

Restaurant Week

Campo di Bocce of Livermore

Prix Fixed Menu

\$15.00

ENTREE

ROAST ACORN SQUASH– Filled with ricotta, spinach, onions and sundried tomatoes finished with marinara and parmesan cheese

ROASTED PORK TENDERLOIN– Apple brined pork, oven roasted with a currant grape pan sauce on a bed of swiss chard and rosemary polenta

CHICKEN SALTIMBOCCA- Grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone cheese and pesto aioli

SALMON CLUB- Grilled salmon filet with crispy sweet pancetta, sliced avocado, vine ripened tomatoes, red onions and lemon thyme aioli on toasted ciabatta

SPAGHETTI AND MEATBALLS- A classic favorite (with or without meat sauce)

CHICKEN and BROCCOLINI- Penne pasta and grilled marinated chicken, with broccolini and red chili flakes, finished in a valuate sauce

DESSERT

TIRAMISU- Campo di Bocce House Specialty! An old world Italian favorite made with lady fingers, mascarpone cheese with fresh made espresso and brandy

CHOCOLATE TORTE—Chocolate, chocolate, and more chocolate. Rich dark chocolate cake topped with a milk chocolate ganache

CANNOLI- Crisp Cannoli shells filled with our own filling of chopped pistachios, chocolate chips, candied orange zest and ricotta cheese

APPLE OATMEAL CRISP - with caramel and scotch oatmeal cream

WINE SPECIALS

2008 Groth Vineyards, Chardonnay, Napa Valley, CA	14 gl	55 bt
2010 Graffigna , Pinot Grigio, San Juan, Argentina	8 gl	30 bt
2009 Jacobs Vineyards, Chardonnay, Adelaide Hills, Australia	8 gl	30 bt
2007 Crooked Vine, Syrah, Livermore Valley, CA	12 gl	45 bt
2008 Ghost Pines, Merlot, Napa and Sonoma County, CA	9 gl	34 bt

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\$20.00

STARTER

HOUSE SALAD- Spring mix of lettuce with red onions, tomatoes, parmesan cheese and rustic croutons tossed with our house red wine vinaigrette

CLASSIC CAESAR- Romaine lettuce with rustic croutons and shaved parmesan and tossed with our zesty classic dressing

ARUGULA AND PEPPERS—Baby arugula and sweet roasted peppers tossed in a sherry vinaigrette finished with shaved Grana Padano and pine nuts

SPINACH SALAD- Baby spinach tossed in a white balsamic Dijon vinaigrette with pancetta, hard cooked egg and naval orange segments

ENTREE

CHICKEN MARSALA- Sautéed chicken scaloppini finished with a mushroom Marsala demi-glace, garlic mashed potatoes and seasonal vegetables

CHICKEN PICCATA- Sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables

ROAST ACORN SQUASH— Filled with ricotta, spinach, onions and sundried tomatoes finished with marinara and parmesan cheese

ROASTED PORK TENDERLOIN— Apple brined pork, oven roasted with a currant grape pan sauce on a bed of swiss chard and rosemary polenta

GRILLED SALMON- Atlantic farm raised salmon served with herbed risotto and seasonal vegetables

LASAGNA- Six layers of pasta, Bolognese sauce and three cheeses.

SPAGHETTI AND MEATBALLS- A classic favorite (with or without meat sauce)

DESSERT

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CHOCOLATE TORTE—Chocolate, chocolate, and more chocolate. Rich dark chocolate cake topped with a milk chocolate ganache

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