



TURN A LATE NIGHT INTO A GREAT NIGHT

DELIVERY HOURS: 5PM-10PM SUNDAY TO WEDNESDAY. 5PM-12AM THURSDAY TO SATURDAY

ORDER AT EATBOCCE.CA OR CALL 403 516 6162

FRESH

OLIVES ✪ 9

cerignola, sun dried, castelvetro, cinnamon, charred lemon, confit garlic, caper berries

MUSSELS ✪ 20

semi-dried tomatoes, fennel, caper berries, garlic, white wine

BLACK TRUFFLE ARANCINI 15

mascarpone cream sauce, prosciutto, shaved parmigiano

SPICY PRAWNS & FAGIOLI ✪ 16

white beans, cream, hot capicollo, chili oil

CRISPY CALAMARI 14

chilies, arugula, shaved fennel, vincotto

BEEF & VEAL MEATBALLS 15

sun dried olives, roasted red pepper-pomodoro sauce, victor's jalapeños, parmigiano

FORNO BREAD 8

garlic oil, mozzarella, chives, parmigiano

ANTIPASTI BOARD ✪ 25

assorted italian cured meats & artisanal cheeses, figs, almonds, marinated mushrooms, vincotto

✪ gluten free option

one bill policy & 18% gratuity for groups of 8 or more

GREEN

TALEGGIO FRITI 18

arugula, torn kale, bresaola chips, funghi crudo, porcini croutons, honey, truffle vinaigrette

ITALIAN CHOP CHOP ✪ 17

gem lettuce, rosemary ham, piave, grilled chicken, shaved fennel, tomatoes, pistachio vinaigrette

WHITE BEAN & FARRO 16

poached prawns, arugula, fresh dill, watercress, lemon vinaigrette

NIZZARDA ✪ 17

romaine hearts, spicy italian tuna confit, quail egg, green beans, fingerling potatoes, red cerignola olive vinaigrette

MOMMA MISTA ✪ 6 / 12

heritage & iceberg lettuce, sunflower seeds, heirloom carrots, shaved fennel, red wine vinaigrette

CAESAR 7 / 13

romaine hearts, red romaine, pancetta, chopped egg, croutons, garlic parmigiano dressing

Mealshare will provide one meal to someone in need. @MealshareTeam #Buy1Give1

PASTA

SPAGHETTI BOLOGNESE 20

beef, pancetta & tomato sauce, fresh tarragon, parmigiano

SPAGHETTI CARBONARA 19

cream, pancetta, garlic, fresh parsley, egg yolk

RAPINI GIGLI 19

marsala roasted shallots, rapini, chili flakes, toasted hazelnuts, white wine, goat cheese

BUCATINI PESCATORE 26

prawns, mussels, clams, baccalà, calamari, white wine, fresh parsley, garlic bread crumbs

✪ add gluten free pasta 3



22

short rib, pork belly, calabrese sausage, meatball with pomodoro red wine sauce, served on a bed of penne noodles 5pm- close

PIZZA ROSSO

MARGHERITA 16

fior di latte, fresh basil, extra virgin olive oil

ISOLA 20

italian ham, pancetta, roasted pineapple, mozzarella, smoked scamorza, rosemary oil

CALABRESE 19

spicy fennel sausage, sun dried olives, roasted peppers, mozzarella

PASCOLO 17

rapini, mozzarella, pancetta, chili oil

MANZO 18

seasoned beef, onion, provolone, mozzarella, jalapeños

CALZONE 14

fennel salami, mozzarella, pomodoro sauce, parmigiano

✪ add gluten free crust 3

PIZZA BIANCA

PULITO 18

arugula, prosciutto, garlic oil, mozzarella, parmigiano, cracked black pepper

FUNGHI 22

roasted mushrooms, arugula pesto, pine nuts, tallegio

BOSCHETTO 20

mortadella, pistachios, olive oil, semi-dried tomatoes, mozzarella, parmigiano, vincotto

FINOCCHIO 20

ricotta, fresh basil, fennel salami, fior di latte, chopped fennel

QUATTRO FORMAGGI 19

provolone, gorgonzola torta, fior di latte, mascarpone, rosemary honey

MELANZANA 17

roasted eggplant, garlic confit, mozzarella, fresh basil, semi-dried tomatoes, parmigiano

✪ add gluten free crust 3

PIATTA

FORNO ROASTED TROUT ✪ 28

cedar plank steelhead trout, arugula pesto green beans, pine nuts, zucchini caper sauce

MIXED GRILL ✪ 30

lamb chops, calabrese sausage, grilled pork chop, eggplant caponata, victor's tomato & jalapeño salad

CHICKEN PARMESAN 22

breaded chicken breast, pomodoro sauce, fontina, momma mista salad, forno garlic bread



pomodoro sauce 3
bolognese 4

mozzarella 3
roasted pineapple 2
sun dried olives 2
semi-dried tomatoes 2
roasted mushrooms 2
jalapeños 2
italian ham 3
pancetta 3
prosciutto 3
calabrese sausage 3
fennel salami 3
seasoned beef 3

beef & veal meatball 5
chicken breast 7
prawns 8
forno garlic bread 4

wifi: gobocce!

**FRESH. SIMPLE.
DELICIOUS.**

That's how we do it.

Bringing together authentic old world recipes and contemporary culinary creativity, Bocce serves up fresh Italian fare with a modern twist.

executive chef grant parry