

~ Express Lunch ~

\$8.50 per person

Choice of One Pasta served with a House Salad & Roll

~ Deluxe Lunch ~

\$10 per person

Choice of Two Pastas served with a House Salad,
Roll & Homemade Cookie or Mini Cannoli

~ Executive Lunch ~

\$12.50 per person

Choice of One Pasta & One Entrée served with a House
Salad, Roll & Homemade Cookie or Mini Cannoli

~ Beverages ~

Bottled Water	\$1.50
Fresh Brewed Ice Tea (1 gal.)	\$5.00
Pink Lemonade (1 gal.)	\$5.00
Cups and Ice	\$.50 per person

Beer & Wine also Available

~ Extras ~

Fresh Baked Rolls	\$4.00 per dozen
Garlic Knots	\$6.00 per dozen
Mini Cannolis	\$18.00 per dozen
Chafing Dish Rental	\$10 ea.
Sterno Fuel	\$2.50 ea.

~ Pasta Choices ~

Baked Ziti - Ricotta, Romano & Mozzarella Cheese with Tomato Sauce
Baked Ziti with Eggplant
Baked Ziti with Sausage
Spaghetti with Meat Sauce
Pasta Alfredo - Pasta with Parmesan Cream Sauce
Pasta Primavera - Pasta with Mixed Vegetables, Garlic & Oil
Chicken & Broccoli - Pasta tossed with Grilled Chicken & Broccoli
Ravioli Bolognese - Cheese Ravioli, Meatsauce and a Touch of Cream
Penne alla Vodka - with Pancetta & Shallots in a Pink Vodka Sauce
Lasagna - Pasta Sheets, Ground Beef, Mozzarella, Ricotta, Meat Sauce
Rigatoni Portobello - Portobello Mushrooms, Caramelized Onions &
Arugula with Goat Cheese folded into Rigatoni Pasta

~ Entrée Choices ~

Chicken Parmigiana - Chicken Cutlets topped with Tomato Sauce and
Mozzarella Cheese, served with Pasta
Eggplant Parmigiana - Breaded Eggplant topped with Tomato Sauce and
Mozzarella Cheese, served with Pasta
Farmhouse Gnocchi - Crumbled Italian Sausage, Broccoli, Sun-Dried
Tomatoes, Lemon Pesto
Penne Rustico - Grilled Chicken, Spinach & Roasted Peppers tossed with
Penne Pasta in a Parmesan Cream Sauce
Pappardelle Fiorentina - Grilled Chicken, Spinach, Sun-Dried
Tomatoes, Fresh Mushrooms, White Wine, Brandy & Garlic
Chicken Scarpariello - Chicken & Sausage with Broccoli, Pepperoncini &
Cherry Peppers in a Spicy Balsamic Sauce over Pasta
Pollo Fontina - Grilled Chicken, Fontina & Parmesan Cheese, Tomato,
Pesto & Sun-Dried Tomato Orzo, Grilled Asparagus
Linguine w/Clam Sauce - Clams, Tomatoes, Red Pepper, Garlic & Oil

~ Box Lunches ~

\$8 per person

Panini or Wrap with a Side of Chips or Salad

Paninis

Toscana - Grilled Chicken, Fresh Mozzarella, Lettuce, Tomato, Basil
Pesto, Ciabatta or Wheat Bread
Primavera - Grilled Eggplant, Grilled Zucchini, Red Peppers, Tomato,
Fresh Mozzarella, Lemon Aioli, Ciabatta or Wheat Bread
Cubano - Sliced Pork Tenderloin, Shaved Ham, Fontina Cheese, Dijon
Mustard, Pickle Ciabatta or Wheat Bread

Wraps

Forentine - Turkey, Sun-Dried Tomato, Spinach, Mascarpone Cheese,
Basil Pesto, Flour or Sun-Dried Tomato Tortilla
Chicken Caesar - Grilled Chicken, Romaine, Romano Cheese, Caesar
Dressing on Flour or Sun-Dried Tomato Tortilla
Chopped Cali - Romaine, Avocado, Chicken, Tomato, Bacon, Egg,
Dijon Vinaigrette, Flour or Sun-Dried Tomato Tortilla

~ Big Salads ~

\$8 per person

Insalata Bocci - Romaine, Cannellini Beans, Black Olives, Onions,
Croutons, Mozzarella, Romano & House Balsamic
Grilled Chicken Caesar Salad - Grilled Chicken, Hearts of Romaine,
Croutons, Romano Cheese, Housemade Caesar Dressing
Chopped Cali Salad - Chopped Romaine, Avocado, Chicken, Tomato,
Bacon, Egg Crumble, Lemon Poppyseed Vinaigrette
Bocci Spinaci - Spinach, Gorgonzola Crumbles, Toasted Almonds,
Strawberries, Tomato, House Balsamic Vinaigrette

www.bocciitalian.com

~ Bocci's Famous Pizza ~

New York Style - hand tossed and topped with our housemade pizza sauce and mozzarella cheese

Extra Large 16" (8 slices)

\$15.00

Regular Toppings

\$2.50 ea.

Gourmet Toppings

\$3.00 ea.

Nonna's Style - thin crust, square pan-baked & topped with mozzarella, Nonna's sauce & minced garlic

Extra Large 16 x 16" (12 slices)

\$17.00

Regular Toppings

\$2.50 ea.

Gourmet Toppings

\$3.00 ea.

Regular Toppings

Pepperoni, Sausage, Meatball, Hamburger, Ham, Bacon, Mushroom, Anchovies, Green Pepper, Black Olives, Green Olives, Pineapple, Eggplant, Onion, Spinach, Broccoli, Minced Garlic, Cherry Peppers, Banana Peppers, Jalapeños, Tomato

Gourmet Toppings

Grilled Chicken, Sun-Dried Tomato, Artichoke, Fresh Basil, Roasted Red Peppers, Prosciutto, Salami, Ricotta Cheese

~ General Information ~

When Ordering:

- ★ 15 person minimum required on all orders
- ★ Plates, cutlery, napkins and condiments included
- ★ We request 24 hours notice on all catering orders
- ★ Bocci specializes in custom menus for your event

Delivery:

- ★ Delivery (in the Triangle) \$25
- ★ Additional charges will apply for further distances

Payment:

- ★ We accept Visa, Mastercard, American Express & Discover cards
- ★ Cash is always accepted

Cancellation Policy:

- ★ A full business day is required for cancellation of orders
- ★ A 50% deposit may be required on all orders of \$500 or more

~ Private Dining Room ~

We have an elegant private dining room at both locations available to host your next business meeting or social gathering. A projector and large screen is available with computer hook-up for all your presentations in Durham.

The Vintage Room - Cary Location

- ★ Seating up to 50 guests!

The Venetian Room - Durham Location

- ★ Seating up to 40 guests!

The Valvano Room - Raleigh Location

- ★ Seating up to 30 guests!



trattoria & pizzeria



Corporate Catering Menu

Sutton Station
5850 Fayetteville Rd
Durham, NC 27713
Phone: (919) 206-4067

Lochmere Pavilion
2425 Kildaire Farm Rd
Cary, NC 27518
Phone: (919) 803-5358

Across from NCSU
2412 Hillsborough St.
Raleigh, NC 27607
Phone: (984) 200-1099

E-mail: sales@bocciitalian.com