

PIZZERIA **BOCCE** PATIO BAR

ANTIPASTI

(BEFORE THE MEAL)

CHEF'S BOARD

chef's imported selection of 3 meats, 3 cheeses, with homemade jams, nuts, and olives \$16.5

WOOD FIRED ARTICHOKE

infused with garlic, olive oil, and sea salt, served with a lemon aioli \$9.5

ITALIAN MEAT STUFFED BREAD

italian sausage, salami, pepperoni, ham, and provolone baked in caputo pizza dough \$8.5

MEDITERRANEAN

CEVICHE

shrimp, basil, avocado, chives, calabrese peppers, cucumbers, citrus, with a crostini \$12.5

FONDUE

warm baked european cheeses with seasonal vegetables and our rustic baked bread \$11.5

SPINACH PIE

sautéed spinach with garlic, bocce hand stretched mozzarella, and provolone finished in caputo pizza dough \$7.5

DEVEILED EGGS

pancetta and basil \$6.5

CAPRESE

bocce hand stretched mozzarella, heirloom tomatoes, fresh basil, pesto oil \$9.5

GUACA BOCCE

italian style guacamole with pizza chips \$9.5

EDAMAME

steamed with sea salt and calabrese peppers \$6.5

BOCCE BALLS

Michelle-made chicken and sausage meatballs in a spicy marinara with garlic bread \$8.5

PIZZA NAPOLETANA

(12 INCH OR SO PIES)

MARGHERITA

tomato sauce, bocce hand stretched mozzarella, extra virgin olive oil, and fresh basil \$11

AMERICANO

tomato sauce, pepperoni, bocce hand stretched mozzarella, and fresh basil \$13

QUATTRO CHEESE

tomato sauce or extra virgin olive oil and fresh garlic, bocce hand stretched mozzarella, ricotta, fontina, provolone, fresh basil \$12

FUNGI

extra virgin olive oil, fresh garlic, chives, a select blend of sautéed mushrooms, fontina and goat cheese drizzled with truffle oil \$14

PROSCIUTTO & ARUGULA

tomato sauce, provolone, bocce hand stretched mozzarella, fresh basil and topped post fired with prosciutto and arugula \$15

MEAT PIE

tomato sauce, in house crafted italian sausage, pepperoni, prosciutto, sopressata, and bocce hand stretched mozzarella \$15

NOT A MEAT PIE

pesto sauce, eggplant, zucchini, red peppers, a select blend of mushrooms, spinach, goat cheese, and bocce hand stretched mozzarella \$13

CIRE'S

tomato sauce, in house crafted italian sausage, pepperoni, ricotta, mushrooms, bocce hand stretched mozzarella, and fresh basil \$14

PESTO CHICKEN

chicken breast, fresh pesto, tomatoes, ricotta, and bocce hand stretched mozzarella \$14

*CARBONARA

extra virgin olive oil, fresh garlic, sautéed onions, mushrooms, pancetta, egg, fontina, parmigiano, and fresh basil \$14

SHRIMP & HOT PEPPERS

tomato sauce, spicy italian peppers, fresh tomatoes, shrimp, bocce hand stretched mozzarella, and chimichurri sauce \$15

POMODORO

extra virgin olive oil, fresh garlic, tomatoes, basil, parmigiano and bocce hand stretched mozzarella \$11

► **P.S.** if it doesn't say tomato sauce it's a white pizza!!!

INSALATE

(ITALIAN WORD FOR SALAD)

HOUSE MISTA

organic greens, grape tomatoes, red onions, roasted sunflower seeds, shaved parmigiano dressed with white balsamic vinaigrette \$7.5

FORK & KNIFE CAESAR

romaine, crostinis, parmigiano, tossed in a lemon caesar dressing, anchovies on request \$8.5

SPINACH

pancetta and onions sautéed in a warm cabernet dressing over a bed of fresh spinach topped with grape tomatoes, marcona almonds, and goat cheese \$10.5

ANTIPASTO

organic greens, grape tomatoes, salami, prosciutto, provolone, roasted peppers, olives, artichoke with red wine vinaigrette \$12.5

ROASTED BEET & ARUGULA

fire roasted red and golden beets, pistachios, pears, red onion, goat cheese over arugula with peach balsamic vinaigrette \$10.5

TOMATO MOZZARELLA

bocce hand stretched mozzarella, tomatoes, basil, and red onions over spinach and arugula with pesto vinaigrette \$9.5

RAVIOLI

cheese ravioli over organic greens with grape tomatoes, red onions, pancetta, provolone, toasted pine nuts, drizzled with a creamy pesto dressing \$11.5

WOOD FIRED VEGETABLES

eggplant, red peppers, zucchini, red onions, a select blend of mushrooms over organic greens topped with goat cheese, basil and a balsamic reduction \$10.5

PANZANELLA

focaccia croutons, zucchini, red onions, cucumbers, grape tomatoes, basil, roasted red peppers, olives, and bocce hand stretched mozzarella tossed in a red wine vinaigrette \$9.5

Add Chicken \$3 Add Shrimp \$4
Add Prosciutto \$3

PANINI

(ITALIAN FLAT BREAD SANDWICHES)

GRINDER sopressata, prosciutto, ham, provolone, tomatoes, arugula, and a basil aioli \$13

CHICKEN & PESTO chicken breast, fire roasted peppers, bocce hand stretched mozzarella, spinach, and pesto \$12

EGGPLANT & RICOTTA wood fired eggplant, basil, bocce hand stretched mozzarella, ricotta, and tomato sauce \$11

All Paninis served with a small house mista

CRAFT YOUR OWN \$10

\$2 EACH



FARM

eggplant, beets, red peppers, zucchini, pear jam, mushrooms, gaeta olives, artichoke hearts, tomatoes, fig chutney, gluten free crust

\$3 EACH



BUTCHER

in house crafted italian sausage, pepperoni, prosciutto, sopressata, pancetta, chicken, ham, salami, chicken & sausage meatballs, shrimp, anchovies

\$2 EACH



DAIRY

goat cheese, provolone, fontina, parmigiano, ricotta, bocce hand stretched mozzarella

DOLCE

(SOMETHING SWEET)

CHOCOLATE CHIP COOKIE SKILLET WITH VANILLA GELATO \$7.5

BANANA & NUTELLA PIZZA \$8.5

FLOURLESS CHOCOLATE CAKE WITH FRESH BERRIES \$7.5 (gluten free)

WINE CAKE WITH POACHED PEARS \$7.5

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DRAFT BEER

	Glass / Pitcher
Bud Light, St. Louis, MO	3.50 6.00
Coors Light, Golden, CO	3.50 6.00
Guinness Stout, Dublin, Ireland	5.50 11.00
Birra Moretti Pale Lager, Udine, Italy	4.75 9.50
Stella Artois Lager, Leuven, Belgium	4.75 9.50
Smithwicks Irish Ale, Ireland	4.75 9.50
Oak Creek Nut Brown Ale, Sedona, AZ	4.75 9.50
Ska Modus Hoperandi IPA, Durango, CO	4.75 9.50
Nimbus Dirty Guera Southwestern Blonde Ale, Tucson, AZ	4.75 9.50
Green Flash West Coast IPA, San Diego	4.75 9.50
San Tan Devils Ale, Arizona	4.75 9.50
Four Peaks SunBru, Arizona	4.75 9.50

BOTTLED BEER

Budweiser	3.50
Bud Light	3.50
Miller Lite	3.50
Michelob Ultra	3.50
Corona	4.50
Angry Orchard Hard Cider	4.50
St. Pauli N/A	3.50

CRAFT CANS

San Tan HefeWeizen, Chandler, AZ	
Four Peaks Kiltlifter Scottish Ale, Tempe, AZ	
Free Style Pilsner, Santa Fe Brewing	4.50

WINE

Bianco (WHITE)

Gazerra Pinot Grigio (on tap), Sicily	Glass \$7	Carafe \$21
Vine Capsule Chardonnay (on tap), California	Glass \$6	Carafe \$18
Mionette Prosecco, Italy		Bottle \$10
Botter Moscato, Italy	Glass \$6	Bottle \$18
Zaccagnini Pinot Grigio, Italy	Glass \$10	Bottle \$30
CMS Sauvignon Blanc, Washington	Glass \$8.5	Bottle \$26
Natura Chardonnay, Chile	Glass \$7	Bottle \$21
Leitz Out Riesling, Germany	Glass \$10	Bottle \$30
Dos Cabezas Pink, Arizona		Bottle \$36

Rosso (RED)

Vine Capsule Cabernet (on tap), California	Glass \$6	Carafe \$18
District 7 Pinot Noir (on tap), California	Glass \$8	Carafe \$24
Tezza Corte Majoli Valpolicella Veneto, Italy	Glass \$7.5	Bottle \$22
ERA Primitivo Abruzzo, Italy	Glass \$7	Bottle \$21
6th Sense Syrah, Lodi	Glass \$9.5	Bottle \$31
Frescobaldi "Romole" Super Tuscan, Italy	Glass \$7	Bottle \$21
Gen 5 Zinfandel, Lodi	Glass \$7.5	Bottle \$22
Padrillos Malbec, Argentina	Glass \$8	Bottle \$24
Bell'agio Chianti, Italy	Glass \$8	Bottle \$24
Delas Cote du Rhone, France	Glass \$9	Bottle \$27
Astrolabe Pinot Noir, New Zealand		Bottle \$48
Purple Cowboy Merlot, Paso Robles	Glass \$8	Bottle \$24
Cryptic Red Blend, California	Glass \$9.5	Bottle \$28
Rojo Mojo Tempranillo, Spain	Glass \$6	Bottle \$18

CAFFÉ

Espresso	\$2
Americano	\$3
Cappuccino	\$4
Latte	\$4

Signature

COCKTAILS

— \$8 —

Bocce-rita

Patron silver, Solerno Blood Orange Liqueur, fresh lime juice, agave nectar

ULTIMATE CADI

Partida Reposado Tequila, Grand Marnier, fresh lime juice, fresh orange juice, agave nectar

Paloma

Moonshine Silver Tequila, fresh lime juice, fresh grapefruit juice, simple syrup, soda

BEER-RITA

1800 silver, Cointreau, fresh lime, agave nectar, topped with a Coronita!

Refresher

Organic Cucumber Vodka, mint, basil, agave nectar, soda

BASIL LEMON DROP

Tito's Handmade Vodka, fresh lemon, basil, simple syrup, sugar rim

THE Bloody ITALIAN

Organic Basil Vodka, house made bloody Mary blend, garnished with prosciutto, a cherry tomato, and a ball of hand stretched mozzarella.

BEES KNEES

Hendrick's Gin, honey infused simple syrup, fresh lemon juice

Berry MOJITO

Bacardi Superior Rum, seasonal berries, mint, fresh lime juice, simple syrup, soda

PROSECCO SANGRIA

Fruit Schnapps, St Germain, Prosecco, fresh fruit, splash of simple syrup

TITO'S Cherry LIMEADE

Tito's handmade Vodka, fresh lime juice, cherry syrup, simple syrup, soda

TOM COLLINS

Original Recipe from the classic recipe book written in 1891 'The Flowing Bowl' Old Tom Gin, juice of half lemon, bar spoon of sugar, soda

Arugula MOJITO

Hendricks Gin, honey simple syrup, arugula, lime, soda

OLD FASHIONED

Rye Whiskey, bitters, sugar, maraschino cherry, orange



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FACEBOOK

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or egg may increase your risk of foodborne illness.