



Take-Out Procedure

We're happy to take day-of orders, please call before 2 pm
Our website labocallc.com has the detailed version of our ordering procedure

1. Place Your Order

Your voicemail order to (603) 581-9729 should include:

- Your first and last name, the DAY & time you'd like to have your order ready (between 5-7:45 pm)
- Your email address & your phone number- cell phone for texting (if you text)
- Your order (note any allergies for anyone dining)- don't forget dessert & Add-ons like a loaf of our bread)

2. Pay for Your Order

- Your emailed invoice may come to a spam folder, please check there if you don't see it.
- Once you have opened your invoice, scroll to the "Pay Invoice" button and click to be transferred to a secure site to process your payment with a credit/debit card. Please do this prior to pick-up/delivery. The system will provide you with the option to tip if you wish.
- We will confirm your pick-up/delivery time in the bold writing below the "Pay Invoice" button. Please check here to confirm what time we'll have your order ready!

3. Pick-Up Your order

- We recommend planning to arrive 5 minutes before your pick-up time to be sure your meals stay hot. We generally run right on time, and will leave your order on the table if you aren't there waiting.
- Your order will be placed on our pick up table, under the umbrella by our restaurant's front door.

Serving Take Out Dinner Only. Thursday – Saturday beginning at 5pm
Please See Procedures on our website LaBocaLLC.com and then Call to Order (603) 581-9729

-ADD-ON ITEMS-

BREAD IS MADE FRESH DAILY AND ONLY CONTAINS: FLOUR, WATER, YEAST & SALT

CRUSTY WHITE LOAF (THURS-SAT) \$6

SOURDOUGH (SAT ONLY) \$6

OUR **BUTTER** MAKES EVERYTHING TASTE BETTER; MADE WITH CABOT BUTTER!

GARLIC PARSLEY BUTTER \$6

BLACK TRUFFLE BUTTER \$8

CINNAMON TOAST BUTTER \$5

THIS WEEK'S SPECIALS

Cocktail Mixer of the Month: April in Paris

This mixer is the first crocus of spring to your evening cocktail hour- a welcome change with an element of surprise. Raspberry is the lead flavor, but notes of citrus, floral and spice are present too. Depending on your spirit or mix-in choice, you may find different flavors standing out. We recommend either vodka or gin for adding spirits to this, but a smooth tequila blanco also takes it in a delicious direction!

\$11 / 9oz. bottle (makes 3 drinks)

Appetizer:

Prince Edward Island Mussels

Sautéed in a light and savory broth of tomato, garlic, onion and herbs.

Bread for dipping \$12

Entrée:

Jambalaya

Marinated chicken thigh, and New Hampshire's own North Country Smokehouse Andouille sausage in rice seasoned with our own creole spice blend, sautéed onion & green pepper.

\$19

Lebanese Lamb – SORRY, SOLD OUT! (4/22 9PM)

A favorite main course from our Passport Dinner Series recipes...

Lamb shanks are braised in stock with onions, garlic and warming spices. The meat is then pulled from the bone, and added to a sauce made with the reduced braising liquid.

Topped with a sprinkle of crispy chick peas, a drizzle of pomegranate molasses, cucumber mint yogurt sauce on the side, and saffron basmati rice. \$24



50 North Main Street Wolfeboro, New Hampshire

APPETIZERS

Provençal Fromage \$9

A blend of soft cheeses, garlic and Herbs de Provence, warmed in the oven until bubbly and served with house made bread.

Pâté Plate \$10

country style pork pâté, Dijon mustard, cornichons, sour cherry jam & our bread

Crispy Cauliflower \$9

with harissa salt and served with sumac dipping sauce

SALADS

Add sautéed shrimp (+\$10) or seared salmon (+\$12) to a salad for dinner

Organic Greens \$9

balsamic vinaigrette, marinated feta cheese, bacon, roasted sunflower seeds & pickled red onion

Kale Caesar \$9

chopped kale, crunchy croutons, zippy Caesar dressing with shredded Parmesan & white anchovy

ENTREES

SEARED SALMON [Ⓢ]

Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$22

LOCAL LAMB BOLOGNESE

Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$23

CHICKEN PROVENÇAL

Chicken thigh meat marinated with garlic, lemon and Herbes de Provence and roasted with artichoke hearts and Roma tomatoes. Served on top of crispy polenta and drizzled with an herb pan sauce. \$22

BOMBAY

Seasonal vegetables sautéed in a Tikka Masala sauce made of warming spices, tomato, and onion. Topped with our garlic cloud and fresh green herb oil. Served over jasmine rice.....vegan \$18.....add shrimp \$21

BEEF WITH BASIL

Thinly-sliced beef tenderloin sautéed with red peppers and fresh basil leaves in a brown pan sauce with soy, garlic & ginger. Served with white rice. \$23

THAI RED CURRY

Traditional coconut milk sauce with red curry, lemongrass and ginger; mushrooms, green peas and red pepper over jasmine rice

and: julienne vegetables \$18 / shrimp \$21 / beef tenderloin \$23

[please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish]

DON'T FORGET DESSERT...

DESSERT

CHOCOLATE MOUSSE (GF)

rich and velvety, Belgian chocolate and little else \$7

DARK & STORMY CHEESECAKE

Gosling's Black Seal Rum cheesecake on a gingersnap crust, with a thin layer of lime sour cream on top \$7

KEY LIME PIE

Tart, sweet, creamy and smooth. Whipped cream & gingersnap crust. \$7