# LA BOCA

## **APPETIZERS**

#### SOUP DU JOUR \$7

#### NOSH PLATE

components always changing, ask your server

#### CRISPY CAULIFLOWER

harissa salt • sumac dipping sauce \$9

#### PROVENCAL 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

#### ROASTED BEETS

caper vinaigrette • VT goat chevre \$9

## SALAD

+ seared salmon or garlic shrimp (\$8), herb & garlic chicken thigh (\$5)

#### KALE CAESAR

croutons • white anchovies \$9

#### LOCAL ORGANIC GREENS

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

 $<sup>^{</sup>m{\ell}}$  Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness (603) 581-9729

## ENTRÉES

### FIRENZE

gnocchi • roasted butternut squash • pesto oil \$17 with braised pork shoulder \$21

## **PAELLA**

Saffron rice • red pepper • peas • mussels • shrimp • chorizo \$24

## SEARED SALMON®

julienne vegetables • lemon caper sauce \$24

## CHICKEN PROVENÇAL

crispy polenta • oven roasted tomatoes & artichoke hearts • herb pan sauce \$18

## **CALDO**

tomato sofrito broth • mussels • shrimp • crusty bread \$23

## THAI RED CURRY

mushroom • red pepper • peas • jasmine rice shrimp or vegetable \$22/\$19