LA BOCA

APPETIZERS

SOUP DU JOUR \$7

NOSH PLATE

components always changing, ask your server

CRISPY CAULIFLOWER

harissa salt • sumac dipping sauce \$9

PROVENÇAL FROMAGE

warm blend of soft cheeses • garlic • herbes de Provence • bread \$9

PRINCE EDWARD ISLAND MUSSELS

light and savory tomato sofrito broth • bread for dipping \$12

SALAD

KALE CAESAR

croutons • white anchovy \$9

LOCAL ORGANIC GREENS

marinated feta cheese • pickled red onion roasted sunflower seeds • herb vinaigrette • bacon \$9

ENTRÉES

FIRENZE

gnocchi • roasted butternut squash • pesto oil \$19 with braised pork shoulder \$23

PAELLA

paella rice • red pepper • peas • mussels • shrimp • chorizo \$28

SEARED SALMON®

julienne vegetables • lemon caper sauce \$26

STEAK FRITES®

NY Strip • garlic parsley butter • shoestring fries \$34

CALDO

tomato sofrito broth • mussels • shrimp \$25

THAI RED CURRY

mushroom • red pepper • peas • jasmine rice beef tenderloin, shrimp or vegetable \$25/\$23/\$19