

APPETIZERS

ROMA BRUSCHETTA

vine ripened roma tomatoes, garlic, mozzarella and fresh basil, served on panini bread and drizzled with olive oil and balsamic vinegar \$15

ITALIANO PLATTER

a fine selection including prosciutto, salami, turkey, provolone, mozzarella, black olives and pepperoncini's served with bruschetta and a side of homemade marinara \$15

STEAMER CLAMS

manila clams bathed in white wine, garlic and butter, served with bruschetta \$18

CAPRI SALAD

vine ripened roma tomatoes, basil and fresh mozzarella, drizzled with olive oil and balsamic vinegar \$14

MOZZARELLA STICKS

lightly breaded mozzarella cheese, deep-fried and served with homemade marinara \$11

CALAMARI

lightly breaded rings served with your choice of basil pesto aioli or cocktail sauce \$14

FRIED GREEN BEANS

tender whole petite green beans in a lightly seasoned batter served with a dijon aioli dipping sauce \$11

CLASSICO

ALL SAUCES AT BOCCELLI'S ARE MADE FROM SCRATCH UPON ORDER WITH THE FRESHEST INGREDIENTS & TOPPED WITH FRESH GRATED PARMESAN.

SPAGHETTI MARINARA

our savory, homemade, slow-cooked tomato sauce \$18

SPAGHETTI & MEATBALLS

homemade ground pork and beef meatballs and marinara sauce \$21

SPAGHETTI BOLOGNESE

boccelli's classic homemade meat sauce \$20

SPAGHETTI & ITALIAN SAUSAGE

spicy italian sausage in our savory, homemade marinara sauce \$21

FETTUCCINI ALFREDO

creamy garlic and parmesan sauce \$20 w/grilled chicken \$22, w/shrimp \$24

LASAGNA

fresh pasta layered with ricotta, mozzarella, parmesan and bolognese sauce \$24

MANICOTTI

large tube pasta filled with ricotta cheese, topped with our homemade meat sauce \$22

CHICKEN PARMESAN

breaded chicken breast with mozzarella and parmesan served over a bed of spaghetti \$27

EGGPLANT PARMESAN

breaded eggplant with mozzarella and parmesan served over a bed of spaghetti \$22

MACARONI & CHEESE

creamy cheddar cheese and macaroni \$19
add crab meat and seasoned bread crumbs \$21

RAVIOLI SPECIALTIES

START WITH OUR 3 CHEESE RAVIOLI AND SELECT A SAUCE

basil pesto cream sauce, alfredo cream sauce,
sun-dried tomato cream sauce,
cajun cream sauce, marinara sauce, bolognese sauce \$21

STEAKS

*USDA SUPER CENTER CUT 8OZ TOP SIRLOIN \$30

served with sauteed vegetables
and you choice of rice pilaf or basil pesto risotto
add sauteed tiger prawns \$6 / add sauteed onions or mushrooms \$3

*SIRLOIN ITALIANO \$33

grilled all natural black angus top sirloin presented alongside your choice of fettuccini alfredo with portabello mushrooms or spaghetti marinara

NOTSO PASTA

ENTRÉES SERVED WITH YOUR CHOICE OF BASIL PESTO RISOTTO OR RICE PILAF

BAKED ALASKAN HALIBUT

halibut in a lemon dill cream sauce with sautéed vegetables \$35

TUSCAN GRILLED SALMON

fresh salmon rubbed with herbs and spices served with sautéed vegetables \$32

MEDITERRANEAN CHICKEN

grilled chicken breast, seasoned with herbs and spices, topped with roma tomatoes, sun-dried tomatoes, kalamata olives, garlic, onion and a dash of red wine served with sautéed vegetables \$27

Boccelli's

RISTORANTE

ADD a
bread basket
\$5

SPECIALTIES DE LLA CASA

ALL SAUCES AT BOCCELLI'S ARE MADE FROM SCRATCH UPON ORDER WITH THE FRESHEST INGREDIENTS & TOPPED WITH FRESH GRATED PARMESAN.

FETTUCCINI PESTO E POLLO grilled chicken, artichoke hearts and pine nuts in a pest cream sauce \$24

POLLO PICCANTI chicken with mushrooms in a cajun cream sauce served over linguini \$23

TORTELLINI RUSTICA three-cheese tortellini with asparagus, chicken and mozzarella in a roasted red pepper cream sauce \$24

TORTELLINI VELOCE three-cheese tortellini with sun-dried tomato pesto cream sauce, garnished with parsley pesto \$21

GNOCCHI potato pasta served with grilled chicken, broccoli, diced tomatoes, brown butter, gorgonzola and walnuts \$23

***PENNE BISTECCA** sliced sirloin, mushrooms, roasted red peppers and spinach in a dijon cream sauce \$24

SPAGHETTI POMODORO spaghetti tossed with roma tomatoes, fresh basil and roasted garlic in a white wine sauce \$19

SPAGHETTI ALLA SCAMPI tiger prawns, garlic, tri-colored peppers and mushrooms in a white wine sauce \$24

LINGUINI VONGOLE fresh clams, basil and roma tomatoes in a white wine sauce \$24

JAMBALAYA salmon, bay shrimp, italian sausage, mushrooms and roasted red peppers in a cajun cream sauce over penne pasta \$26

SALMON FETTUCCINI salmon, bay shrimp and garlic in a creamy alfredo sauce \$25

ALASKAN HALIBUT PRIMAVERA bow-tie pasta with halibut, broccoli, tri-colored bell peppers, roma tomatoes and red pepper flakes in a creamy lemon dill sauce \$26

HALIBUT LINGUINI alaskan halibut, roma tomatoes and capers in a rosemary white wine sauce \$25

SALMON TORTELLINI three cheese tortellini, salmon, broccoli and butternut squash in a dill cream sauce \$26

SPAGHETTI CARBONARA our creamy parmesan sauce with prosciutto, onion and cracked black pepper \$21

BAYOU PRAWNS tiger prawns, sausage, mushrooms and roasted red peppers in a cajun cream sauce served over a bed of garlic basil risotto \$26

FRUTTI DE MARE clams, salmon, tiger prawns, scallops and sausage in a garlic lemon sauce over a bed of linguini \$30

ADD A SMALL SALAD
TO ANY ENTREE...
house \$6
caesar \$7
spinach \$8

VEGETARIANO

FARFALLE PRIMAVERA

bow-tie pasta with broccoli, peppers, roma tomatoes, fresh spinach, red pepper flakes and herbs in a white wine sauce \$18

PENNE ALLA ZUCCA

roasted butternut squash, fresh spinach, roma tomatoes with a light cream sauce \$21

PENNE MEDITERRANEAN

sun-dried & fresh tomatoes, kalamata olives, capers, garlic and feta cheese \$21

ZUPPA E INSALATI

ZUPPA DI GIORNO cup \$5.25 / bowl \$7.25

HOUSE SALAD

mixed spring greens with mushrooms, carrots, red onions and roma tomatoes tossed with our creamy dill house dressing \$12

CAESAR SALAD

with romaine, parmesan and croutons \$15
with grilled chicken \$18 | with sautéed shrimp \$20 | with salmon fillet \$22

SPINACI SALAD

fresh spinach, cucumbers, kalamata olives, red onions and feta cheese tossed with lemon pepper dressing \$15
with grilled chicken \$18 | with sautéed shrimp \$20 | with salmon file \$22

ANTIPASTO SALAD

salami, turkey, mozzarella, provolone, carrots, roma tomatoes, pepperoncini's and mixed spring greens tossed with our creamy dill house dressing \$19

GAMBERETTI

bay shrimp, artichoke hearts, roasted red peppers, feta cheese and mixed spring greens tossed with lemon-pepper dressing \$19

*GRILLED STEAK INSALATI

mixed spring greens with sweet roasted red pepper slices tossed in a blue cheese vinaigrette and topped with grilled sliced sirloin \$23

SOUP AND SALAD

bowl of soup and choice of small house, caesar or spinach salad \$14

ADD A SMALL SALAD
TO ANY ENTREE...

house \$6
caesar \$7
spinach \$8

ADD A
bread basket
\$5

SANDWICHES

ALL SANDWICHES ARE MADE ON GRILLED FRENCH BAGUETTE AND SERVED WITH YOUR CHOICE OF PENNE PASTA SALAD, HOUSE SALAD OR CUP OF SOUP

TURKEY PESTO

smoked turkey breast, provolone, tomato and green leaf lettuce with basil aioli \$16

*TUSCAN STEAK

sautéed sliced sirloin, red onion and tri-colored bell peppers in a dijon cream sauce with melted mozzarella, tomato and lettuce with aioli \$18

MEATBALL

homemade meatballs in marinara sauce topped with parmesan \$17

CHICKEN PARMESAN

breaded chicken breast with marinara sauce and parmesan &17

ZUCCA

roasted butternut squash, spinach and roma tomato in a light cream sauce topped with parmesan on a open faced baguette \$18

VEGGIE PRIMA

cucumber, tomato, onion, lettuce, mozzarella and provolone with roasted red pepper cheese spread and aioli \$16

ITALIANO

salami, turkey, mozzarella, provolone, onion, lettuce and tomato, with aioli and house dressing \$17

ROMA CAPRI

roma tomatoes, fresh mozzarella and basil drizzled with olive oil and balsamic vinegar \$16

PROSCUITTO

italian ham sautéed in cream sauce, topped with caramelized onions, provolone, mozzarella, lettuce and tomato with roasted red pepper cheese spread \$18

POLLO

grilled chicken breast, provolone, onion, tomato and lettuce with roasted red peppers cream cheese spread \$17

GRILLED CHEESE

cheddar cheese served on grilled sourdough panini bread \$11

CLASSIC CHEESE BURGER

1/3lb premium all natural black angus beef, Cheddar cheese, lettuce, roam tomato and aioli on a grilled bun. Served with your choice of french fries or penne pasta salad \$15

GRILLED CHICKEN PASTA SALAD

mixed spring greens and roma tomatoes topped with penne pasta salad, parmesan and grilled chicken breast with your choice of Italian balsamic or blue cheese vinaigrette \$21

BLACKENED SALMON PASTA SALAD

mixed spring greens and roma tomatoes topped with penne pasta salad, parmesan and grilled blackened salmon with your choice of italian balsamic or blue cheese vinaigrette \$23

BLACKENED ALASKAN HALIBUT PASTA SALAD

mixed spring greens and roma tomatoes topped with penne pasta salad, parmesan and baked halibut with your choice of italian balsamic or blue cheese vinaigrette \$25

BAMBINI

MENU AVAILABLE TO KIDS 12 AND UNDER \$10

SPAGHETTI MARINARA

our savory, homemade, slow cooked tomato sauce
add a meatball \$3

MAC N CHEESE

creamy cheddar cheese and macaroni

BUTTER NOODLES

spaghetti noodles tossed with butter and topped with parmesan

FETTUCCINE ALFREDO

fettuccine noodles tossed in a creamy parmesan sauce
add chicken \$4

BEVERAGES

ITALIAN SODAS

blackberry, blueberry, cherry, peach, raspberry, strawberry, vanilla, watermelon, caramel, orange, lavender \$4.25

CREMOSAS

italian sodas with a touch of cream \$5.25

AMERICAN SODAS

coke, diet coke, sprite, mr. pibb, barq's root beer \$3.50

LIMONATA

sparkling lemonade, italian style \$4.25

RASPBERRY LIMONATA

sparkling lemonade with a splash of raspberry \$4.50

JUICE apple juice \$3.50 | **MILK 2%** \$3.75

HOT TEA

choose from a wide variety of herbal tea's \$3.50

ICE TEA

free refills \$3.50

CAFE UMBRIA GOURMET COFFEE

free refills \$3.75

ESPRESSO

ESPRESSO \$4 double \$5 | **CAPPUCCINO** \$5

LATTE \$5 add vanilla or caramel \$1

MOCHA \$5.50 | **AMERICANO** \$4.50

HOT CHOCOLATE \$3.50

BEER

MILLER HIGH LIFE \$5 | **COORS LIGHT** \$4

deschutes brewing **FRESH HAZE IPA** \$6

crux **CASTOUT IPA** \$6 | crux **PCT PORTER** \$6

widmer **HEFEWEIZEN** \$5 | **PERONI** \$6

backwoods brewing **COPPERLINE AMBER** \$6

shilling **HARD CIDER LOCAL LEGENDS** \$5

STAIGHTAWAY COCKTAILS

THE COSMOS \$12

vodka aged with lime, lemon & orange, cranberry liqueur

OREGON OLD FASHIONED \$12

rye whiskey, bitters of filbert & fir, simple syrup

LINTIK \$12

gin aged over lemon peel, simple syrup

NEGRONI \$12

gin, crimson snap, sweet vermouth

20% Gratuity will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.