

# BOCCACCIA

CUCINA ITALIANA & GRIGLIA

## ANTIPASTI

### BUFFALO BOMBS 9

Breaded mozzarella di bufala DOP cheese balls served with Parmigiano Reggiano 24 months PDO and a homemade tomato and basil sauce

### PETTOLE ALLA NERANO 10

Little dough balls made from puff pastry, typical of Puglia, served with roasted courgette cream, basil and Caciocavallo di grotta PDO

### BURRATINA E CRUDO DI PARMA 11

Burratina from Puglia 125g and Parma ham PDO

### MORTAZZA E GNOCCO FRITTO 8

Sliced mortadella with Bronte pistachio PDO, served with gnocco fritto (crispy puffed pillows bread)

### BOMBETTE PUGLIESI 10

Pork loin rolls stuffed with pancetta, cheese and parsley

### VITELLO TONNATO 12

Thin slices of roast veal low-temperature cooking and a sauce of tuna, capers, anchovies, boiled egg yolks and white wine (an absolute must in Piedmontese cuisine)

#### PASTA FRESCA FATTA IN CASA

all our pasta is fresh and homemade, prepared daily in our laboratory



#### CUISSON AU GRILL

cooked using charcoal, with the characteristic smoky note of the Mibrasa charcoal oven

## DOLCI

### TIRAMISÙ 8

The real coffee and mascarpone recipe (alcohol-free)

### DELIZIA AL LIMONE E FRAGOLE 11

Pistocci biscuits dipped in limoncello and lemon syrup, lemon cremeux, fresh strawberries and Valrhona white chocolate and lemon mounted ganache

### PANNA COTTA VANIGLIA E FRUTTI ROSSI 9

Panna cotta with Madagascan vanilla, raspberry sauce and fresh red fruit

### AFFOGATO AL CAFFÈ 8

Vanilla ice cream, coffee and Sbrisolona crumble cake

### GELATO 7

Two scoops of your choice among vanilla, hazelnut or lemon

## PRIMI

### LINGUINE VONGOLE E BOTTARGA 21

Homemade linguine pasta with clams, bottarga, garlic and parsley

### FUSILLI ALLA CRUDAIOLA DI SPADA 21

Homemade fusilli pasta with rocket cream, semi-cooked swordfish, cherry tomatoes, taggiasche olives and capers

### MALLOREDDUS AL RAGÙ DI SALSICCIA 19

Homemade Malloreddus pasta, tomato sauce, sausage meat, 24-month PDO Parmigiano Reggiano and fennel seeds

### SPAGHETTONI NERI ALLA PUTTANESCA 24

Homemade squid ink pasta spaghetti alla chitarra, sauce made with fresh squid, cherry tomatoes, Teggiasche olives, anchovies, capers, garlic and parsley

### TORCHIETTI PESTO E RICOTTA 19

Home-made Torchiotti pasta served with pesto "alla genovese" and PDO ricotta di bufala cream

## SECONDI

### MILANESE DI PARMIGIANA 21

Crispy breaded aubergine served with a roasted tomato sauce, a cream of Parmigiano Reggiano 24 months PDO, mozzarella di bufala PDO and basil

### TAGLIATA TOSCANA 27

Beef rib eye steak entrecôte 350g, served with grilled potatoes, rocket salad, cherry tomatoes and shaved Parmigiano Reggiano 24 months PDO

### AGNELLO A SCOTTADITO 27

Lamb chops with potatoes and long sweet green pepper, all grilled in a charcoal oven

### COSTATA DI MANZO 90



Prime dry-aged bone-in rib steak 1.2 Kg grass-fed (Scotland) Aberdeen IGP, served with grilled potatoes and long sweet green peppers

### POLPO DI SCENA 25

Octopus in double cooking, steamed and charcoal grilled, served with grilled potatoes, oil and parsley

### BRANZINO ALLA BRACE 27

Whole sea bass (approx. 400g) grilled in a charcoal oven, served with homemade herbed mayonnaise, grilled potatoes, garlic oil and parsley

 VEGETARIAN -  GLUTEN-FREE

All prices are in euros, including tax and service. The list of allergens contained in our dishes is available on request. Cheques not accepted.