

# Campo di Bocce of Livermore

## *Italian Ristorante, Bar and Bocce Club*

vetro di vino...glass of wine

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<b>BUBBLES</b>	<b>GL</b>	<b>BTL</b>
NV Prosecco, Carpene Malvolte, Veneto, Italy	9.5	38
2006 St. Hillaire, Limoux, France	7	27
 <b>CHARDONNAY</b>		
2008 Cakebread, Napa Valley	15	60
2008 Wood Family Vineyards, Livermore, CA	9	34
2007 Trefethen, Napa Valley, CA (95 points)	9	34
2006 Columbia Crest, Columbia Valley, WA	6	24
 <b>WORLDLY WHITE</b>		
2007 St. Michael Eppan, Pinot Grigio, Alto Adige, Italy	9.5	38
2008 White Haven, Sauvignon Blanc, Marlborough, New Zealand	8	30
2008 St. M, Riesling, Pfalz, Germany	8	30
2008 Concannon, Sauvignon Blanc, Livermore, CA	6	24
 <b>CABERNET SAUVIGNON</b>		
2006 Steven Kent, Livermore, CA	15	60
2005 McGrail, Livermore, CA	13	50
2007 Layer Cake, Napa Valley, CA (95 points)	13	48
2007 Justin, Paso Robles, CA (93 points)	12	45
2007 Educated Guess, Napa Valley, CA	9	34
2007 Coppola, Napa Valley, CA	8.5	34
2006 Due Palme, Carmelo Vineyards, Carmel Valley, CA	6	24
 <b>MERLOT, BLENDS AND FUN RED'S</b>		
2006 Murrieta's Well, Spanish Meritage, Livermore, CA	13	50
2006 Wentz, Crane Ridge Merlot, Livermore, CA	9	35
2007 Carmelo Vineyards, Showdown Merlot, Carmel Valley, CA	8	30
2006 Concannon, Petite Syrah, Livermore, CA	7.5	29
2004 Columbia Crest, Merlot, Columbia Valley, WA	6	24
NV Fenestra "Lot 23", Livermore, CA	5	20
 <b>ZINFANDEL</b>		
2007 Coppola, Directors Cut, Sonoma, CA	9.5	39
 <b>PINOT NOIR</b>		
2006 La Rochelle, Monterey, CA	11	43
2007 Sebastiani, Sonoma Coast, CA	9.5	35
 <b>ITALIAN REDS</b>		
2004 Machiavelli, Chianti Classico Riserva, Tuscany, Italy	12	45
2007 Albola, Chianti Classico, Tuscany, Italy	6.5	23

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### antipasti...appetizers

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CALAMARI- Our House Specialty! Flash fried and golden crispy served with gremolata and remoulade sauces	10.5
BRUSCHETTA- Ciabatta crostini with Sonoma Chevre, vine ripened tomatoes, roasted peppers, arugula, garlic and fresh basil	7.5
PANCETTA WRAPPED PRAWNS- Grilled jumbo prawns wrapped in imported pancetta with a hint of white wine	15
SPINACH DIP- Garden fresh spinach, aged parmesan, mozzarella and garlic cream, served with toast points	8
MEATBALLS AND PARMESAN- Three of our classic meatballs sautéed and covered with melted parmesan cheese	8
ANTIPASTO- A rustic array of imported Italian meats and cheeses, roasted garlic, candied nuts and olives	10
CAPRESE- Imported fresh buffalo mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, aged balsamic vinegar, black pepper and basil	11.5
LAMB LOLLIPOPS – Five mint and garlic marinated lamb chops, wilted spinach and balsamic syrup	15
STEAMED MANILLA CLAMS- Bowl of steamed clams in white wine, garlic, Roma tomatoes and finished with basil	12
CHEESY GARLIC BREAD- Grilled Ciabatta with extra virgin olive oil, fresh garlic and melted mozzarella cheese. Served with marinara	7

### minestra e insalata....soup and salad

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HOUSE SALAD- Spring mix of lettuce with red onions, tomatoes, parmesan cheese and rustic croutons tossed with our house red wine vinaigrette	6
CLASSIC CAESAR- Romaine lettuce with rustic croutons and shaved parmesan and tossed with our zesty classic dressing	6
SPINACH SALAD- Baby spinach tossed in a white balsamic Dijon vinaigrette with pancetta, hard cooked egg and naval orange segments	7
DAILY SALAD - Seafood brought in daily makes this salad exceptional. Please inquire with your server regarding the Chef's special salad of the day!	AQ
SOUP- Cup 3.5                      Bowl 5	

Add sautéed prawns, grilled chicken or grilled salmon to any salad for an additional 6

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### pasta...pasta

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SPAGHETTI AND MEATBALLS- A classic favorite (with or without meat sauce)	14
CHICKEN and BROCCOLINI- Penne pasta and grilled marinated chicken, with broccolini and red chili flakes, finished in a valuate sauce	14
LASAGNA- Six layers of pasta, Bolognese sauce and three cheeses.	17
GNOCCHI GORGONZOLA- Potato dumpling gnocchi, Roma tomatoes and baby spinach tossed in a Gorgonzola cream sauce	13
CALABRESE- Fettuccine pasta with spicy Italian sausage, classic marinara sauce and baby spinach	14
FETTUCINI ALFREDO- Fettuccini pasta with our extra rich alfredo sauce	13
MACARONI AND CHEESE- Elbow pasta with imported prosciutto, Grana Paddana parmesan, Fontina and Gruyere cheeses. <i>Delizioso!</i>	14
SPAGHETTI POMODORO- Spaghetti pasta with vine ripened tomatoes, garlic and olive oil	12

### pizza...pizza

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small 8      medium 16      large 22

MARGHERITA- Roma tomatoes, extra virgin olive oil, fresh mozzarella and basil
MEAT AND VEGGIE- Italian sausage, salami, mushrooms, onions, fresh tomatoes and baby spinach
LUIGI'S- Salami, Italian sausage, pepperoni, prosciutto
SUPREME VEGGIE- Portobello mushrooms, vine ripened tomatoes, roasted peppers and mozzarella cheese
BOAR SAUSAGE- Boar sausage and roasted potatoes with fresh rosemary
GOURMET CHICKEN- Sun dried tomatoes, roasted red and yellow peppers and feta cheese
GORGONZOLA- Prosciutto, mozzarella, gorgonzola and honeyed walnuts
SHRIMP and PESTO- Tiger shrimp, basil pesto and mozzarella
CREATE YOUR OWN- Tell us what you want and we'll make it happen!

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### carni bovine e di pollo...beef and chicken

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NEW YORK STRIP- 12 oz Flame broiled and finished with truffle oil, tobacco onions and accompanied by garlic mashed potatoes and sautéed spinach	23
NEW ZEALAND RACK OF LAMB – Herb breaded New Zealand rack of lamb brushed with Dijon mustard with garlic mashed potatoes and sautéed spinach	22
OSSO BUCCO- Braised veal shank served on creamy polenta, root vegetables and natural jus	19
CHICKEN MARSALA- Sautéed chicken scaloppini finished with a mushroom Marsala demi-glace, garlic mashed potatoes and seasonal vegetables	17
CHICKEN PICCATA- Sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables	19
CHICKEN PARMESAN- Breaded chicken breast with house marinara, melted mozzarella, spaghetti and seasonal vegetables	17
FIRE ROASTED CHICKEN- Marinated chicken breast topped with melted herb goat cheese, roasted potatoes and seasonal vegetables	18

### frutti di mare...seafood

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GRILLED SALMON- Atlantic farm raised salmon served with herbed risotto and seasonal vegetables	19
CIOPPINO- Jumbo prawns, clams, mussels, shrimp, calamari and fresh fish stewed together in a spicy garlic tomato broth	22
TIGER SHRIMP AND LINGUINE- Sautéed tiger shrimp and linguine pasta tossed in garden fresh pesto sauce with sun dried tomatoes	15
SCALLOP RISSOTO- Pan seared sea scallops on a bed of herb risotto and baby spinach topped with a red pepper cream sauce	19
LINGUINE AND CLAMS- Sautéed Manila clams with linguine and finished with white wine, garlic and olive oil	15
DAILY SEAFOOD SPECIAL- We pride ourselves with our fresh fish and seafood program. Please inquire with your server about our Chef's selection of the day!	AQ

# Campo di Bocce of Livermore

## *Italian Ristorante, Bar and Bocce Club*

### panini e calzone...sandwiches and calzones

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All sandwiches are served with fries...available daily until 5PM

CHICKEN SALTIMBOCCA- Grilled herb marinated chicken breast with sliced prosciutto, tomatoes, Provolone cheese and pesto aioli	10
TRI TIP AND ARUGULA- Grilled tri tip with Roma tomatoes, creamy horseradish and red onions on a toasted Ciabatta roll	12
SALMON CLUB- Grilled salmon filet with crispy sweet pancetta, sliced avocado, vine ripened tomatoes, red onions and lemon thyme aioli on toasted Ciabatta	13
CAPRESE PANINI- Italian buffalo mozzarella, baby spinach and Roma tomatoes drizzled with extra virgin olive oil and aged balsamic vinegar	11
PROSCIUTTO PANINI- Imported Prosciutto di Parma with sliced tomatoes and buffalo mozzarella with a light lemon thyme aioli	11
BOCCE BURGER- Flame broiled to your liking and topped with your choice of cheese: Swiss, Cheddar, Provolone or Gorgonzola	11
MEATBALL- Three of our classic meatballs covered in marinara with melted Italian cheeses	11
THE COLD CUT- Imported Italian cold cuts with Provolone cheese, lettuce, tomatoes and pepperoncini	9
MEAT CALZONE- Meatballs, Italian sausage, salami, pepperoni and mozzarella folded in our crispy pizza crust	12
VEGGIE CALZONE- Eggplant, spinach, tomatoes, mushrooms, roasted bell peppers, caramelized onions and mozzarella folded in our crispy pizza crust	11

### offerte speciali e promozioni...offers and promotions

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#### **SEVEN DAYS A WEEK**

Happy hour in the bar! All appetizers are half off from 3-6pm

Are you celebrating your birthday? Your dinner and Bocce is on us! ID Required!

#### **SUNDAY thru THURSDAY**

Be sure to ask about our awesome Prix Fixe menu! Three course meals are only 19  
20% off all ToGo orders. Let us do the cooking for you!

#### **MONDAY**

Martini Monday! All martinis are only 5 all day!

#### **WEDNESDAY**

UnWined Wednesdays! Order two glasses of the same wine and we'll give you the  
entire bottle (limit two bottles per ticket)

#### **FRIDAY and SATURDAY**

FREE Bocce after 10PM! If you are looking for something to do for that first date or  
just looking for that late night hangout, come on down and Bocce is on us!

The kitchen is open until 11pm and oh yeah, the bar is open too!

[www.campodibocce.com](http://www.campodibocce.com) 925-249-9800 175 E. Vineyard Ave. Livermore, CA

Twitter: LivermoreBocce Facebook: Campo di Bocce of Livermore

# bambino e bambina...child

Kids 12 and under are the lucky ones that get to enjoy this menu!

All items come with fruit, and of course a drink!

BURGER- A burger and fries	7
CHICKEN TENDERS- fried seasoned strips of chicken with a side of ranch	7
PASTA- You pick your pasta and your sauce!	7
MACARONI and CHEESE- Nothing more needs to be said!	7
HOT DOG- With Fries	6
PERSONAL PIZZA- Pick a topping, any topping!	7

1. WHAT IS THE LITTLE BALL IN BOCCE CALLED?
2. WHAT YEAR DID CAMPO di BOCCE OF LIVERMORE OPEN
3. WHO IS THE SEVENTH RANKED PLAYER IN THE UNITED STATES?
4. WHAT ARE THE THREE INGREDIANTS IN PASTA?
5. HOW MANY POINTS DO YOU PLAY TO IN A GAME OF BOCCE
6. WHAT IS WINE MADE OF?
7. WHERE WERE THE 2009 NATIONAL BOCCE CHAMPIONSHIPS HELD?

C	E	Z	A	T	S	A	P
A	L	C	E	N	I	W	I
M	A	U	U	C	C	E	Z
P	N	M	I	A	C	M	Z
O	A	B	R	G	S	O	A
L	P	R	O	G	I	R	B
E	C	I	N	E	V	J	B
A	P	A	L	L	I	N	O

ANSWERS: 1. pallino 2. 2006 3. jeff bruzzone 4. water, flour and egg 5-12 6. fermented grape juice 7. campo di bocce of Livermore

PIZZA	CAMPO	LUIGI
PALLINO	BOCCE	VENICE
ROME	WINE	PASTA
UMBRIA	SAUCE	PANA



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of Livermore