Sicilia in Bocca

Serving Morgan Hill since 2003

FEATURED COMBINATION

Combo Antipasto **$20 / person**

A selection of Fried Calamari, Lupara and Caprese.

ANTIPASTI

Bruschetta · VG **$13.75**
Four bread slices topped with a fresh medley of diced tomatoes, garlic, red onion, basil and olive oil.

Sautéed Olives · VG · GF **$15**
Warm olives sautéed with garlic, crushed red pepper and rosemary.

Spinach · VG · GF **$18.75**
Tender spinach sautéed with garlic and olive oil.

Fried Zucchini · VG **$19.75**
Lightly battered zucchini, fried until crisp and served with marinara sauce.

Lupara · VG · GF **$19.75**
Roasted eggplant and sweet bell peppers tossed with garlic, fresh mint, olive oil and balsamic vinegar.

Mozzarella Marinara · V **$19.75**
Breaded mozzarella, fried until golden and served with marinara sauce.

Meatballs **$22**
Tender beef meatballs served with our tomato sauce.

Beef Carpaccio · GF **$23.75**
Thinly sliced raw beef dressed with olive oil and lemon, finished with capers and shaved provolone.

Eggplant Parmigiana · V **$23.75**
Layers of sliced eggplant and fresh tomato sauce, finished with melted mozzarella.

Fried Calamari **$23.75**
Lightly battered calamari, fried until golden and served with marinara sauce.

Octopus Carpaccio · GF **$27.75**
Tender octopus carpaccio with lemon, olive oil, capers and diced tomatoes over spring greens.

Steamed Clams and Mussels · GF **$30**
Clams and mussels gently sautéed with wine, olive oil and lemon.

INSALATE

Mixed Green Salad · VG · GF **$11.75**
Crisp spring greens and sliced tomatoes tossed with olive oil and balsamic dressing.

Arugula Salad · V · GF **$13.75**
Peppery arugula and cherry tomatoes with shaved Parmesan, lightly dressed with olive oil and lemon.

Caesar Salad **$13.75**
Crisp romaine and croutons tossed with Parmesan and creamy Caesar dressing.

Siciliana Salad · GF **$14.75**
Spring greens with citrus, tomatoes, black olives, red onion and anchovies, finished with balsamic dressing.

Insalata Capricciosa · V · GF **$17.75**
Fresh spring greens with provolone, bell peppers, citrus, tomatoes and black olives in vinaigrette.

Add salmon +$28 or grilled chicken +$16

Caprese · V · GF **$19.75**
Fresh mozzarella and sliced tomatoes layered with basil and black olives, finished with olive oil and balsamic.

ZUPPE

Tortellini in Brodo **$12.75**
Meat-filled tortellini served in a delicate vegetable broth.

Minestrone · VG · GF **$13.75**
Seasonal vegetables simmered in a light vegetable broth.

PIZZA ROMANA

Margherita · V **$18**
Roman-style pinsa with tomato sauce, mozzarella and fresh basil.

Pepperoni **$25**
Roman-style pinsa topped with tomato sauce, mozzarella and pepperoni.

San Daniele **$25**
Roman-style pinsa topped with tomato sauce, mozzarella, prosciutto, arugula and shaved Parmesan.

Vegetariana · VG **$25**
Roman-style pinsa topped with tomato sauce, mushrooms, bell peppers, eggplant and cherry tomatoes.

Pistacchiosa **$29**
Roman-style pinsa topped with pistachio sauce, mortadella and burrata.

If needed, ask your server if your choice can be made gluten-free.
Please inform your server of any food allergies or intolerances.

V Vegetarian **VG** Vegan **GF** Gluten-free

Sicilia in Bocca

OUR PASTA COLLECTION

PASTA

LINGUINE

Linguine Pomodoro · VG — **$20**
Linguine tossed with onions in a smooth Roma tomato sauce.

Linguine Arrabbiata · VG — **$21.50**
Linguine tossed with garlic and crushed red pepper in a spicy white wine marinara sauce.

Linguine Carrettiera · VG — **$21.50**
Linguine tossed with garlic, crushed red pepper and olive oil.

Linguine Meatballs — **$23.50**
Linguine tossed in fresh tomato sauce with tender beef meatballs.

Linguine Putiara · VG — **$23.50**
Linguine tossed with garlic, basil and diced Roma tomatoes in fragrant olive oil.

Linguine Clams — **$26.75**
Linguine tossed with clams and garlic, finished in **marinara** or **white wine** sauce.

Linguine Porticello — **$26.75**
Linguine tossed with shrimp, sweet bell peppers, capers and garlic in a delicate white wine sauce.

Linguine Sicilia in Bocca — **$28.50**
Linguine with tender swordfish and eggplant, finished with garlic, mint and marinara sauce.

Linguine Mondello — **$30**
Linguine with shrimp, squid and garlic in a delicate blend of white wine and marinara sauce.

Linguine Frutti di Mare — **$42**
Linguine tossed with a generous medley of shrimp, swordfish, salmon, sea bass, calamari and clams, finished in **white wine** or **marinara** sauce.

PENNE

Penne Palermo · V — **$22**
Penne tossed with eggplant and creamy ricotta in tomato sauce, finished with fresh basil.

Penne Puttanesca — **$23.75**
Penne tossed with anchovies, capers, black olives and garlic in a robust marinara sauce.

Penne Rustiche — **$25.50**
Penne with savory Italian sausage and porcini mushrooms, finished in a creamy white sauce.

FETTUCCINE & FARFALLE

Fettuccine Alfredo · V — **$22.50**
Fettuccine in a creamy Parmesan and butter sauce with a hint of nutmeg.

Farfalle Mafiusa — **$23.50**
Farfalle tossed with Italian sausage and garlic in a savory white wine marinara sauce.

Fettuccine Bolognese — **$24.50**
Fettuccine with ground beef cooked with onion, carrot and celery in a rich tomato sauce.

Fettuccine Carbonara — **$28.50**
Fettuccine coated in a silky egg and Pecorino sauce with pancetta and a touch of cream.

RAVIOLI

Butternut Squash Ravioli · V — **$26**
Ravioli filled with butternut squash and served in a fragrant sage butter sauce.

Chicken Ravioli — **$26**
Tender ravioli filled with chicken, spinach and mushrooms in a delicate béchamel with nutmeg, served in tomato sauce.

Crab Ravioli — **$28**
Delicate crab ravioli with colorful bell peppers, finished in pink or marinara sauce.

GNOCCHI & TORTELLINI

Gnocchi Pomodoro · V — **$23.75**
Tender potato gnocchi tossed in our tomato sauce.

Tortellini Capricciosi — **$24.75**
Tortellini filled with prosciutto and topped with ham, mushrooms and peas, served in **pink** or **creamy white** sauce.

RISOTTI

Risotto Funghi Porcini · VG — **$28.75**
Arborio rice simmered with porcini mushrooms and white wine, finished with butter and Parmesan.

Risotto Mare e Monti — **$28.75**
Arborio rice simmered with shrimp and mushrooms in tomato sauce.

Gluten-free penne available on request +$3. All other pasta contains gluten.
Add shrimp +$9 · chicken +$6 · broccoli +$3 · smoked pancetta +$7.

V Vegetarian **VG** Vegan **GF** Gluten-free

Sicilia in Bocca

FROM SEA & LAND

ENTRÉES

SICILIAN TRADITION

Entrées served with roasted potatoes and sautéed broccoli, except Cioppino and Veal Osso Buco.

SEAFOOD

Grilled Swordfish · GF — **$27.50**
Grilled swordfish served with **Salmoriglio*.**

Grilled Salmon · GF — **$30**
Grilled Alaskan salmon served with **Salmoriglio*.**

Cioppino · GF — **$42**
A generous medley of clams, shrimp, squid, salmon, swordfish and sea bass sautéed with garlic and roasted bell peppers.

Sea Bass alla Francese — **$42**
Lightly floured sea bass finished in a delicate butter and lemon sauce.

Sea Bass Marechiaro — **$42**
Lightly floured sea bass sautéed with garlic and finished in marinara sauce.

CHICKEN

Chicken Livorno — **$25.50**
Tender chicken breast, lightly floured and served with capers and black olives in marinara sauce, finished with shaved mozzarella.

Chicken Marsala — **$25.50**
Tender chicken breast, lightly floured and served with mushrooms in a rich Marsala wine and demi-glace sauce.

Chicken Palermitana — **$25.50**
Tender chicken breast, lightly breaded and grilled until golden.

Chicken Parmigiana — **$25.50**
Breaded chicken breast fried until golden, topped with tomato sauce and melted mozzarella.

Chicken Piccata — **$25.50**
Lightly floured chicken breast finished in a bright lemon-butter sauce with capers.

VEAL

Veal Giacomina — **$39**
Tender veal, lightly floured and served with mushrooms and Prosciutto di Parma, finished with a rich demi-glace.

Veal Parmigiana — **$39**
Breaded veal fried until golden, topped with tomato sauce and melted mozzarella.

Veal Piccata — **$39**
Lightly floured veal finished in a bright lemon-butter sauce with capers.

Veal Saltimbocca — **$39**
Tender veal, lightly floured and layered with Prosciutto di Parma and sage, finished with demi-glace.

Veal Scanazzata · GF — **$39**
Tender veal, lightly floured and served with garlic, capers, and black olives, finished with a balsamic reduction.

STEAKS & LAMB

Filet Mignon · GF — **$70**
Filet mignon coated with whole black pepper and finished with a rich balsamic reduction.

New York Steak · GF — **$70**
A 36 oz New York steak, lightly seasoned and pan-seared to your preferred temperature.

Rack of Lamb · GF — **$70**
Full rack of New Zealand lamb pan-seared with garlic and rosemary, served with **Salmoriglio*.**

Ribeye Steak · GF — **$80**
A 36 oz ribeye, broiled to your preferred temperature and served with mushrooms and demi-glace.

New York Steak and Ribeye: 45-minute minimum.

***Salmoriglio:** Traditional Sicilian sauce with olive oil, lemon, garlic and oregano.*

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FROM PALERMO TO MORGAN HILL

metro menu

silicon valley's guide to fine dining

TAKE A BOW

This bit of urban Sicily in downtown San Jose has lost none of its stylish influence

By Christina Waters

Born in **Palermo,** Chef Salvatore, known as **Totò,** brought his love of Sicilian cooking to California.

1990 TO 2002
After several years at Palermo Ristorante in San Jose, his cooking was featured by Metro Silicon Valley.

2003 TO TODAY
Inspired by the dream of building something of his own, Totò opened Sicilia in Bocca in Morgan Hill.

More than twenty years later, he still leads the kitchen, sharing traditional Sicilian recipes, genuine hospitality and a wine list that brings together Italy and California.

Sicilia in Bocca

ITALIA · CALIFORNIA

WINES BY THE GLASS

WHITE WINES

Pinot Grigio, Barone Fini, Valdadige — $14
Lemon, ripe apple and delicate floral notes.

Falanghina, Campania — $14
Citrus, white flowers and a mineral finish.

Chardonnay, Mer Soleil, Santa Lucia Highlands — $14
Apricot, citrus, honeysuckle and subtle oak.

Sauvignon Blanc, Montoya, Monterey County — $14
Apricot, citrus and fig.

Chardonnay, Simi, Sonoma County — $14
Baked apple, vanilla and bright citrus.

Chardonnay, Sycamore Lane, California — $14
Ripe orchard fruit and gentle vanilla.

SPARKLING WINES

Prosecco — $14
Fine bubbles, fresh fruit and floral aromas.

Rose' — $14
Bright berry or orchard-fruit notes.

ITALIAN BEER · BOTTLE $8

Peroni
A crisp Italian lager with light malt character and a clean, refreshing finish.

Mastri Birrai Blond Ale
Citrus, yellow fruit and herbal hops with a smooth finish.

Mastri Birrai IPA
Citrusy, resinous hops with bold bitterness and a dry finish.

RED WINES

Sangiovese, Guglielmo, Santa Clara Valley — $14
Cherry, herbs and lively acidity.

Zinfandel, Guglielmo, Santa Clara Valley — $14
Blackberry, pepper and warm spice.

Merlot, Candoni, Venezia — $15
Ripe plum, cherry and a velvety finish.

Pinot Noir, Candoni, Venezia — $15
Red berries, gentle spice and smooth tannins.

Chianti, Villa Claudia, Toscana — $15
Sour cherry, herbs and refreshing acidity.

Etna Rosso, Sicilia — $15
Red fruit, herbs and fine tannins.

Nero d'Avola, Sicilia — $15
Dark cherry, plum and warm spice.

Pinot Noir, Montoya, Monterey County — $15
Cherry, raspberry and a complex finish.

Cabernet Sauvignon, Simi, Alexander Valley — $15
Blackberry, plum, cedar and cocoa.

SOFT DRINKS · $5

Cans: Coke, Diet Coke, Sprite, Root Beer, Sparkiling Aranciata & Limonata

Fountain: Iced Tea, Lemonade, Arnold Palmer & Shirley Temple - ***no refills.***

Sparkling Water: 750 ml bottle — $10

For our full bottle selection, please ask your server for the complete wine list.