



t r a t t o r i a   &   p i z z e r i a

Sutton Station  
5850 Fayetteville Rd. Durham  
919-206-4067  
Fax: 919-206-4074  
[www.bocciitalian.com](http://www.bocciitalian.com)

## Banquet Menu

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All dinners include fresh baked Italian bread and coffee, tea, or soda

### *The House Menu*

*\$20.95 per person*

#### Salad

Caesar Salad  
Or  
Insalata Mista

#### Entrées

Choose 3 entrée options for your guests  
Add a 4th option for \$2.00 per guest  
(See attachment for entrée options)

### *The Classico Menu*

*\$25.95 per person*

#### Salad

Caesar Salad  
Or  
Insalata Mista

#### Entrées

Choose 3 entrée options for your guests  
Add a 4th option for \$2.00 per guest  
(See attachment for entrée options)

#### Dessert

Choose 2 options for your guests  
(See attachment for dessert options)

## **The Superiore Menu**

*\$30.95 per person*

### **Appetizer Platter**

(Served Family Style)

Choose any 2 appetizer selections for your guests.  
(See attachment for appetizer options)

### **Salad**

Caesar Salad

Or

Insalata Mista

### **Entrées**

Choose 3 entrée options for your guests  
Add a 4th option for \$2.00 per guest  
(See attachment for entrée options)

### **Dessert**

Choose 2 options for your guests  
(See attachment for dessert options)

## **The Riserva Menu**

*\$34.95 per person*

### **Appetizer Platter**

(Served Family Style)

Choose any 2 appetizer selections for your guests.  
(See attachment for appetizer options)

### **Salad**

Caesar Salad

Or

Insalata Mista

### **Soup**

Soup du jour

### **Entrées**

Choose 3 entrée options for your guests  
Add a 4th option for \$2.00 per guest  
(See attachment for entrée options)

### **Dessert**

Choose 3 options for your guests  
(See attachment for dessert options)

## **MENU ITEMS**

### **Appetizers**

#### **Calamari Fritti**

Lightly Fried Calamari, Spicy Tomato Dipping Sauce

#### **Sausage Stuffed Mushrooms**

Brown Butter & Brandy Sauce

#### **Bruschetta**

Toasted Italian Bread, Diced Tomatoes, Garlic, Fresh Basil

#### **Fried Ravioli**

Traditional Fried Ravioli served with Tomato Dipping Sauce

#### **Mozzarella Stix**

Served with Tomato Dipping Sauce

### **Entrées**

#### **Chicken Parmigiana**

Chicken Cutlets topped with Romano and Mozzarella Cheese,  
baked in Tomato Sauce and served with Pasta

#### **Lasagna**

Pasta, Ricotta, Ground Beef, Meat Sauce & Mozzarella

#### **Pollo alla Griglia**

Grilled Chicken Breasts with a Sautéed Vegetable Medley

#### **Chicken Marsala**

Chicken Breast sautéed with Fresh Mushrooms in a Marsala sauce served with Pasta

#### **Eggplant Rollatini**

Eggplant rolled and filled with Ricotta & Mozzarella Cheese  
then baked with Tomato Sauce over Pasta

#### **Pappardelle Fiorentina**

Grilled Chicken, Cherry & Sun-Dried Tomatoes, Fresh Mushrooms,  
Romano Cheese, White Wine, Brandy & Garlic

#### **Penne alla Vodka**

Penne Pasta tossed with Pancetta, Shallots, Plum Tomatoes,  
Heavy Cream & Romano Cheese

#### **Lobster Ravioli**

Striped Pasta Pillows filled with Lobster Meat and Fresh  
Basil in a Pink Brandy Cream Sauce

#### **Penne Rustico**

Penne Pasta tossed with Grilled Chicken, Spinach, Roasted Peppers, Parmesan Cream Sauce

### **Veal Piccata**

Medallions of Veal sautéed with Shallots, Lemon, White Wine & Capers over Pasta

### **Salmon al Limone**

Grilled Salmon over Garlic Mashed Potatoes in a Lemon Cream  
Sauce topped with Fried Spaghetti Straws

### **Shrimp Mediterraneo**

Sautéed Shrimp with Feta Cheese, Pine Nuts & Pasta  
in a Fresh Marinara Sauce

### **Farfalle Pescatore**

Shrimp & Salmon, Sun-Dried Tomatoes, Pine Nuts,  
Spinach, Lemon, Butter & White Wine

## **Desserts**

### **New York Cheesecake**

Creamy New York cheesecake

### **Panna Cotta**

Italy's hottest cold dessert, smooth, eggless, vanilla custard drizzled with caramel sauce.

### **Lemon Crème Cake**

Golden cake, lemon filling and lemon crème icing.

### **Chocolate Overdose Cake**

Chocolate cake, chocolate mousse, chocolate fudge, chocolate chips, chocolate, chocolate, chocolate...

### **Tiramisu**

Ladyfingers soaked in rum, espresso and coffee liqueur layered with sweet mascarpone crème dusted with chocolate powder.

## **Terms and Conditions**

**Head Count:** Bocci Trattoria & Pizzeria requires a guaranteed guest count no later than 5:00 PM seven (7) days prior to your event. The event will be billed according to this guarantee unless the actual count is greater than the guaranteed count.

**Service Charge:** An 18% gratuity will be assessed on all food and beverage purchases. A \$1.00/person plate charge will be assessed on all specialty desserts brought into the restaurant.

**Room Charge:** **If applicable,** room rental fees are \$50.00 per hour for lunch functions and \$100.00 per hour for dinner functions, assessed in 30 minute intervals.

**Deposit:** Bocci Trattoria & Pizzeria requires a 25% deposit 14 days prior to your event. Deposit is based on estimated bill before tax and gratuity. Deposits may be made by corporate check, cash or credit card.

**Cancellation Policy:** Events that are cancelled with greater than 7 days notice will be refunded the full deposit. Deposits are non-refundable if cancelled within 7 days of the event.