

In Bocca Al Lupo

Outdoor Garden Cafe & Bar

113 Mulberry Street, New York City

(212) 431-9755

Caffe

Espresso	1.50
Espresso Double	2.50
Espresso with Fernet *	2.95
Espresso with Anisette *	2.95
Espresso with Sambuca *	2.95
Espresso Royal	2.75
Espresso Macchiato	1.75
Espresso Decafinato	1.75
Hazelnut Espresso	1.50
Caffe Latte	2.75
Caffe Gelato	3.50
Cappuccino	2.75
Cappuccino Royal *	3.50
Cappuccino Decaf	3.00
Skinny Cappuccino	2.75
Mochaccina *	3.25
American Coffee Decaf	1.75
American Caffe	1.50
Hot Chocolate & Cocoa *	2.50
Cold Milk	1.75
Steamed Milk	2.00
Iced Espresso	2.75
Iced Cappuccino	3.50
Iced Mochaccino *	3.75
Iced Coffee	2.50

Te Aromatici

Danjeeling	1.50
Camomille Flowers	1.50
Peppermint Herb	1.50
Earl Grey Decaffeinated	1.50
Iced Tea	1.75

Frozzzen Drinks

Frozzzen Espresso *	3.95
Frozzzen Cappuccino *	4.75
Frozzzen Hot Chocolate *	4.75
Frozzzen Mochaccino *	4.95

Podas

Manhattan Special	2.00
Pepsi	1.50
Diet Pepsi	1.50
Club Soda	1.50
Ginger Ale	1.50

* Served with Whipped Cream

COPPA MAFALDO	6.95
Cream, Chocolate; Gelato	
Petit Baba Au Rhum Walnuts	
Strawberries in Syrup, Whipped Cream	
COPPA CHA CHA	6.95
Hazelnut & Cappuccino Gelato	
Petit Baba Au Rhum with Nuts	
Black Cherries & Whipped Cream	
COPPA SAN GENNARO	7.95
Cream, Chocolate Strawberry Gelato	
Oven Banana Walnuts. Caramel. Whipped Cream	

Italian Refreshments

(drinks mixed with club soda - 50¢ extra)

Mountain Spring Water	1.75
Mineral Water	2.50
Limonata	1.75
Aranciata	1.75
Chinotto	1.75
Fernette	2.50
Fernette Branca	4.00

Syrup Drinks

Amarena (Wild Cherry)	1.75
Lampone (Raspberry)	1.75
Orzata	1.75
Orzata (Lemon Ice)	2.95

Fresh Juice

Orange	2.25
Grapefruit	2.25

Frullati (Frappe)

Peach	4.75
Flavor of The Day	3.95
Strawberry	3.95
Banana	3.95
Chocolate	3.95

Fruits in Liqueur

Pears in Liqueur	4.95
Apricots in Liqueur	4.95
Cherries in Liqueur	4.95
Blue Berries in Liqueur	4.95

Cakes

Milli Bacci (1,000 Kisses)	3.95
Chocolate mousse with mocha cream	
in a special crust with 1000 kisses.	
Triple Chocolate, Bocca Al Lupo	4.50
Chocolate sponge w/chocolate	
mousse topped with chocolate curls	
Black Forest	4.50
Chocolate sponge w/bitter chocolate	
mousse chantilly cream & bitter cherries	
laced w/chocolate on top	
Italian Cheese Cake	3.95
Strawberry Cheese	4.25
Mud Cake	3.95
Raspberry Chocolate Cheese Cake	3.95
Carrot Cake	3.95
Fruita Di Bosco	4.50

COPPA DI LUPO	4.50
Fresh Strawberries and	
Cannoli Cream - Ricotta Cream	
TIRAMISU	4.75
Zabaglione Mousse with Layers of	
Saviordo, dipped in Espresso Gognac *	
COPPO MAMA CHA-CHA	7.95
Zabaglione & Wild Blue Berries	
Gelato Over Bananas Petit Rum Baba & Imp.	
Strawberries in Syrup & Whipped Cream	

Gelate (Ice Cream)

Tartufo	3.95
Spumoni	2.95
Tortoni	2.50
Gelato Canoli	3.75

Cream Gelato

Cream Vanilla	4.25
Chocolate	4.25
Hazelnut	4.25
Peanut Butter	4.25
Zabaglione & Wild Blue Berries	4.25
Cappuccino	4.25
Peanut Butter / Chocolate	4.25

Porbello (Ices)

Lemon	3.95
Strawberry	3.95
Peach (Summer)	4.50
Banana	3.95
Flavor of The Day	3.95
Watermelon	3.95

Toppings

Chocolate, Caramel	.50
Raspberry	1.50
Walnuts	1.25
Amarena black cherry (Imp.)	2.00
Strawberry in syrup (Imp.)	2.00

Pastries

Cookies & Biscotti	
Cannoli	2.50
Baba Au Rhum	2.50
Chocolate Cannoli/Mousse	3.50
Chocolate Raspberry Cannoli	3.50
Spoglitelle	2.50
Pasticcioto	2.50
Napoleon	2.50
Eclair	2.50
Lobster Tails	3.95
Lady Fingers	3.00
Chocolate Sticks	3.95

CHOCOLATE AMARETTO MOUSSE	3.95
RASPBERRY MOUSSE	3.95
CHOCOLATE MOUSSE	3.95
PROFITEROLS	4.95
WHITE CHOCOLATE TRUFFLE CAKE	4.50

CREDIT CARDS ACCEPTED

PLEASE REFRAIN FROM CIGAR AND PIPE SMOKING

Arts and Leisure



Cha Cha's career as a boxing promoter began when he met a young Brooklyn boxer by the name of Tony Danza. Cha Cha took young Tony under his wing and expertly guided him through the treacherous ranks of the ring world. After several victories and a promising career ahead of him, Tony was suddenly spotted by a TV producer and subsequently asked to audition for a role which seemed perfectly suited to both his personality and place in life. The show became known to all as Taxi and the rest has become a part of Television history. Cha Cha and Tony have remained bosom buddies throughout—with each finding added success along the way.



Pictured here with Michael Douglas and Danny DeVito, Cha Cha has become somewhat of a celebrity in the world of show biz himself. He has recently moved into the world of movie-making, helping pull together "China Girl" for Vestron Pictures, and is presently at work on several soon-to-be-released projects—with one to include...TV series "Man of the Family."



...Danny Aiello, Cha Cha at Bocca Al Lupo
Cha Cha also in Good Fellows with Robert De Niro & Oscar Winner Joe Pesci.

The Legend of the Coffee Beans.

From Romulus and Remus, right up to day-before-yesterday, Rome is a city of legends. A favorite is the story of the three coffee beans and how they first appeared in Sambuca di Trevi. This is how it was told to us...

Once upon a time there was a beautiful young Englishwoman, a stranger in Rome. Wandering alone through the ancient city she arrived at



last at the great Fontana di Trevi. Awed by its exuberance, deafened by the cascades of water, she turned aside to find a caffè where she could sit, away from the crowd, and refresh herself.

As the waiter brought her coffee, a young Italian hesitated at her table. "Signorina, May I?" A gesture indicated the empty chair and the full restaurant. She nodded, distantly. "Due Sambuca di Trevi, Con Mosca" he, to the waiter. To her, "I hope you will allow me..." When the aromatic liqueur was set before them, the waiter also placed a dish of coffee beans.

"One must have exactly three coffee beans with Sambuca di Trevi." He dropped a bean into her glass. "Ah, one alone is very lonely."

He added a second. "Better, yes? But we need still a third." Three beans clustered in her glass. Softly, "Three is for us together, for you and me."

But try Sambuca di Trevi yourself. With someone special. You might start a legend of your own.

SAMBUCA di TREVI
LIQUEUR



Cha Cha also appears in "Freshman" with Marlon Brando, friend Butch "the hat", Frankie Cori, Undisputed Middleweight Champion Vito Antuofermo, Rocky and Novio.

DREAMY DESSERTS FOR AN ITALIAN-STYLE HOLIDAY

■ *Cafe in Bocca al Lupo* is the place for desserts on Mulberry St. in New York City's Little Italy. Dessert chef Cha Cha Ciarcia makes many of their desserts well in advance to meet the unpredictable demand.

The three dessert selections here are only a sampling of the cakes, pastries, gelato and ices that draw loyal patrons to the cafe. *Tiramisu*, which means "lift me up," is considered a humble dessert in Italy, as it combines leftover bits of cake and other ingredients. Its recipe varies from place to place, but usually contains cake or ladyfingers soaked in liquor and layered with a mascarpone-cheese and beaten-egg mixture, then dusted with cocoa. Mascarpone, a rich creamy dessert cheese originally from the Lombardy region of Italy, is available in specialty cheese stores. Or, you can substitute regular cream cheese.

Star

Mille baci (1,000 kisses) has a cookie crust filled with chocolate mousse and espresso-flavored whipped cream. It is then sprinkled with tiny chocolate chips or "kisses." This frozen dessert cake should be thawed about 30 minutes before serving so that it can be cut more easily.

Although cakes and pastries are on the cafe's menu, you won't find pears with raspberry puree. It's a seasonal dessert that is served as a specialty.

All of these desserts need to be made ahead so they're perfect for holiday entertaining. Enjoy them at home with a cup of espresso or a mug of cappuccino.



NEW YORK

(212) 431-9755

ANNO MCMLXXXV

Italy Lire 900

SEPTEMBRE 19, 1985

IL PROGRESSO

italo americano

SEPTEMBER 19, 1985

CHA CHA'S

IN BOCCA AL LUPO CAFE

OFFICIALLY OPENED ITS

DOORS TO THE PUBLIC TODAY

Formally the site of a 110 year-old butcher shop, 113 Mulberry Street now houses an extraordinarily unique Italian cafe, which boasts the only outdoor garden in Little Italy. The assortment of pastries, desserts and gelati is truly dazzling, as is the clientele, which, on any given night could include such luminaries as Danny DeVito, Tony Danza, Jimmy Caan, Cher, Dom DeLuise, Susan Sarandon, Danny Aiello, Michael Douglas, Vito Antuofermo and Ray "Boom Boom" Mancini, to name just a few. The owner, John Ciarcia, known affectionately by all his friends and associates as Cha Cha displays a personality and presence which perfectly suits this highly charged establishment. He feverishly works the room as if playing an accordion—dashing back and forth, greeting guests, rearranging tables, adjusting the music, all in an effort to make everyone as comfortable and as happy as possible. There is a definite commitment to please here, and the atmosphere dictates just that.

The name, IN BOCCA AL LUPO, is quite unique in itself. In Italian this means "In The Mouth of Wolf", which signifies "break a leg" in show biz terms. The proper response to this is "Crepe Al Lupo", which means "I Take The Wolf". And so, it seems, that a most fitting name has been placed atop the address at 113 Mulberry Street. Anyone prepared to "Take The Wolf" should quickly pay a visit and experience the scene for themselves.

LEGEND

San Gennaro lived during the late 200 A.D. and was the bishop of Benevento, Italy. He died a martyr in 305 A.D. during the persecution headed by Emperor Diocletian.

He risked the wrath of the local pagan officials by visiting the deacons and Sonso and Proculo and the laymen Eutichete and Acuzio in jail. The warden observing this stranger trying to comfort the Christian prisoners naturally concluded that he must be a Christian. Shortly afterward the proconsul Timothy had Gennaro clapped in jail. He underwent various forms of torture, never wavering in his loyalty to Christ. He was thrown headlong into a furnace; but by the grace of God he came through unscathed. Gennaro, refusing to bow his head at a pagan leader's bidding was beheaded.

The bishop's body and severed head still dripping blood were gathered by an old man who wrapped them reverently in a cloth. A woman of Naples dried up the blood with a sponge and filled a phial with the red liquid. His body is preserved in Naples where he is honored as the city's patron Saint.

Tradition has it that the miracle of the liquefaction of San Gennaro's blood first occurred some four decades after his death, when his relics were being removed to the catacombs of Naples. Eusebia, the woman who had originally gathered the blood, was carrying the precious phials along the processional march. Suddenly the dark solidified mass became a vivid, life-like red liquid. This miracle is supposed to take place during two periods of the year; the first Sunday in May and September 19th, the date of his martyrdom.

The annual highlight is the solemn commemoration which all Neapolitans hold in their cathedral on September 19. Civil and church authorities are on hand. The procession forms with the congregation singing the Litany of the Saints. When the prodigy of the liquefaction takes effect, the phials of blood in full view of the gathering. A glorious Te Deum is sung and clergy and laity approach to venerate the relics of the ever-popular patron.

SAN GENNARO



FESTIVAL

Sixty years ago, three business men of Mulberry Street decided to celebrate the anniversary of Saint Gennaro's martyrdom here in their adopted country. They were Donato Nappi, Michael Montanini and Alex Tisi. Each of them had a coffee house (cafe) in the Mulberry Street block between Grand and Hester Streets. They strung lengths of colored light bulbs across the building fire escapes and brought their businesses out onto the sidewalk. They erected a small chapel in the street to house the image of their patron Saint and invited all and sundry to partake of their wares asking only that the devoted pin a small offering to the ribboned streamers that hung from the statues apron. This money was then distributed to the needy poor of the neighborhood. In that way they felt they could do charitable works and pay homage to their patron Saint.

In the years that followed the celebration became larger and extended further along Mulberry Street until it ran the full length of that street. It was the one time in the year that all Italians in the city became brothers. Representatives of civil and public authorities of the city and State of New York join in the ceremony.

Now people come from all over the country and the world to take part in it. It is one of the most exciting events of the year for all New Yorkers, especially those who are of Italian-American stock. One year not too long ago the police department estimated that between 1 1/4 to 2 million people attend the festival, making it a dynamic tax raiser for the city's coffers. At that time New York can truly be called, "A SUMMER FESTIVAL."



ROMULUS AND REMUS

The recorded history of Rome starts with the expulsion of the last Etruscan kings and the foundation of a republic in 509 B.C., but Romans liked to trace the origin of their city back to a much earlier date. They invented a history for the intervening centuries in which local tradition and classical myth became inextricably interwoven. The founding date of the city was traditionally set at 753 B.C., and attributed to the legendary Romulus, from whom its name was believed to be derived. Romulus and his twin brother Remus were said to have been suckled by a she-wolf, which thus came to be seen as the symbol of Rome itself. This four-foot-long bronze figure of the sinewy, watchful she-wolf dates back to about 500 B.C.; the figures of the twins were added in Renaissance times.

For the origins of their race, the Romans looked back to an even remoter past that included the figures of the Trojan prince Aeneas, who escaped from the sack of Troy and sailed to Italy. Romulus and Remus, the grandsons of Aeneas, were forcibly begotten by the war god Mars upon a human princess. Rhea Silvia, who as a Vestal Virgin had taken a vow of chastity. To punish Rhea Silvia for breaking her vow, her uncle Amulius abandoned the boys by the Tiber to die; but they were found and suckled by the she-wolf, an animal sacred to Mars, and brought up as herdsmen by a local shepherd. Later the brothers decided to found a city by the Tiber, but quarreled over the choice of site. Romulus killed Remus and then traced out with his plow the boundaries of the city of Rome on the Palatine Hill. He became the first of the city's legendary kings.



ANTIPASTO

ARTICHOKE HEARTS IN EXTRA VIRGIN OLIVE OIL.....	5.00
ASSORTED VEGETABLES IN OLIVE OIL.....	4.95
SWEET PEPPER & EGGPLANT.....	4.95
BROSCETTA <i>Garlic Toast w/Tomatoes</i>	2.95
STUFFED PEPPERS W/PROSCIUTTO & PROVOLONE	3.50
FINGER PEPPERS STUFFED W/PROSCIUTTO PROVOLONE	4.50
COUNTRY STYLE OLIVES.....	4.95
OLIVE SALAD.....	4.95
BAKED CLAMS OREGANETTA (1 DOZ.).....	5.95

PASTA

LASAGNA.....	4.95
MANICOTTI.....	4.95
LASAGNA & EGGPLANT TOP.....	8.95
GNOCCI SORRENTINA.....	4.95
STUFFED SHELLS	4.95
RAVIOLI.....	4.95

PIZZAS

MARINARA.....	6.95
<i>Tomato Sauce, Garlic</i>	
NAPOLITANA	7.95
<i>Tomato Sauce Mozzarella</i>	
MARGARITA	8.95
<i>Fresh Mozzarella, Plum Tomatoes, Fresh Basil</i>	
QUATRO FORMAGIO.....	9.95
<i>Ricotta, Parmagiana, Mozzarella, Provolone</i>	
PAVAROTTI	9.95
<i>Tuna, Capers, Parmagiana, Black Olives, Tomato Sauce</i>	
ALLA PESTO GENOVESE	8.95
<i>Pesto, Ricotta, Tomato Sauce, Mozzarella</i>	
ALLA TRECCIONE	9.50
<i>Smoked Mozzarella, Sun-Dried Tomatoes</i>	
ALLA SAN GENNARO	8.95
<i>Sausage, Peppers, Onions, Mozzarella, Tomato Sauce</i>	
ALLA IN BOCCA AL LUPO	8.95
<i>Sliced Mushrooms, Tomato Sauce, Olives, Mozzarella</i>	
ALLA CHA-CHA	12.95
<i>Sliced Black Olives, Smoked Mozzarella, Prosciutto, Mushrooms</i>	
ARTICHOKE PIZZA.....	11.75

SANDWICHES

HOME-MADE ITALIAN BREAD
TOASTED IN A GRILL PRESS

MORTADELLA & PROVOLONE.....	4.50
GENOA SALAMI & PROVOLONE.....	4.75
CAPPOCOLA & PROVOLONE.....	4.95
PROSCIUTTO & PROVOLONE	5.50
ITALIAN TUNA MELT.....	4.95
<i>Italian Tuna in Olive Oil w/Provolone on Italian Toast</i>	
SAUSAGE & PEPPERS & ONIONS	3.95
EGGPLANT PARMAGIANA	4.95
SCICILIAN MUFFALETTA NEW ORLEANS STYLE	5.95
<i>Mortadella Salami Prosciutto Provolone Olives</i>	

SALADS

CAPRICE SALAD	5.50
SALAD OF YOUR CHOICE	6.00
JAIL HOUSE SALAD — CAPONATA & TUNA IN OLIVE OIL	6.95
ANTIPASTI SALAD — COLD	5.95
FRESH MOZZARELLA & SUN DRIED TOMATOES	5.95

Cappuccinos of the World

IRISH CAPPUCCINO <i>Using Bush Mills Irish Whiskey</i>	MILANO CAPPUCCINO <i>Using Frangelico</i>
JAMAICAN CAPPUCCINO <i>Using Tia Maria</i>	MEXICAN CAPPUCCINO <i>Using Kahlua</i>
JAPANESE CAPPUCCINO <i>Using Midori</i>	LOVER'S CAPPUCCINO <i>Using Amaretto</i>
PARISIAN CAPPUCCINO <i>Using Brandy</i>	LONDON CAPPUCCINO <i>Using Drambuie</i>
CHINESE CAPPUCCINO <i>Using Ginger Liqueur</i>	RUSSIAN CAPPUCCINO <i>Kalua Grand Manier Brandy</i>
MONK'S CAPPUCCINO <i>Using B & B</i>	SICILIAN CAPPUCCINO <i>Using Anisette</i>
DUTCH CAPPUCCINO <i>Using Creme de Cacao</i>	ITALIAN CAPPUCCINO <i>Using Sambucca di Trevi</i>
ROMAN CAPPUCCINO <i>Using Galliano</i>	NEW YORK CAPPUCCINO <i>Using 6 Liqueurs</i>
AMERICAN CAPPUCCINO <i>Using Seagrams 7</i>	WITCH'S CAPPUCCINO <i>Using Strega</i>
FRENCH CAPPUCCINO <i>Using Grand Marnier</i>	CHA-CHA'S CAPPUCCINO <i>Using Tuaca</i>
BAILEYS CAPPUCCINO <i>Using Baileys Irish Cream</i>	SAN MARINO <i>Using Tilus Truffle liquor</i>

ALL SERVED WITH HOMEMADE WHIPPED CREAM \$5.95

Drinks of the Stars

Danny Aiello —	EGG NOG	4.95
Vito Antuofermo —	BOCCI BALL.....	4.95
Marlon Brando —	GODFATHER	4.95
Jimmy Caan —	RED DEVIL.....	4.95
Johnny Cha-Cha —	STRAWBERRY DAIQUIRI	4.95
Tony Danza —	PINA COLADA.....	4.95
Al Pacino —	SCREWDRIVER	4.95
Danny Devito —	FROZEN MELON BALL	4.95
Robert De Niro —	BANANA DAIQUIRI	4.95
Bruno Kirby —	FRANGELICO FREEZE	5.95
Connie Selleca —	FROZEN PEACH DAIQUIRI	4.95
Rhea Perlman —	FROZEN BLUE MOON	4.95
Sophia Loren —	ITALIAN PROSTITUTE.....	4.95
Frank Sinatra —	BLACK RUSSIAN	4.95
David Caruso —	RUSTY NAIL	4.95
Burt Young —	AMARETTO SAUER.....	4.95
Frank Gio —	LONG ISLAND ICE TEA	5.95
Lil Ronnie —	SEX ON THE BEACH	5.95
Butch The Hat —	ZOMBIE.....	4.95
Nick Turtoro —	FROZEN MARGARITA	4.95

Beer Imported

MORETTI - Italy.....	3.50
BECKS - Germany	3.50
HEINEKIN - Holland.....	3.50
AMSTEL LIGHT	3.50
PERONI - Italy.....	3.50
PERONI ROSSA - Italy	3.50

Beer Domestic

BUD	3.00
BUD LIGHT	3.00
BROOKLYN BEER.....	3.50
ROLLING ROCK	3.00
NEW AMSTERDAM	3.50
COORS LIGHT	3.00

Wine

BURGUNDY-SOAVE-WHITE ZINFANDEL

By the Glass.....	3.00	Chardony/Glass	4.50
WHITE		RED	
SOAVE BOLLA .. ½	8.50 16.50	CHIANTI Full Bot	16.50
PINO GRIGLIO . ½	10.50 19.50	CHIANTI DANTI ½	10.50 19.95
BERLUCCHI CUVÉE IMP		BARDOLINO BOLLA	
½ Bot.....	9.95	½ Bot	8.50
Full Bot	18.50	Full Bot	16.50

Champagne

SPLIT DOMESTIC	5.50	Full BERLUCCHI Vint ...	38.00
½ BERLUCCHI Italy	15.00	ASTI SPUMANTI	21.00
Full BERLUCCHI	29.00	DOM PERIGNON	105.00