

## First

<b>Local McClendon Radishes</b>	7
Banyuls Vinegar, Slovenian Pumpkin Seed Oil, Shallots, Parsley, Plugra Butter, Chives	
<b>Bruschetta</b>	7
Grilled Garlic Scented Ciabatta, Marinated Tomatoes, Q.C.O.O., Herbs	
<b>Daily Pulled Mozzarella</b>	12
House Roasted Peperonata, Banyuls Vinegar, Q.C.O.O., Basil, Toast Points	
<b>Seacat Arugula</b>	8
Vinaigrette of Q.C.O.O., Fresh Squeezed Yuzu, Shallots, Chervil, Hawaiian Sea Salt, Pecorino	
<b>Roasted Veal Marrow bones</b>	10
Hawaiian Sea Salt, McClendon Bitter Greens, Tawny Port Syrup	
<b>Shrimp Adriatico</b>	9
White wine, Garlic, Parsley, Crushed Tomatoes, Garlic	
<b>Washington Mussels</b>	13
Curried Coconut Milk, Calabrian Chili, Grilled Cumin Flatbread, Mint, Basil	
<b>Fall Panzanella</b>	10
MJ Bread, Balsamic Marinated Mushrooms, Baby Lettuce, Roasted Butternut Squash, Goat Cheese	
<b>Organic Field Greens Salad</b>	9
Organic Pears, Great Hill Farm Blue Cheese, Candied Walnuts, Tawny Port Vinaigrette	
<b>Caesar Salad</b>	9
Eggless Garlic Dressing, Polenta Croutons, Asiago Crisp	
<b>Charcuterie</b>	
Italian sausage	
Lardo	
Pancetta	<b>Choose 2 for \$12</b>
Prosciutto	<b>Choose 3 for \$17</b>
Country Pate	<b>Choose 4 for \$20</b>
Sopressata	
Braseola	
<b>Artisan Cheeses</b>	
Ask your server for daily selection	

## Second

<b>Fernet Branca Short Ribs Tortelloni</b>	18
Braised Organic Greens, Veal Stock, Pecorino Fondue, MJ Artisanal Breadcrumbs	
<b>Voodoo Penne</b>	16
Cajun Dusted Organic Chicken Breast, Mixed Bell Peppers, Red Onions, Tomatoes, Cream	
<b>Autumn Macaroncello</b>	14
Butternut Squash and Wild Honey Sauce, Toasted Pepitas, Pecorino, Slovenian Pumpkin oil	
<b>Main Diver Scallops</b>	18
Tajarin Pasta, Saffron Cream, Local Chervil, Grilled Yuzu	
<b>Toasted Herb Gnocchi</b>	18
Milk Braised Dutch Valley Sweetbreads, Carrots, Apples, Calvados	
<b>Fettuccini Alfredo</b>	15
Roasted Free Range Organic Chicken, Heirloom Cauliflower, Pecorino	
<b>Agnolotti</b>	16
Grilled Forest Mushroom Ravioli, Herbs, Tomato Cream	
<b>Spezzatini of Pork</b>	18
Cauliflower Ravioli, Sweet Peas, Organic Carrots, Roasted Heirloom Potato, Fresh Grated Horseradish	
<b>Squid Ink Linguine</b>	22
Wild Burgundy Escargot, Yuzu Cream, Madeira	
<b>Sweetpea Ravioli</b>	16
Braised Baby Artichoke Hearts, Italian Mint Cream, Crispy Peas, MJ Artisanal Breadcrumbs	

## Third

<b>Farm Strip Steak</b>	29
Forest Mushrooms, House Pancetta, Arugula, Marrow Jus, Cajun Fries	
<b>Sonoma Lamb Loin</b>	28
Braised Tepary Beans, Local Carrots & Bee Pollen, Mint Breadcrumbs, Game Jus	
<b>Maine Diver Scallops</b>	26
Heirloom Potato Puree, Braised Leeks, Puffed Capers, Brown Butter	
<b>Day Boat Fish</b>	mkt
Line Caught Crispy Skin Fillet, Local Farmers Market Vegetables, Beurre Blanc	
<b>Gleason Ranch Pork Porterhouse</b>	27
Pancetta Braised Potatoes and Cabbage, Whole Grain Mustard Jus, Farmers Market Salad	
<b>Sonoma Duck Breast</b>	28
Potato Gratin, Butternut Squash and Sphinx Date Ranch Ragout, Sage Jus	
<b>Payt-n-Bake® Fried Chicken</b>	14

We Proudly Support Local Farmers  
Seacat, McClendon, Maya, Singh, Black Mesa Ranch

[www.cafeboa.com](http://www.cafeboa.com)

Executive Chef: Payton Curry  
Pastry Chef: Tyson Boohoney

Maricopa County Environmental Health Services Department Requires Caffe Boa disclose that consuming raw or undercooked foods may increase your risk of contracting a food-borne illness.