black Forest
Saranac Pale Ale • Coors Light • Labatts Blue
Labatts Blue Light • Petes Wicked Ale
Budweiser • Micherlob Ultra

4.00

Amstel Light • Bass • Corona • Guinness
Samuel Adams • Heineken • Heineken Light
Stella Artois • Peroni

Beverages

Pepsi Soft Drinks, Lemonade,	
Fresh Brewed Iced Tea.....	1.95
San Pellegrino.....	3.50
Coffee or Hot Tea.....	1.75
Iced Cappuccino.....	4.00
Cappuccino	4.00
Cafe Latte	4.00
Espresso	2.50



Torani Soda 3.50

- Almond • Raspberry • Caramel • Kiwi
- Black Berry • Vanilla • Mandarin
- Cinnamon • Strawberry

Italian Smoothies 4.00

- Strawberry • Raspberry • Mango • Kiwi
- Peach • Pina Colada