

50 North Main Street Wolfeboro, New Hampshire 03894 (603)-581-9729

# La Boca Dinnertime

Our to-go adaptation for feeding our community

## Starters \$9

### Crispy Cauliflower

with harissa salt and served with Sumac dipping sauce

### Brussels Sprouts

tossed in balsamic vinaigrette, crisp Prosciutto and Parmesan

### Provençal Fromage

a blend of warm soft cheeses, garlic and French herbes de Provence; served with bread

### Organic Greens

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

### Kale Caesar

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

## side shoestring fries & ketchup \$4

**Entrees on next page! >>>**

**Check out our beverage menu, and ask about specials- we are happy to bring you something delicious**

Please let us know when you place your order if anyone in your party has allergies/ingredients they avoid.

Much of this menu can be prepared without gluten, and also vegetarian and even some vegan- just ask!

## **Procedure for Our Hands-Free Ordering:**

#1 Give us a ring (any time before you want to dine) and place your order with Liz on the phone.

#2 We'll answer any questions you might have, and find out when you'd like to eat.

#3 We are practicing what we call "HANDS-FREE" payment and pick-up/delivery. When you order we will

- establish an invoice for you which you can pay securely

...from the comfort of your own home computer, or mobile phone... this even takes care of tipping!

Please complete this prior to pick-up or delivery.

## Entrees

### 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 \$22

### Pork Shoulder

Tender chunks of slow-braised pork over pappardelle, with a touch of savory broth, oven-roasted tomatoes & Parmesan  
\$20

### 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.....\$18.....add chicken \$19.....add shrimp \$21

### Roasted Half Chicken

Crispy skin, lemon thyme dipping sauce, with shoestring fries or side salad.....\$19

### Chicken Paella

Paella rice seasoned with saffron & tomato sofrito, green peas, red pepper & marinated chicken thigh  
\$18

### Seared Salmon

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

### 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.  
\$22

## Desserts

Ask about today's flavors!

Cheesecake \$7

Tiramisu Cup \$7

Slice of Layer Cake \$7

Chocolate Mousse Cup \$7