

Campo di Bocce of Livermore

Italian Ristorante, Bar and Bocce Club

vetro di vino...glass of wine

BUBBLES	GL	BTL
NV Prosecco, Carpena Malvolti, Veneto, Italy	9.5	38
2008 St. Hilaire, Limoux, France	6	24
CHARDONNAY		
2009 McGrail Vineyards, Livermore, CA	14	50
2008 Darcie Kent, DeMayo Vineyard, Livermore, CA	12	45
2008 Trefethen, Napa Valley, CA	10	38
2009 Wood Family Vineyards, Livermore, CA	9	34
2008 Retzlaff Vineyards, Livermore, CA	8	30
WORLDLY WHITE		
2009 Picazo, Sauvignon Blanc, Livermore, CA	10	36
2009 Occasio, Sauvignon Blanc, Livermore, CA	10	36
2009 St. M, Riesling, Pfalz, Germany	8	30
2009 Concannon, Sauvignon Blanc, Livermore, CA	6	22
CABERNET SAUVIGNON		
2007 Steven Kent, Livermore, CA	15	58
2007 McGrail, Livermore Valley, CA	15	58
2008 Wood Family Vineyards, Livermore, CA	12	45
2009 Educated Guess, Napa Valley, CA	10	38
2008 Wente Vineyards, Southern Hills, Livermore, CA	8	30
2009 William Hill, Central Coast, CA	6	24
MERLOT, BLENDS AND FUN REDS		
2008 Stag's Leap Wine Cellars, Hands of Time, CA	15	58
2008 Murrietta's Well, Spur, Livermore, CA	13	50
2007 Retzlaff Vineyards, Merlot, Livermore, CA	10	35
2008 Ruby Hill Winery, Sangiovese, Livermore, CA	9	34
2008 Columbia Crest, Merlot, Columbia Valley, WA	6	24
ZINFANDEL		
2007 Ruby Hill Winery, Livermore, CA	12	45
2008 Coppola, Director's Cut, Sonoma, CA	9	35
2007 Retzlaff, Noah's Zinfandel, Livermore, CA	8	30
PINOT NOIR		
2008 McIntyre, Santa Lucia Highlands, CA	13	47
2007 La Rochelle, Classic Clones, CA	11	45
2008 Talbot, Kali Hart, Santa Lucia Highlands, CA	9	34
2008 Parducci, Mendocino, CA	6	24
ITALIAN REDS		
2005 Machiavelli, Chianti Classico Riserva, Tuscany, Italy	13	48
2007 Ecco Domani, Chianti, Tuscany, Italy	6	22

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antipasti...appetizers

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	8
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 Italian cheeses	8
ANTIPASTO- A rustic array of imported Italian meats and cheeses, roasted garlic, and olives	11
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
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
FRIED RAVIOLI - Hand Breaded and fried served with marinara	8
SALMON CARPACCIO - Thin sliced sashimi fillet, drizzled with a lemon aioli, extra virgin olive oil, garnished with red onion, fried capers and bitter greens	12
ARTISAN CHEESES - Chef's selection of three local and imported cheeses, serve a red onion marmalade, clover honey, candied walnuts, dried and fresh fruit	16

minestra e insalata....soup and salad

HOUSE SALAD- Spring mix of lettuce with red onions, tomatoes, parmesan cheese and rustic croutons tossed with our house red wine vinaigrette	7.5
CLASSIC CAESAR- Romaine lettuce with rustic croutons and shaved parmesan and tossed with our zesty classic dressing	7.5
ARUGULA AND PEPPERS- Baby arugula and sweet roasted peppers tossed in a sherry vinaigrette finished with shaved Grana Padano and pine nuts	7.5
BUTTER LETTUCE WEDGE SALAD - with creamy chervil lime vinaigrette, tomatoes and apple wood smoked bacon crumbles	7.5
SPINACH SALAD- Baby spinach tossed in a white balsamic Dijon vinaigrette with pancetta, hard cooked egg and naval orange segments	7.5
SOUP- Cup 4 Bowl 5.5	

Add sautéed prawns, grilled chicken or grilled salmon to any salad for an additional 7

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pasta...pasta

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	15
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	15
CALABRESE- Fettuccine pasta with spicy Italian sausage, classic marinara sauce and baby spinach	14
FETTUCINI ALFREDO- Fettucini pasta with our extra rich alfredo sauce	12.5
MACARONI AND CHEESE- Elbow pasta with imported prosciutto, Grana Paddana parmesan, fontina and gruyere cheeses.	14
SPAGHETTI POMODORO- Spaghetti pasta with vine ripened tomatoes, garlic and olive oil	12.5
RICE PENNE- Tossed in a sundried tomatoe pesto with Bermuda onions, crimini mushrooms, asparagus tips and grilled chicken (gluten free)	16
SAUSAGE AND LEEKS - Farfalle pasta tossed with sweet sausage and peas in a leek sauce.	14

pizza...pizza

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

FLAT IRON STEAK- Chili red wine rubbed, on a bed of baby bok choy, crimini mushrooms, asparagus tips and red onions	22
CHICKEN MARSALA- Sautéed chicken scaloppini finished with a mushroom Marsala demi-glace, garlic mashed potatoes and seasonal vegetables	18.5
CHICKEN PICCATA- Sautéed chicken scaloppini with lemon caper butter sauce, risotto and vegetables	18.5
CHICKEN PARMESAN- Breaded chicken breast with house marinara, melted mozzarella, spaghetti and seasonal vegetables	19
ROASTED PORK TENDERLOIN– Apple brined pork, oven roasted with a currant grape pan sauce on a bed of swiss chard and rosemary polenta	20
GRILLED PEACH CHICKEN – Marinated breast with charbroiled peach and finished with herbed ricotta served with creamy polenta and seasoned vegetables	18.5
EGGPLANT NAPOLEON - Lightly breaded and stacked with spinach, roma tomatoes, provolone cheese and portabella mushroom served with red pepper couli	15
BRAISED LAMB SHANK– Slow cooked tender in red wine rosemary and a hint of mint with lemon gremolada served on creamy polenta and vegetables	24
NEW YORK STRIP- 12 oz Flame broiled and finished with truffle oil, tobacco onions and accompanied by garlic mashed potatoes and sautéed spinach	26
LAMB LOLLIPOPS – Five mint and garlic marinated lamb chops, balsamic syrup, mashed potatoes and vegetables	23

frutti di mare...seafood

GRILLED SALMON- Atlantic farm raised salmon served with herbed risotto and seasonal vegetables	20
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	16
SCALLOP RISSOTO- Pan seared sea scallops on a bed of herb risotto and baby spinach topped with a red pepper cream sauce	20
LINGUINE AND CLAMS- Sautéed Manila clams with linguine and finished with white wine, garlic and olive oil	16
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

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panini e calzone...sandwiches and calzones

MEATBALL- Three of our classic meatballs covered in marinara with melted mozzarella on a fresh baked bun, served with fries.	10
BOCCE BURGER- Flame broiled to your liking and topped with your choice of cheese: swiss, cheddar, provolone or gorgonzola, served with fries	11
MEAT CALZONE- Meatballs, Italian sausage, salami, pepperoni and mozzarella folded in our crispy pizza crust	13
VEGGIE CALZONE- Eggplant, spinach, tomatoes, mushrooms, roasted bell peppers, caramelized onions and mozzarella folded in our crispy pizza crust	12

Following sandwiches, served with fries and available daily until 5:00pm

CHICKEN SALTIMBOCCA- Grilled herb marinated chicken breast with sliced prosciutto, tomatoes, provolone cheese and pesto aioli	11
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	12
PROSCIUTTO PANINI- Imported prosciutto di parma with sliced tomatoes and buffalo mozzarella with a light lemon thyme aioli	11
MUFFALETTA PANINI- Italian cured meats with olive and pepper relish topped with provolone cheese on grilled focaccia	10

offerte speciali e promozioni...offers and promotions

SEVEN DAYS A WEEK

Is today your birthday? Your dinner and Bocce is on us! ID Required!

MONDAY thru FRIDAY

Join us in the bar 2-6pm!

Special happy hour menu plus 50% off house wine and draft beer!

SUNDAY thru THURSDAY

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

WEDNESDAY

UnWined Wednesdays! Order two glasses of the same wine and we'll give you the entire bottle (two bottles per ticket, food purchase required, not valid on ToGo orders)

FRIDAY and SATURDAY

FREE Bocce after 10PM! Reservations highly recommended. 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 for appetizers and pizza between 9:30-11pm, the bar is open too!

bambino e bambina...child

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

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

BURGER- A burger and fries	7
CHICKEN TENDERS- fried seasoned strips of chicken and fries	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 INGREDIENTS 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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