

LA BOCA

APPETIZERS

NOSH PLATE

a little snack to start

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

PÂTÉ

cornichons • whole grain mustard • sour cherry jam \$12

SALAD

KALE CAESAR

croutons • white anchovy
\$9

LOCAL ORGANIC GREENS

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

⚠ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

(603) 581-9729

50 North Main Street Wolfeboro, New Hampshire

www.labocallc.com

ENTRÉES

FIRENZE

pan-fried gnocchi • roasted butternut squash • pesto oil

\$19

with braised pork shoulder \$23

PAELLA

saffron rice • red pepper • peas • mussels • shrimp • chorizo

\$26

SEARED SALMON[Ⓟ]

julienne vegetables • lemon caper sauce

\$24

STEAK FRITES[Ⓟ]

NY Strip • garlic parsley butter • shoestring fries

\$34

CALDO

tomato sofrito broth • mussels • shrimp • bread

\$25

THAI RED CURRY

mushroom • red pepper • peas • jasmine rice
beef, shrimp or vegetable

\$23/\$23/\$19

Most of our dinner menu is gluten-free. Please let your server know if you have concerns about gluten and they will guide you appropriately. All entrees are made to order and can be changed to accommodate most food allergies, sensitivities and needs. Let us know what we can do to make your dining experience excellent!

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