

bar luna

# MANGIARE

HOURS: 4.00PM to Midnight.



@bocaresort  
#bocaresort | #barluna

## CICCHETTI

**CI-CCHET-TI (NOUN)**  
SAVORY SNACKS OR SMALL DISHES

### CAPRESE 18

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

### HEIRLOOM TOMATO BRUSCHETTA 9

Basil Pesto, Heirloom Tomato,  
Fresh Mozzarella

### CAESAR SALAD 15

Romaine, Crisp Capers, Parmigiano, Asiago Crouton

### BEEF CARPACCIO 19

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

### TAGLIARE SALAD 17

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

### WOOD FIRE ROASTED MEATBALLS 15

Pomodoro, Ricotta, Grilled Ciabatta

### TUSCAN WHITE BEAN & ROSEMARY DIP 9

Castelvetrano Olives, Salsa Verde,  
Warm Flatbread

### CITRUS MARINATED OLIVES 8

Garlic, Olive Oil, Chilies

### RAGU E POLENTA 14

The Quintessential Italian Comfort Food.  
Slowly cooked in the Wood Oven.  
Served for the Table to Share.

## PIZZETTA

### MARGHERITA 14

Roma Tomato, Fresh Mozzarella,  
Torn Basil

### BIANCA 15

Fresh Mozzarella, Fontina, Ricotta,  
Scamorza, Artichoke, Roasted Garlic,  
Rosemary

### CALABRESE 17

Tomato Conserva, Smoked Scamorza,  
Soppresata, Fennel Sausage,  
Sweet Peppers

## SALUMI & CHEESE

### Artisanal & Farmhouse Selections

### PICCOLO 30

Chef's Selection of  
2 Artisanal Salumi and  
2 Farmhouse cheeses

### GRANDE 44

Chef's Selection of  
3 Artisanal Salumi and  
3 Farmhouse Cheeses

Ask for our dessert menu

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.