

Bocelli

521 Plymouth Road, Gwynedd Valley, PA 19437

215.646.9912

~Le Insalate

Insalata de Cesare

Romaine lettuce with home-made Caesar dressing & croutons

\$8.95

Insalata di Arugula

Arugula, gorgonzola and walnuts tossed in a raspberry vinaigrette

\$9.95

Insalata di Funghi

Mixed greens, mushrooms and shaved Parmesan cheese in a lemon vinaigrette

\$8.95

Mozzarella alla Caprese

Mozzarella cheese, tomato, olive & fresh basil

\$9.95

~Antipasti Freddi

Antipasti del Giorno

A mix of grilled & marinated vegetables

\$9.95

Carpaccio di Carne

Thin slices of filet mignon with shaved Parmesan cheese and extra virgin olive oil.

\$12.95

Carpaccio di Salmone

Thin slices of smoked salmon topped with goat cheese and red onion over Arugula salad.

\$12.95

~Antipasti Caldi

Calamari e Gamberi alla Griglia

Grilled baby calamari and tiger shrimp in extra virgin olive oil and lemon juice.

\$14.95

Cozze

Blue mussels in white or red sauce.

\$12.95

Portobello & Spinaci

Grilled Portobello mushroom topped with sauteed spinach roasted pepper, shrimps and goat cheese.

\$13.95

~Ravioli

Ravioli al Formagio

Spinach & cheese ravioli in a red sauce.

\$18.95

Ravioli al Granchio

Ravioli filled with crab meat in a delicate pink sauce.

\$21.95

~Pasta al Forno

Lasagna alla Bolognese

Pasta sheet layers with meat sauce & cream

\$20.95

Lasagna Verde

Pasta sheet layers with bechamel sauce & spinach

\$19.95

Melanzane alla Parmegiana

Baked eggplant parmesan

\$20.95

~Le Paste

Penne con Salsiccia

Home-made sausage and mushrooms in a light cream sauce.

\$20.95

Rigatoni Bocelli

Broccoli and chicken in a cream sauce

\$18.95

Spaghetti alla Carbonara

Pancetta, eggs, cream & Parmesan cheese

\$19.95

Spaghetti alla Puttanesca

Olives, capers & garlic in a fresh tomato sauce.

\$19.95

Spaghetti Bolognese

Meat tomato sauce

\$20.95

Tagliatelle ai Frutti di Mare

Fresh clams, mussels, scallops, shrimp, fresh herbs and tomato sauce.

\$23.95

Tagliatelle al Pesto e Gamberi

Fresh basil, garlic, pine nuts, Parmesan cheese and shrimp.

\$22.95

~Polli**Pollo Aromatico**

Grilled chicken breast with fresh herbs in lemon & oil.

\$20.95

Pollo Cacciatore

Boneless chicken breast sauteed with peppers, mushrooms and onion in a marinara sauce.

\$20.95

Pollo Marsala

Sauteed chicken breast with mushrooms in a Marsala wine sauce.

\$18.95

Pollo Parmesiano

Chicken cutlet topped with Mozzarella & tomato sauce.

\$20.95

~Carni**Vitello Parmegiano**

Veal cutlet topped with mozzarella cheese & tomato sauce.

\$21.95

Vitello Picatta

Sauteed slices of veal medallion with capers in a white wine and lemon juice sauce.

\$21.95

Vitello Saltimbocca

Veal medallion topped with sage, Prosciutto & Mozzarella in a famous Bocelli's demi-glaze sauce.

\$22.95

~Desserts

Cannoli

This delicious Italian dessert, imported from Sicily combines a chocolate coated pastry shell and a smooth filling of ricotta, candied fruit and chocolate.

\$8.00

Chocolate Caramel Pyramid

Pyramid-shaped bitter chocolate mousse with a soft caramel center, all dusted with cocoa powder.

\$8.00

Cocco Ripieno

Coconut sorbet filled into the natural fruit shell

\$8.00

Lemon Ripieno

Lemon sorbet in natural lemon shell

\$8.00

Mixed Berry Cake

Fragrant short pastry filled with Chantilly cream, decorated with a rich assortment of the finest blueberries, blackberries, red currants, raspberries, and strawberries.

\$8.00

Napoleon Cake

Orange sorbet in natural orange shell

\$8.00

Orange Ripienno

Orange sorbet in natural orange shell.

\$8.00

Peach Ripieno

Peach sorbet in natural peach shell

\$8.00

Pina Colada

Coconut gelato and chunks of pineapple topped with chocolate bits

\$8.00

Pineapple Ripieno

Pineapple sorbet filled into the natural fruit shell

\$8.00

Tiramisu

Layers of espresso drenched sponge cake and Mascarpone cream, dusted with cocoa powder

\$8.00

White Chocolate Profiteroles

Pastry puffs filled with chocolate mousse, covered with a white chocolate cream, and decorated with milk chocolate curls

\$8.00