



## This week @ La Boca

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

### S p e c i a l s   T h i s   W e e k

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

#### Caponata

*An autumnal favorite of ours... This is a warm dip/spread served with our fresh bread. The rich flavors of harvest: tomatoes, eggplant, onions, & red bell pepper are combined with garlic, olive oil, capers and olives. Topped with just a sprinkle of crumbled feta and Parmesan, this is a delicious balance of earthy and sweet, and tangy & briny. \$10*

#### E N T R É E   S P E C I A L :

#### 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*

#### Cocktail Mixer: Fall Foliage \$11 / 9oz. bottle (makes 3 drinks)

#### Citrus, cranberry & warming spices

We make a cozy autumn spice blend and simmer it into a simple syrup; then, blend it with fresh citrus juices, cranberry essence and a dash of bitters. This is delicious mixed with your favorite spirit- we like Bourbon, but have yet to meet a bad match.

Try it also added to hot black or green tea for a zero-proof fall treat.

(Please note we are having trouble getting this size bottle, your mixer may come to you in two smaller size bottles. The number of ounces is the same!)



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.

### **Barcelona Plate** \$12

thinly sliced Redondo Iglesias Jamón Ibérico Spanish ham, Manchego cheese & quince paste served with house made 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. \$26*

### 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 \$19.....add shrimp \$26*

### LA BOCA PAELLA

*Authentic Matiz paella rice from Spain is simmered in broth with saffron threads and flavorful tomato sofrito along with PEI mussels, shrimp, NH's own North Country Smokehouse Chorizo sausage, green peas and red peppers. \$26*

### 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. \$29*

### LOCAL LAMB BOLOGNESE

*Top of the Hill Farm ground lamb, mirepoix & tomato over pappardelle, topped with Parmesan cheese. \$24*

## DESSERT [ALL THESE DESSERTS ARE GLUTEN FREE]

### CHOCOLATE MOUSSE (GF)

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

### INDIAN PUDDING

Traditional flavors of molasses & cornmeal, in a unique form- cross between baked custard & soufflé...served warm with fresh whipped cream on the side \$9.50

### LEMON & RASPBERRY PAVLOVA

Rich, tart lemon curd is the bed for a light, sweet pillow of baked meringue + house-made raspberry puree to pour on top \$9