



## Live free & Eat!

Order now and eat a La Boca meal at your favorite summer spot:  
dock, deck, boat or park. This is the perfect time of year to be out & about!

*We are working hard to transition back to a "normal" dining experience –  
here's our current solution until we can have you at our table again*

### Easy Ordering

- Call our voicemail (603) 581-9729 and include: first and last name, the DAY & time you'd like your order ready (beginning at 5pm) your email address & your cell phone number for texting  
Please note any allergies for anyone dining!

## THIS WEEK'S SPECIALS

### Starter:

#### Barcelona Plate

Thinly sliced Redondo Iglesias Jamón Ibérico Spanish ham, Manchego cheese & quince paste served with fresh baked bread. \$14

### ENTRÉE SPECIALS:

*\*\*\* Supply is limited, please order early to reserve yours \*\*\**

#### Caldeirada

*Our version of the Portuguese fish stew. Tomato, onion, saffron, white wine, clam juice and herbs create a flavorful and piquant vessel for sautéed Monkfish bolstered by chunks of little red potatoes. \$23*

#### (Still a) Spring Chicken

*Our favorite juicy & crispy skinned roasted half chicken with local organic radish and salad turnip crudités and a creamy garlic herb dip \$24*

**Rhubarb Cheesecake** – Our classic New York Cheesecake topped with a sweet & sour compote of our homegrown rhubarb \$7

#### Cocktail Mixer for June: Raspberry Hibiscus Lemonade

This is the official **Summer Solstice Sipper!**

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



50 North Main Street Wolfeboro, New Hampshire

## APPETIZERS

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### **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.

### **Wild Blueberry Soup \$12**

Maine wild blueberries, red wine & a touch of yogurt. Two appetizer portions.

### **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

### **Prince Edward Island Mussels \$12**

Sautéed in a light, savory broth of tomato, garlic, onion and herbs & bread for dipping

## SALADS

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*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

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### SEARED SALMON <sup>Ⓢ</sup>

*Pan-seared salmon served over sautéed julienne carrots, zucchini and summer squash, topped with a lemon caper butter sauce. \$25*

### LOCAL LAMB BOLOGNESE

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

### 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 with 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. \$26*

### THAI RED CURRY

*Traditional coconut milk sauce with red curry, lemongrass and ginger; mushrooms, green peas and red pepper over jasmine rice with: julienne vegetables \$19 / shrimp \$21 / beef \$26  
[please note: our sauce contains shrimp ingredients! This dish is not suitable for people allergic to shellfish]*

## DESSERT

### CHOCOLATE MOUSSE (GF)

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

### RHUBARB CHEESECAKE

*Our classic New York Cheesecake topped with a sweet & sour compote of our homegrown rhubarb \$7*

### KEY LIME PIE

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