

## SEASONAL VERDURE

### FOR THE TABLE

One for 4 / Three for 9 / All for 14

Citrus Marinated Olives

Asparagus, Chermoula, Stracciatella

Roasted Golden Beets, Mint, Pistachio, Ricotta Dolce

Green Tomatoes, Fried Sicilian Pistachio,  
Pecorino, Orange

Ceci Beans, Calabrian Chili, Olives, Lemon

### CAPRESE 18

Burrata, Local Heirloom Tomatoes,  
Oven-Cured Tomato, Balsamico, Fettunta

### CAESAR SALAD 15

Little Gem Lettuce, Crisp Capers, Parmigiano, Asiago Crostini

### LUCCA TAGLIARE SALAD 17

Escarole, Tuscan Kale, Soppressata, Pepperoncini,  
Mozzarella, Taggiasca Olives, Tomatoes,  
Lemon-Oregano Vinaigrette

## ANTIPASTI

### TUSCAN SPRING VEGETABLE SOUP 14

Asparagus, Artichokes, Fava Beans, Spring Onion,  
Fettunta, Favetta

### MEDITERRANEAN OCTOPUS 18

Smokey Potatoes, Ceci Beans,  
Green Garlic Salsa Verde, Giardiniera

### BEEF CARPACCIO 19

Parmigiano Frico, Truffle Aioli, Caper Berry,  
Bottarga, Olio Nuovo

### CLAMS OREGANATA 16

Grilled Middleneck Clams, Herb Butter,  
Pancetta, Oregano Pangratto

### FRITTURA DI CALAMARI 17

Crispy Meyer Lemon & Spicy Chilies, Marinara da Napoli

### CRISPY CAULIFLOWER 13

Cherry Peppers, Parmigiano Reggiano, Lemon-Caper Aioli

### MEATBALLS AL FORNO 15

Ricotta, Sunday Gravy



## FAVORITES

### PESCE DELLA NOTTE MP

Locally Caught Fish, Seasonal Ingredients, Daily Inspiration

### SALMONE ARROSTO 34

Roasted Fennel, Florida Citrus, Taggiasca Olives, Lemon Argumato

### POLLO ALLA GRIGLIA 29

Wood Roasted Baby Artichokes, Leeks, Taggiasca Olives,  
New Potatoes, Calabrian Chili

### COTOLETTA DI VITELLO ALLA PARMIGIANA 46

Crispy Breaded Veal Chop, Melted Scamorza  
& Fontina Cheeses, Pomodoro, Basil

### SCALLOPS LUCHESE 38

Braised Veal, Florida Strawberries, Fava Beans,  
Snap Peas, Leek Vinaigrette

### LAMB OSSO BUCCO 40

Braised Mustard Greens, Lamb Bacon, Controne Beans,  
Mint-Horseradish Gremolata

### BISTECCA 45

Creekstone Farms Black Angus NY Strip, Bone Marrow Butter,  
Aged Balsamic, Parmigiano-Sage Potatoes

## RAGU E POLENTA

15/PERSON

The Quintessential Italian Comfort Food,  
Slowly Cooked In the Wood Oven,  
Served for the Table to Share

## PASTA

*Gluten free and whole wheat pasta available.  
House-made pasta\**

### TOMATO & BASIL\* 15/28

Spaghetti alla Chitarra, Parmigiano Reggiano, Tuscan Olive Oil

### SPRING PEA AGNOLOTTI\* 17/32

Sheep's Milk Ricotta, English Peas, Wild Mushroom,  
Spring Onion Brodo

### CACIO E PEPE\* 16/30

Whole Grain Strozzapreti, Pecorino Romano,  
Peppercorn Blend

### LOBSTER SCAMPI 19/36

Marinated Cherry Tomatoes, Lemon, Basil,  
Calabrian Chile, Linguine

### RIGATONI GIGANTI ALLA BOLOGNESE 18/34

Veal, Beef, Pork Ragu, Tomato, Pecorino Toscano

### SPAGHETTI CON MEATBALLS 17/32

Ricotta, Sunday Gravy

## CONTORNI

SAGE-PARMIGIANO POTATOES 9

GRILLED ASPARAGUS, PECORINO,  
AGED BALSAMIC 8

WOOD-FIRED BROCCOLINI 7

CARAMELIZED SPAGHETTI SQUASH 8

WOOD ROASTED BABY ARTICHOKE  
LEEK, TAGGIASCA OLIVES, NEW POTATOES 9

THREE CHEESE POLENTA 9

SPAGHETTI, TOMATO, BASIL 14

BRAISED MUSTARD GREENS  
LAMB BACON, CONTRONE BEANS 9

Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

@bocaresort @bocaresort

## COCKTAILS

### WALDORF SIGNATURE MARGARITA 23

Casa Dragones Blanco, Combier Liqueur, Agave, Himalayan Salt Rim

### CETRIOLO 16

Effen Cucumber Vodka, Fresh Lime Juice

### SOUTHERN HOSPITALITY 17

Bulleit Bourbon, Blackberries, Mint

### WHITE TROPICAL SANGRIA 15

Sauvignon Blanc, Don Q Coconut Rum, Pineapple Juice, Seasonal Fruit

### ROSÉ ROYALE 17

Rosé Tequila, Ferrari Rosé, Watermelon Juice, Vanilla Bean Simple Syrup, Basil Leaves

### PASSIONFRUIT DAIQUIRI 16

Bacardi Superior, Malibu Rum, Vanilla Syrup, Pineapple Juice

### BOCA BARREL OLD FASHIONED 24

Private Barrel Makers Mark, DiSaronno Amaretto, Filthy Cherry Juice, Angostura Bitters

### RUM PEPATO 15

Don Pancho 8yr, Pineapple, Jalapeno, Cracked Black Pepper

## APERITIVO CLASSICO

### WILD SARDINIAN NEGRONI 17

Wild Sardinian Gin, Wild Sardinian Vermouth, Campari, Flamed Orange.

### SIXTH BOROUGH 17

Templeton Rye, Amaro, Carpano Sweet Vermouth, Regan #6 Bitters

### VENETIAN SPRITZ 14

Aperol, St Germain, Prosecco

### AMALFI COAST 16

Wild Sardinia Gin, La Marca, House-Made Limoncello, Rosemary

### BELLINI 13

Prosecco, Peach Nectar

### LUCCA VESPER 15

Ketel One Vodka, Botanist Gin, Lillet Blanc, Lemon

## WINES BY THE GLASS

### SPARKLING

Ferghettina, Franciacorta Brut, Italy	20
Sparkling Rose, Ferrari, Metodo Classico, Trentino D.O.C.	23
JP Chenet, Brut, France	12
Prosecco, La Marca, Italy	11
Veuve Clicquot "Yellow Label" Brut, Champagne	34

### WHITE WINE

Gavi di Gavi, Pio Cesare, Piemonte	15	22
Chardonnay, Sonoma Cutrer, Sonoma	15	22
Chardonnay, Enroute, Russian River Valley	22	30
Pinot Grigio, Ruffino Lumina, Delle Venezie IGT	13	19
Pinot Grigio, Terlato, Friuli Colli Orientali	17	25
Sauvignon Blanc, Kim Crawford, New Zealand	13	19
Sancerre, Baron de La Doucette, Comte Lafond	19	26
Riesling, Kung Fu Girl, Washington	14	19
Rose, Rock Angel, Provence	18	26
Moscato d'Asti, Vietti "Cascinetta Vietti", Piedmont	13	19

### RED WINE

Baby Barolo, Ebbio, Fontanafredda, Piemonte	16	22
Baby Amarone, Allegrini, Palazzo Della Torre	17	24
Merlot, Ferrari-Carano, Sonoma	14	20
Chianti Classico, Cecchi, Toscana	13	19
Pinot Noir, Belle Glos, Santa Maria Valley	24	35
Pinot Noir, Argyle, Willamette Valley, Oregon	17	24
Cabernet Sauvignon, Oberon, Napa Valley	19	26
Cabernet Sauvignon, Stags' Leap Winery, Napa Valley	26	37
Cabernet Sauvignon, Columbia Crest H3, Horse Heaven Hills	14	24
Malbec, Bodega Norton, Argentina	13	19
Super Tuscan, Col di Sasso, Toscana	13	19
Super Tuscan, Ruffino Modus, Toscana	18	26
Tempranillo, Numanthia, Termes, El Toro, Spain	16	22

## BIRRA

### ITALIANO

Moretti La Rossa, Doppelbock, Italy	9
Peroni, Pale Lager, Italy	9

### CRAFT

Coppertail Brewing, Unholy Trippel, Florida	10
Florida Beer Co., Sunshine State Pils, Florida	8
Funky Buddha Hop Gun IPA, Florida	8
Monk in the Trunk, Amber Ale, Florida	8
Ommegang, Belgian Witte Ale, New York	9

### THE BREWED STANDARDS

Corona Extra, Pale Lager, Mexico	9
Bud Light, Light Lager, USA	8
Guinness, Irish Dry Stout, Ireland	9
Heineken, Pale Lager, Holland	9
Miller Lite, Pale Lager, USA	8
Stella Artois, Pilsner, Belgium	9
Peroni, Pale Lager, Italy	9
Angry Orchard, Walden, NY	9
Lagunitas IPA, Petaluma, CA	9