

BOCCA
cafe è bar



WEDNESDAY NIGHT SPECIAL

Pasta & Wine \$28

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GNOCCHI ai PESTO

Freshly made gnocchi tossed with semi dried tomatoes, pesto and cream.

GNOCCHI NAPOLI

Freshly made gnocchi tossed with a classic tomato & fresh basil sauce.

LINGUINE BOLOGNESE

Traditional recipe of beef infused with fresh herbs & tomato.

LINGUINE CARBONARA

Strips of pancetta, eggs, cream, parmesan and parsley.

LINGUINE PUTTANESCA

Capers, oregano, olives, garlic, chilli, tomato & anchovies.

PENNE VERDURE

Tossed in extra virgin olive oil, garlic, pine nuts and vegetables, with shaved parmesan.

PENNE AMATRICIANA

Pasta in a sauce of pancetta, tomato, onion, mushrooms and herbs.

PENNE ARRABIATA

Pasta with tomato, garlic and chilli.

AGNOLOTTI della NONNA

House speciality of homemade cheese & spinach filled pasta in a sauce of cream, mushrooms, tomato's & fresh parmesan cheese.

**Agnolotti della Nonna is not available as Gluten free, we apologise for any inconvenience.*

DUCK RAVIOLI

With sage and creamy merlot sauce.

**Duck ravioli is not available as Gluten free, we apologise for any inconvenience.*

PENNE POLLO FUNGHI

Pasta tossed in a chicken ragu with onions, field mushrooms, tomato & cream.

LINGUINE SALMONE

Tasmanian smoked salmon, olives, pistachio nuts, tomato, cream & parsley.

LINGUINE MARINARA

Fresh seafood, garlic and parsley with olive oil or tomato sauce.

LINGUINE PRAWNS & BROCCOLI

Tossed in extra virgin olive oil, garlic, chilli & herbs.

LINGUINE PRAWNS & SCALLOPS

Tossed in extra virgin olive oil, garlic, chilli, herbs & white wine.

** Gluten free & other dietary options available on all other pasta's, please ask our friendly staff.*