



Campo di Bocce
of Livermore

Livermore Valley has the ultimate Bocce experience at Campo di Bocce of Livermore. We've put together eight world-class Bocce courts amid vine-covered arbors and cypress tree-shaded seating areas. The action on the court is complemented by contemporary Italian cuisine, and an impressive selection of wine and beer. It's a place we think captures the true spirit within the Bocce players of old.



"The oldest game in the book and still one of the best."

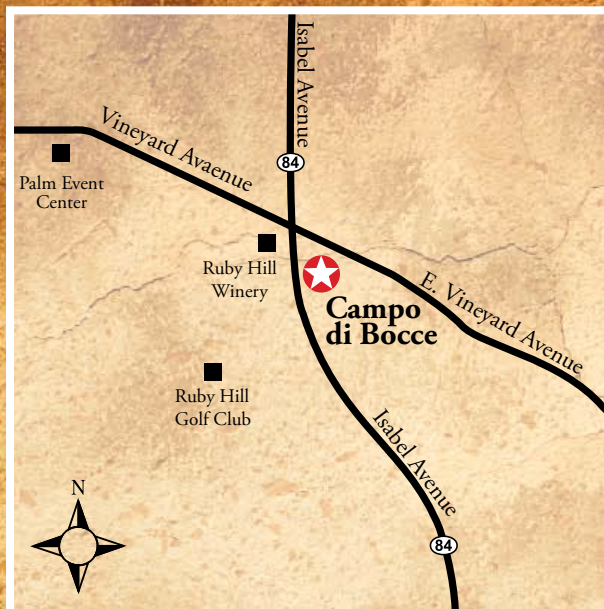


Bocce has perhaps a richer past than any game still being played on the face of the earth. With origins in Palestine and Asia Minor around 5200 B.C., it eventually caught the fancy of ancient Greeks and Romans. With the Roman move from stone to wood Bocce balls, the sport grew tremendously in popularity through the mid-1300's, when Bocce players could be found primarily in France, Greece and England.

In the early 1500's, the Italians caught onto Bocce and made it theirs. The game has retained its traditional Italian aura ever since, spreading to America with the arrival of Italian immigrants here. Today there are over 250 recognized Bocce clubs with over 100,000 players in America alone. The International Olympic Committee has also recognized

Bocce as a sport.

Campo di Bocce boasts regulation courts on which we host league play as well as local, regional, national and international tournaments.



Campo di Bocce
of Livermore

Livermore, CA 94550
Phone: (925) 249-9800
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Visit Us Online
www.campodibocce.com

*Campo di Bocce's
Wine Country Dining
Bocce di Go-Go*



*RISTORANTE AND BAR
The Gateway to Livermore's
Wine Country!*



Campo di Bocce
of Livermore

PICNIC IN THE VINEYARDS

All items are based on four person increments
**24 HOUR NOTICE REQUIRED
FOR ALL ORDERS**



SLICED PROSCIUTTO - \$12

SLICED MORTADELLA - \$10

SLICED SALAME - \$10

PARMESAN - \$10

PROVOLONE - \$10

MOZZARELLA - \$8

CHEDDAR - \$10

GORGONZOLA - \$10

BUFFALO MOZZARELLA - \$14

MIXED OLIVES - \$8

CIABATTA BREAD LOAF - \$6

FRENCH BREAD LOAF - \$3

Mustard, aioli, olive oil and balsamic are available upon request

STARTERS (Serves 8-10)

BRUSCHETTA - Ciabatta crostini with Sonoma Chevre, vine ripened tomatoes, garlic and fresh basil (16 pcs) - \$29

PANCETTA WRAPPED PRAWNS
Grilled jumbo prawns wrapped in pancetta (16pcs) - \$60

ANTIPASTO- A rustic array of Italian meats and cheeses, roasted garlic and olives - \$44

SAUSAGE STUFFED MUSHROOMS
Mushroom caps filled with Italian sausage and herbs - \$40

MARINATED OLIVES - Sicilian style olives sure to get any appetite excited! \$25

PROSCIUTTO AND MELON- Seasonal cantoloupe wrapped in imported prosciutto. - \$45

DUNGENOUS CRAB CAKES - Sweet crab and shrimp cake with fennel remoulade (10pcs). - \$56

LAMB LOLLIPOPS - Mint, oregano and garlic marinated lamb chops, grilled to perfection. - \$75

SPINACH DIP - Chopped spinach in an aged parmesan, mozzarella and garlic cream sauce served with grilled ciabatta crostini. - \$22

SALADS (Serves 8-10)

CAPRESE SALAD - Imported buffalo mozzarella, Roma tomatoes and pine nuts served with extra virgin olive oil, aged balsamic vinegar, black pepper and basil. - \$40

HOUSE SALAD - Radicchio and butter leaf lettuce, red onions, tomatoes, parmesan cheese and croutons tossed with our red wine vinaigrette. - \$25

CAESAR SALAD - Hearts of romaine, oven fresh croutons and shaved parmesan cheese. - \$29

SPINACH SALAD - Baby spinach, pancetta, hard cooked egg and orange segments with a white balsamic dijon vinaigrette. - \$25

CUCUMBER FETA - Crisp cucumber, cherry tomatoes and feta cheese marinated in a lemon juice, garlic, mint, basil and extra virgin olive oil dressing. - \$29

POACHED CALAMARI - Tender poached calamari in a citrus and mint herbed marinade. - \$32

ARUGULA SALAD
Roasted eggplant, sweet bell peppers, shaved Parmesan and roasted pinenuts served with a balsamic vinegar and extra virgin olive oil dressing. - \$25

ENTREES (Serves 8-10)

OSSO BUCCO - Braised veal shank slow cooked in our house made demi glace. - \$75

CHICKEN PICCATA - Sautéed chicken scaloppini finished with lemon caper butter sauce. - \$65

CHICKEN MARSALA - Sautéed chicken scaloppini finished with a mushroom marsala demi-glace. - \$65

CHICKEN PARMESAN - Breaded baked chicken breast topped with marinara and melted mozzarella. - \$65

EGGPLANT PARMESAN - Breaded tender eggplant topped with marinara, melted mozzarella. - \$55

GRILLED SALMON - Grilled salmon with a housemade lemon-butter caper sauce. - \$55

MARINATED TRI TIP - Flame broiled beef thinly sliced and served with a housemade mushroom demi-glace. - \$65

SEAFOOD CIOPPINO - Jumbo prawns, clams, mussels, shrimp, calamari, and fin fish stewed together in a garlic tomato fish broth. - \$120

ITALIAN SAUSAGE - Grilled Italian sausage links with sauteed roasted peppers and onions. - \$35

PASTA (Serves 8-10)

SPAGHETTI AND MEATBALLS
A classic favorite. - \$60

CHICKEN AND BROCCOLI
Penna pasta with grilled chicken, sauteed broccoli and chili flakes in our house made alfredo sauce. - \$55

LASAGNA - Six layers of pasta, bolognese sauce and three cheeses. - \$70

GNOCCHI GORGONZOLA - Potato dumplings with Roma tomatoes and spinach in a creamy gorgonzola sauce. - \$55

FETTUCINE ALFREDO - An all time classic! Fettuccine pasta with our housemade alfredo sauce. - \$45

CALABRESE SAUSAGE - Fettuccine pasta with spicy Italian sausage, marinara and spinach. - \$56

QUATTRO FROMAGGIO - Penne pasta with baked fontina, mozzarella and parmigiano with a bolognese meat sauce. - \$50

FUSILI SORENTO
Tomato, kalamata olives, fresh basil, oregano, and extra virgin olive oil with fusilli pasta. - \$45

PENNE ALL' ARRABIATTA
Crispy pancetta and penne pasta with a light tomato base and a bigger hint of red pepper. - \$45

DESSERTS (Serves 8-10)

TIRAMISU- A Campo di Bocce House Specialty! An old world Italian favorite made with lady fingers, mascarpone cheese fresh made espresso and brandy. - \$75

FLOURLESS CHOCOLATE TORTE
Rich dark chocolate cake topped with a milk chocolate ganache, this will satisfy any chocolate lover's sweet tooth. - \$60

CHEESECAKE- A ricotta cheese cake made in the traditional New York Style and drizzled with strawberry puree. - \$55



*Wine Country dining menu available
for takeout ordering only.*