

## **Dinner Menu**

The Original Caffe Boa on Mill Ave. has only one objective: To satisfy our guests with the finest quality dishes from the finest available organic ingredients. All meats are all natural, all fish is wild caught, all pastas are made by hand in house.

Enjoy and thank you for your patronage!

Jay and Christine Wisniewski, Founders

**Reserve your space for our Top Chef dinner!**

**Join season 4 winner Stephanie Izard**

**As she joins Boa's own Top Chef Payton Curry  
to create a 6 course menu on this special night**

**Monday, Dec. 28<sup>th</sup>**



**Member, SlowFood USA**

## First

<b>Local McClendon Radishes</b>	7
Banyuls Vinegar, Slovenian Pumpkin Seed Oil, Shallots, Parsley, Plugra Butter, Chives	
<b>Bruschetta</b>	10
Grilled Garlic Scented Ciabatta, Marinated Campari Tomatoes, Q.C.O.O., Capers, Kalamata Olives	
<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., Meyer Lemon, 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	
With Sonoma Duck Confit	16
<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 and Artisan Cheeses</b>	
Lardo	
Pancetta	Choose 2 for \$12
Proscuitto	Choose 3 for \$17
Country Pate	Choose 4 for \$20
Sopressata	
Bresaola	

Ask your server for daily selection of Artisan Cheeses

## 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 Maccaroncello</b>	14
Butternut Squash and Wild Honey Sauce, Toasted Pepitas, Pecorino, Slovenian Pumpkin oil	
With Sonoma Duck Confit	20
<b>Tjarin</b>	18
Maine Diver Scallops, 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, Peas, Organic Carrots, Roasted Heirloom Potato, Fresh Grated Horseradish	
<b>Fava bean Ravioli</b>	16
Braised Baby Artichoke Hearts, Italian Mint Cream, MJ Artisanal Breadcrumbs	

## Third

<b>Farm Strip Steak</b>	29
Forest Mushrooms, House Pancetta, Arugula, Marrow Jus, Fingerling Potatoes	
<b>Sonoma Lamb Loin</b>	28
Braised Tepary Beans, Local Carrots & Bee Pollen, Mint Breadcrumbs, Escarole, 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
Yukon Gold 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

\$3 split charge per plate

[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.