



### Caprese Salad • 9.50

Sliced buffalo mozzarella, tomatoes and basil topped with a drizzle of our housemade Italian dressing and balsamic reduction.

### Mozzarella Sticks • 5.95

Creamy mozzarella sticks, battered and fried. Served with our signature marinara.

### Breaded Mushrooms • 7.95

Homemade dipped & dusted, deep fried and served with ranch dressing.

### Chicken Strips • 6.95

Breaded chicken strips, crispy fried and served with honey mustard.

### Wings

#### Dozen 12.95 • 1/2 Dozen 6.95

Delicious chicken wings oven roasted, flash fried, then seasoned to perfection! Choose from plain, dry rub, mild, hot or BBQ.

### Calamari • 6.95

Marinated calamari in a delicious herb seasoned breading served with our signature marinara.

### Garlic Knots

#### Dozen 6.95 • 1/2 Dozen 4.95

Homemade dough, freshly baked, basted with garlic olive oil, then lightly dusted with parmesan and topped with an herb blend of rosemary, oregano and thyme. Served with our signature marinara.

### Cheese Bread • 6.95

Italian garlic bread baked with fresh mozzarella. Served with our signature marinara.

## Salads and Soups

*Our Soups are housemade daily with fresh ingredients.*

*Housemade Italian / Housemade Ranch / Housemade Poppysseed / Housemade 1000 Island / Bleu Cheese / Parmesan Peppercorn / Honey Mustard*

*Balsamic Vinaigrette / Fat Free Raspberry Vinaigrette / Chef's Strawberry Basil Vinaigrette*

*Add Mozzarella Cheese, Kalamata Olives or Pepperoncini to any Salad 75¢ each / Add Feta, Gorgonzola or Candied Pecans to any Salad 1.50 each*

### House Salad • 4.95

Fresh greens, tomatoes, onions, cucumbers, dried cranberries and sunflower seeds.

### Bocelli's Specialty Salad • 11.50

Fresh baby spinach, julienne apples, crumbled gorgonzola and toasted walnuts paired with housemade Chef's Strawberry Basil Vinaigrette.

### Antipasto Salad • 10.95

Fresh greens, ham, provolone, capicola, salami, tomatoes, onions and cucumbers.

### Greek Salad • 10.95

Fresh greens, tomatoes, cucumbers, onions, pepperoncini and kalamata olives topped with feta cheese.

### Buffalo Chicken Salad • 10.50

Fresh greens, tomatoes, onions, cucumbers and fried chicken tossed in mild wing sauce. Served with House Italian and Bleu Cheese.

*Add Chicken (4.50) or Shrimp (6) to any Salad*

### Chicken Salad • 10.50

Fresh greens, tomatoes, onions, cucumbers, dried cranberries and sunflower seeds, topped with grilled or fried chicken.

### Soups

#### Creamy Tomato Basil or Soup of the Day

*Bowl • 5.95 / Cup • 3.95*

*Soup, Salad & Choice of Bread • 7.95*

*(served 11:30 am - 4:00 pm daily)*

## Bocelli's Specialties

*All Pasta Dinners are served with a House Salad or Soup and your choice of garlic knots or garlic bread.*

### \* Wild Alaskan Salmon • 19.95

Fresh Wild Alaskan salmon filet pan seared with fresh tomato, basil and a lemon butter sauce. Served over fresh spinach risotto. One of our most popular dishes!

### Trout Bocelli • 18.95

Local trout filet lightly dusted, pan seared, then finished with a beurre noir sauce which consists of white wine, lemon, capers and brown butter. Served over a bed of Chef's choice risotto and a side of vegetable ratatouille. One of our most popular dishes!

### Chef's Grouper • 18.95

Herb panko encrusted fresh Atlantic grouper pan seared and topped with Chef's choice in-season fruit chutney. Served over parmesan risotto.

### Shrimp Scampi • 17.95

Hand sliced garlic and shrimp sautéed, deglazed with white wine, fresh tomatoes and butter. Tossed with fettuccine.

### Shrimp, Artichoke & Sundried Tomato Pasta

17.95

Tender shrimp sautéed with artichokes and sundried tomatoes served over angel hair pasta in a fresh basil and oregano white wine cream sauce.

### Chicken Marsala • 16.95

Tenderized chicken breast sautéed with button mushrooms and our signature marsala wine sauce served over Chef's risotto.

### Chicken Piccata • 15.95

Tenderized chicken breast pan seared with a lemon caper beurre blanc, served over Chef's risotto.

### Chicken Florentine Bocelli • 17.95

Boneless chicken breast, spinach, artichokes and feta cheese sautéed in garlic oil and white wine. Served over creamy fettuccine florentine. One of our most popular dishes!

### Chicken Carbonara Con Capicola • 16.95

Sliced grilled chicken breast, capicola, green peppers and onions sautéed in garlic oil and white wine, tossed with penne pasta in our own spicy tomato cream sauce.

### Bocelli's Smothered Chicken • 15.95

Fresh grilled and roasted chicken breast topped with sautéed onions, mushrooms, green peppers and tomatoes. Finished with melted provolone cheese and served with Chef's risotto.

*(Entrees Available Gluten-Free Upon Request • \$2)*

### Chicken or Eggplant Parmigiano • 15.95

Breaded and smothered in our signature marinara sauce then baked with mozzarella cheese, served with angel hair pasta.

### Tortellini Campagna (Jack's favorite!) • 16.95

Mushrooms, artichokes, sundried tomatoes, sliced Italian sausage sautéed and tossed with tri-color tortellini in our own tomato cream sauce.

### Mediterranean Veggie Pasta (Morgan's favorite!) 14.95

Sautéed garlic, spinach, mushrooms, kalamata olives, fresh tomatoes and feta cheese finished with a white wine lemon butter sauce, tossed with angel hair pasta. *Add Chicken 4.50 • Add Shrimp 6*

### Fettuccine Alfredo • 12.95

Fresh garlic and basil sautéed and deglazed with white wine, then finished with cream, fresh parmesan and seasonings. Served over fettuccine. *Add Chicken 4.50 • Add Shrimp 6*

### Quattro Fromage (Maddox's favorite!) • 14.95

Feta, gorgonzola and parmesan cream sauce tossed with fresh broccoli and penne, topped with mozzarella then baked. Finished with fresh made bruschetta. *Add Chicken 4.50 • Add Shrimp 6*

## Bocelli's Pasta Dinners

*All Pasta Dinners are served with a House Salad or Soup and your choice of garlic knots or garlic bread.*

### Roasted Wild Mushroom Ravioli

*(Alyson's favorite!) • 15.95*

Tender pasta pockets filled with portabello and crimini mushrooms sautéed with sundried tomatoes, fresh garlic and fresh mushrooms tossed in a gorgonzola cream sauce. Topped with candied pecans. One of our most popular dishes!

### Spinach and Roasted Garlic Ravioli • 14.95

Pasta pockets stuffed with spinach and roasted garlic tossed with a red pepper pesto cream sauce and sautéed fresh baby spinach.

### Cheese Ravioli Marinara • 11.95

Pasta pockets stuffed with a wonderful blend of ricotta, fontina, parmesan and romano topped with our signature marinara and sprinkled with shredded parmesan.

### Fettuccine Bolognese • 14.95

Mirepoix (fresh sautéed carrots, celery, onions) sautéed with our seasoned ground beef and sausage mixture browned then deglazed with red wine. Finished with marinara and tossed with fettuccine.

### Meat Lasagna • 13.95

Layers of lean beef, herb seasoned ricotta and marinara along with minced mushrooms, onions, green peppers and fresh parmesan. Topped with mozzarella then baked.

### Veggie Lasagne • 13.95

Squash, artichokes, fresh spinach, zucchini, onions, peppers, mushrooms and fresh parmesan. Topped with mozzarella then baked.

### Baked Ziti • 13.95

Penne pasta tossed with herb seasoned ricotta cheese and covered in our signature marinara. Topped with mozzarella then baked.

### Baked Spaghetti (Emrick's favorite!) • 12.95

Bed of spaghetti layered with fresh parmesan and our signature marinara. Topped with mozzarella then baked.

### Manicotti • 11.95

Manicotti filled with herb seasoned ricotta cheese and covered with our signature marinara. Topped with mozzarella then baked.

## Create your own Pasta

*Choose your pasta: spaghetti, angel hair, penne or fettuccine*

*Choose your sauce: Signature Marinara Sauce 10.95 • Meat Sauce 13.95 • Tomato Cream Sauce 13.95 • Garlic Oil with fresh tomatoes 10.95*

*Add sliced Sausage or Meatballs (2) 4.75 / Add Chicken 4.50 / Add Shrimp 6*

*All of Bocelli's creations are cooked to order because we are passionate about great food! Please allow time for preparation.*

*• \$3 Sharing Charge for any Entree • \$5 includes additional House Salad and Bread • Any substitution for Gluten-Free Pasta \$2*

## Pizza

All of our Pizzas and Calzones are hand tossed then baked in our brick oven. Our dough and sauces are housemade fresh daily.  
Choose traditional White or Wheat dough.

### Regular Toppings

Pepperoni • Mushrooms • Onions • Green Peppers  
Fresh Baby Spinach • Ham • Bacon • Black Olives  
Garlic • Green Olives • Italian Sausage • Tomatoes  
Pineapple • Anchovies • Jalapeno Peppers  
Banana Peppers • Oregano • Extra Cheese

### Specialty Toppings

Eggplant • Feta Cheese • Sautéed Onions  
Artichokes • Fresh Basil • Sundried Tomatoes  
Gorgonzola Crumbles • Sautéed Mushrooms  
Ground Beef • Sautéed Green Peppers  
Broccoli • Roasted Red Peppers

### Premium Toppings

Seasoned Steak • Grilled Chicken • Fried Chicken  
Sautéed Shrimp • Sliced Meatballs  
Buffalo Mozzarella

We offer a 10" Gluten Free Cheese Pizza • 8.95  
(Maximum 5 toppings)

Create Your Own Pizza 12" • 8.95 16" • 10.95

Regular Toppings 1.50 per topping / 2.00 per topping  
Specialty Toppings 1.80 per topping / 2.50 per topping  
Premium Toppings 2.20 per topping / 3.20 per topping

Palermo Special 12" • 15.95 16" • 17.95

Spinach, artichokes, fresh garlic, tomatoes, feta cheese and oregano. Choice of red sauce or garlic oil base.

Butcher's Choice 12" • 14.95 16" • 17.95

Pepperoni, ham, ground beef, Italian sausage, bacon and extra cheese.

The Garden 12" • 14.95 16" • 17.95

Mushrooms, onions, green peppers, black and green olives, fresh tomatoes and extra cheese.

The Luau 12" • 11.95 16" • 13.95

Ham and pineapple.

White Pizza 12" • 12.95 16" • 14.95

Ricotta and mozzarella cheeses, fresh garlic, garlic butter, fresh tomatoes and oregano.

Bocelli's Best 12" • 16.95 16" • 19.95

Pepperoni, ham, ground beef, Italian sausage, mushrooms, onions, green peppers, black olives and extra cheese.

Philly All The Way 12" • 14.95 16" • 16.95

Seasoned steak, green peppers, onions, mushrooms, mozzarella with a garlic oil base.

Margherita 12" • 15.95 16" • 18.95

Garlic oil base with fresh buffalo mozzarella, fresh tomatoes, fresh basil, fresh parmesan, oregano and house seasoning.

8" Personal Cheese Pizza • 5.95 (11:30 - 4:00 daily)

45¢ regular topping / 65¢ specialty topping  
95¢ premium topping • (Maximum 4 toppings)

## Pizza by the Slice

Slice Cheese Pizza • 2.50

Served 11:30 am to 4:00 pm Monday - Saturday

2 Cheese Slices & Drink • 6.50

45¢ regular topping per slice / 65¢ specialty topping / 95¢ premium topping

45¢ regular topping per slice / 65¢ specialty topping / 95¢ premium topping

## Calzones

All of our Pizzas and Calzones are hand tossed then baked in our brick oven. Our dough and sauces are homemade fresh daily.  
Choose traditional White or Wheat dough.

All calzones start with both ricotta and mozzarella. Choose from our fresh ingredients to create your perfect calzone.

Create Your Own Calzone 12" • 8.95 16" • 10.95

Regular Toppings 1.50 per topping / 2.00 per topping

Specialty Toppings 1.80 per topping / 2.50 per topping

Premium Toppings 2.20 per topping / 3.20 per topping

House Calzone 12" • 8.95 16" • 10.95

Ham, ricotta and mozzarella.

Loaded Calzone 12" • 14.95 16" • 17.95

Filled with pepperoni, Italian sausage, ground beef, mushrooms, onions, and green peppers.

Butcher's Choice Calzone 12" • 14.95 16" • 17.95

Stuffed with pepperoni, Italian sausage, ham, bacon and ground beef.

The Garden Calzone 12" • 14.95 16" • 17.95

Mushrooms, onions, green peppers, black and green olives, fresh tomatoes, and extra cheese.

## Fresh Hot Subs

Served with your choice of Fries or Pasta Salad • 11.95 (whole) • 7.95 (half)

Pizza Sub

Eggplant Parmigiano

Meatball Parmigiano

Philly Cheese Steak

Chicken Parmigiano

Chicken Philly

## Fresh Cold Subs

Served with your choice of Fries or Pasta Salad • 11.95 (whole) • 7.95 (half)

Dressed w/Lettuce, Tomato, Onion & Diced Pickle, then drizzled w/House Italian

Grilled Chicken / Ham & Cheese

Italian - ham, capicola, salami, provolone

(All of the above can be served Hot or Cold)

## On the Side

Chef's Choice Risotto • 4.95

Pasta Salad • 2.95

Sliced Sausage or Meatballs (2) • 4.75

Basket of French Fries • 3.95

Side of Alfredo or Tomato Cream Sauce • 3.50

Side of Meat Sauce • 3.50

Side of Marinara • 1.95

Garlic Knots (2) or Garlic Bread • 1.95

Side of Sautéed Zucchini & Squash • 3.95

Side of Sautéed Broccoli • 3.95

## For the Kids

(10 years and under, please)

Your Choice • 5.95

Manicotti

Cheese Ravioli

Chicken Strips & Fries

Spaghettis with Marinara & Meatball

8" Cheese Pizza

All Kids Pasta includes a Garlic Knot

## Beverages

Your Choice • 2.50

Pepsi • Diet Pepsi • Sierra Mist

Mountain Dew • Diet Mountain Dew

Dr. Pepper • Lemonade • Mug Root Beer

Iced Tea • Hot Tea • Coffee

Milk 2.50 • Chocolate Milk 3  
(no refills on milk products)

## Sweets

Chef's Dessert Pizza • 8.95

Chef's freshly prepared seasonal fruit 8" pizza baked in our brick oven and finished with delicious housemade glaze.

(Made fresh to order, please allow time for preparation.)

Cinnamon Knots - (6) • 5.95 - (3) • 3.95

Fresh fried dough rolled in cinnamon sugar and drizzled with homemade glaze.  
(Made fresh to order, please allow time for preparation - they are worth the wait!)

Cannolis (2) • 5.95

Fresh pastry shells filled with a blend of sweetened mascarpone and ricotta mixed with chocolate chips then drizzled with chocolate sauce and powdered sugar.

Tiramisu • 6.95

Espresso syrup soaked ladyfingers layered with sweetened rich mascarpone cheese and dusted with cocoa powder topped with chocolate sauce and powdered sugar.

## Daily Lunch Specials - 7.95

Served 11:30 am - 4:00 pm daily

Monday

6" Sub, Fries and Drink

Tuesday

CLOSED

Wednesday

2 Cheese Slices,  
Salad and Drink

Thursday

Choice of Meat or Veggie  
Lasagna, Salad & Bread

Friday

12" House Calzone

Saturday

6" Sub, Fries and Drink

Sunday - All Day ~ (Dine-In Only - No Substitutions) • "Buy One - Get One" Spaghettis w/Marinara Dinner ~ 10.95

Banquet Room • Catering • Special Occasion Planning • Gift Certificates

Gratuity of 20% may be added for parties of 6 or more.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## Whites

<i>Borgo Magredo Pinot Grigio (Italy)</i>	9	35
Bright and balanced, with notes of fresh white peach and ginger.		
<i>Twin Islands Sauvignon Blanc (New Zealand)</i>	9	35
Zesty and mouth-watering, with notes of grapefruit, passionfruit and fresh mint.		
<i>Famille Perrin Le Grand Prebois Blanc</i>		30
Aromas of honey suckle and white peach. Almond skin and apricots on the pallet.		
<i>Lagaria Chardonnay (Italy)</i>	8	31
Light and fresh, bursting with tropical fruits and spice.		
<i>JJ Vincent Bourgogne Chardonnay (France)</i>		62
Lush and fruity, ripe and round with vanilla and brioche scents. The palate is fresh and subtle with a good length and finesse.		
<i>Sea Sun Chardonnay (California)</i>		56
Creamy and soft, with notes of honeysuckle, lemon, vanilla and a whisper of toasted oak.		
<i>Bex Riesling (Nahe, Germany)</i>	7	27
Nice aromas of orange blossom and peach, leads to a long finish.		
<i>Tintero Moscato (Piedmont, Italy)</i>		39
Delightfully fizzy and slightly sweet, bursting with green apple, jasmine and white tea.		
<i>Zonin Prosecco Brut-Asti (Italy)</i>		28
Dry and pleasantly fruity with fresh, aromatic note on the finish; reveals an abundance of almonds and hints of fresh citrus.		
<i>Allure Splits</i>	7	
A combination of floral bouquets and ripe fruit greets the senses with aromas and flavors of gardenias, apricot, honeysuckle and peach are profuse. The lively bubbles are accompanied by a slightly sweet finish.		
<i>La Galope Rose' (Southwest France)</i>	8	31
Dry, approachable and fresh, with lingering notes of strawberry and raspberry.		

## Reds

<i>Straccali Chianti (Italy)</i>	8	31
Produced from hand-picked grapes harvested from select vineyards in Tuscany's Chianti zone. Bright and youthful with aromas and flavors of ripe red fruit.		
<i>Tintero Rosso Red Blend (Italy)</i>	9	35
Bright fruit and zesty spice balanced by fresh acidity.		
<i>Shooting Star Pinot Noir (California)</i>	10	39
Soft and smooth, with red-fruit aromas leaving palate filled of plums and spice.		
<i>Maysara 3 Degrees Pinot Noir (Oregon)</i>		58
Vibrant yet earthy, with notes of black pepper and ripe black currant.		
<i>Parcel 41 Merlot (Napa Valley)</i>	10	39
Round and juicy with notes of leather, black currant and milk chocolate.		
<i>Righetti Valpolicella Ripasso (Veneto, Italy)</i>		55
Supple and rich, with notes of raisins, black cherry and dark chocolate.		
<i>Masciarelli Montepulciano D'Abruzzo (Italy)</i>	8	31
Ripe red fruit, leather and spice balanced by delicate tannins and a lush finish.		
<i>Terzetto Barbaresco Nebbiolo (Italy)</i>		72
Dry, rich, and slightly floral, balanced by notes of cherry and licorice.		
<i>Los Cardos Malbec (Argentina)</i>	8	31
Sweet, spicy and intense aromas, with notes of red fruits and herbs (such as Herbes de Provence). This wine is soft, velvety, fresh, and well balanced.		
<i>Susana Balbo Signature Malbec (Mendoza, Argentina)</i>		57
Raspberry, plum and currant are framed by a hint of mineral and smoke.		
<i>Stemmari Cabernet Sauvignon (Italy)</i>	7	27
Powerful yet delicate, with notes of ripe black cherry and baking spice.		
<i>Oberon Cabernet Sauvignon (California)</i>		60
Vibrant black cherry, candied blackberry and spice with a hint of coffee and dark chocolate create a lingering and delightful finish.		
<i>Bonanza Cabernet (California)</i>		64
Juicy and savory, bursting with dark fruit aromas, fresh earth, and vanilla.		
<i>Peirano Estate Illusion Red Blend (California)</i>	9	35
Velvet smooth and intensely rich, this blend of Zin, Merlot, Petit Syrah and Cab delivers a powerful burst of blackberry, plum and ripe black cherry with a toasty oak finish.		

### House Wine by the Glass 6

<i>Pinot Grigio</i>	<i>Pinot Noir</i>
<i>Chardonnay</i>	<i>Merlot</i>
<i>White Zinfandel</i>	<i>Cabernet Sauvignon</i>

# Specialty Cocktails

## Sangria 10.5

Red or white wine, brandy and triple sec muddled with fresh fruit.

## Bacon Bloody Mary 11

Grey Goose, House Bloody Mary mix (with Guinness), bacon garnish and rimmed with chipotle seasoning.

## Habanero Margarita 11

Patron Silver Tequila, triple sec, habanero juice, fresh sour mix, splash of olive juice and grenadine. Garnished with a lime.

## Manhattan 12

Bulliet Rye, sweet vermouth and bitters, with cherry.

## Bramble 13

Hendrix Gin, Chambord, apple juice, fresh lemon juice and aquafaba. Garnished with a lemon rind.

## Seasonal Mojito 10

Bacardi Rum, housemade simple syrup, fresh mint and lime, seasonal fruit and soda water.

## Italian Margarita 13

Disaronno, Jose Cuervo gold, triple sec, fresh lime juice and housemade sour mix, with a salt or sugar rim.

## Old Fashioned 12

Troy and Son Oak Reserve, bitters, fresh orange and cherry, garnished with an orange rind.

## Comari Fizz 9

Campari and fresh orange juice topped with Prosecco, garnished with an orange rind.

## Beers

Budweiser	5%	St. Louis, MO	3.5
Bud Light	5%	St. Louis, MO	3.5
Miller Light	4.2%	Milwaukee, WI	3.5
Mic Ultra	4.2%	St. Louis, MO	4
Coors Light	4.2%	Milwaukee, WI	3.5
PBR	4.6%	Milwaukee, WI	2.5

## Microbrews and Imports

Bold Rock Cider (seasonal)	4.7%	Mills River, NC	5
Corona	4.5%	Mexico	4.5
Dales Extra Pale Ale (19.2oz)	6.5%	Brevard, NC	7
Duck Rabbit Amber	5.5%	Farmville, NC	5.5
Foot Hills Torch Pilsner	5.3%	Winston-Salem, NC	6
Green Man IPA	6.2%	Asheville, NC	5.75
Rouge Dead Guy Ale	6.8%	Newport, OR	7
Heineken	5%	Holland	5.5
Highland Oatmeal Porter	5.8%	Asheville, NC	6
Peroni	5.1%	Italy	5
Sierra Nevada Kellerweis	4.8%	Fletcher, NC	5.5
Sierra Nevada Otra Vez	4.5%	Fletcher, NC	5.5
Truly (variety)	5%	Boston, MA	5
St. Pauli Girl (non-alcoholic)	.5%	Bremen, Germany	4.5

## Drafts

Stella	4.8%	Belgium	6
Yuengling	4.4%	PA	5.5
Fat Tire	5.2%	Asheville, NC	6
Hi-Wire Brown	6.1%	Asheville, NC	5.5
Blue Moon	5.4%	Denver, CO	5.5
Gaelic Ale	5.8%	Asheville, NC	6
Rotating IPA		ask your server (prices may vary)	
Seasonal Draft		ask your server (prices may vary)	

## Daily Drink Specials

- Monday: \$1 off Mic Ultra bottles  
Wednesday: House Wine by the glass \$1 off  
Thursday: \$5 off bottles of wine  
Friday: \$1 off Stella draft  
Saturday: Hi-Wire Brown draft \$1 off  
Sunday: \$1 off Specialty Cocktails