

CROSTINI & STUZZICHINI

CROCCHETTE DEL SUD 9.5
HOMEMADE CROQUETTES STUFFED IN NEAPOLITAN-STYLE AUBERGINES AND BUFFALO MOZZARELLA WITH CHOPPED TOMATOES

TEMPURA SEMIPICANTE 12
VEGETABLE TEMPURA WITH SLIGHTLY SPICY BASIL MAYONNAISE, BLACK SESAME AND SPROUTS

BRUSCHETTA BOCCACCIO 9
HOMEMADE BRUSCHETTA BREAD TOASTED WITH TOPPING TO CHEF'S FANTASY. ASK THE WAITER

FREDDI

BURRATA 15.5
BURRATA PUGLIESE D.O.P WITH NATURAL & DRIED TOMATO TARTARE AND PESTO GENOVESE

CAPRESE 12.5
TOMATO, BUFFALO MOZZARELLA CAMPANA D.O.P AND BASIL

CARPACCIO BLACK ANGUS 14
VERY THIN SLICED BLACK ANGUS MEAT, CERRY TOMATO, ROCKET, PARMESAN CHEESE AND TRUFFLE OIL

CARPACCIO CALABACIN 11
VERY THIN SLICED ZUCCHINI WITH DRIED AND NATURAL TOMATO, ROCKET AND GRANA PADANO

VITELLO TONNATO 14
THIN SLICES OF COOKED BEEF, SERVED WITH TONNATA SAUCE

BURRATA AL TARTUFO 16.5
BURRATA PUGLIESE D.O.P STUFFED WITH WHITE TRUFFLE SERVED WITH ROCKET, IBERICO PARMA HAM RESERVE AND SLICES OF FRESH TRUFFLE

CARPACCIO DI POLIPO 15
VERY THIN SLICED MARINATED OCTOPUS, ROCKET, CAPERBERRIES & CHERRY TOMATO

INSALATE

SALMONE 13.5
MEZCLUM, SMOKED SALMON, GORGONZOLA CHEESE, CHERRY TOMATO AND WALNUTS

FIOR DI POMODORO 14.5
SELECT SEASONAL TOMATO, BABY LEAF SALAD, BURRATA, PICKLED ONION, BLACK SESAME AND BASIL VINAIGRETTE

INSALATA DI CAPRA 12
BABY LEAF SALAD, RAISINS, NUTS, CARAMELIZED GOAT CHEESE

DA DIVIDERE

FRITTO PORTOFINO min 2p. 12.5 pp
FRIED PRAWNS, LITTLE FISH AND SQUID SERVED WITH CITRUS MAYONNAISE AND SPICY CALABRIAN SAUCE

PASTA

RISOTTO OF THE DAY (*) pp
"MIN 2 PEOPLE", ASK THE WAITER

SCIALATIELLI FRUTTI DI MARE 18.5 pp
"MIN 2 PEOPLE", FRESH PASTA SERVED IN A FRYING PAN WITH OUR SELECTIONS OF SEAFOOD

CALDI

COZZE ALLA TARANTINA 10
SEASONAL MUSSELS, TOMATO, CHILI AND A TOUCH OF WHITE WINE

PARMIGIANA 13
TOWER OF SLICED AUBERGINE WITH BREADCRUMBS, FRIED, FIOR DI LATTE MOZZARELLA, BAKED TOMATO AND PARMESAN CREAM

CALAMARI DELLO CHEF 13.5
FRIED SQUID WITH CHEF'S MAYONNAISE AND BLACK SESAME

POLIPETTI 16
OCTOPUS WITH TOMATO SAUCE COOKED IN A NAPOLITAN STYLE WITH POTATOES

SPAGHETTI VONGOLE & BOTTARGA 19
WITH OIL, GARLIC, CLAMS AND ITALIAN MULLET ROE

SPAGHETTI CARBONARA 14
WITH EGG YOLK CREAM, GUANCIALE, PECORINO CHEESE AND BLACK PEPPER

RAVIOLI BACCALA' 16
FRESH PASTA FILLED WITH COD FISH SERVED WITH TOMATO CREAM, ANCHOVIES, CAPERS AND BLACK OLIVE POWDER

LASAGNA 13
FRESH LAYERS OF PASTA WITH SLOW COOKED BOLOGNESE SAUCE, BAKED WITH BÉCHAMEL, MOZZARELLA AND PARMESAN CHEESE

LUNETTE AL TARTUFO 16.5
FRESH PASTA FILLED WITH TRUFFLE IN A BUTTER SAUCE, SLICES PARMESAN CHEESE AND FRESH TRUFFLE

TAGLIATELLE BOLOGNESE 13
ORIGINAL BOLOGNA RECIPE WITH SLOW COOKED BEEF RAGU

TAGLIATELLE FUNGHI E TARTUFO 20
TAGLIATELLE PASTA WITH PORCINI MUSHROOMS AND TRUFFLE FROM TERUEL MANTECADO IN A **PARMESAN WHEEL**

RAVIOLONI 15
FRESH PASTA FILLED WITH BUFFALO RICOTTA CREAM AND SPINACH, IN A BUTTER, SAGE AND CHEESE GRANA PADANO

GNOCCHI AL GORGONZOLA 13
GORGONZOLA FILLED GNOCCHI WITH PARMESAN FONDUE AND WALNUTS

LUNETTE DELLA CASA 14
FRESH PASTA FILLED WITH GOAT CHEESE AND CARAMELIZED ONION WITH PESTO CREAM SAUCE

SCRIGNI DI BURRATA 16
FRESH PASTA FILLED WITH BURRATA PUGLIESE D.O.P SERVED WITH SHRIMP BISQUE AND TUNA KATSUOBUSHI (TUNA DEHYDRATED)

TROFIE AL PESTO DI PISTACCHI E GAMBERI 16.5
FRESH PASTA WITH PRAWNS AND PISTACHIO PESTO

PACCHERI ZUCCA E PISTACCHIO 16
FRESH PASTA WITH CRISPY SPECK, PUMPKIN CREAM AND PISTACHIO

SCIALATIELLI ALLA NORMA 13.5
THE MOST POPULAR PASTA DISH IN SOUTHERN ITALY WITH AUBERGINES, TOMATOES, BASIL AND TOPPED WITH PECORINO CHEESE

BAULETTI DI ASTICE 17
FRESH EGG PASTA FILLED WITH LOBSTER AND SERVED WITH SELECTED SEAFOOD

PACCHERI MEDITERRANEA 15.5
SHORT FRESH PASTA WITH CHERRY TOMATO SAUCE, BURRATA AND BASIL

FOCACCIA

These Italian flatbreads called Fügassa come from the region of Liguria. Like bread, but richer due to fat, oil or lard, which is used to mix or season

FOCACCIA GENOVESE 5
WITH SALT AND ROSEMARY

FOCACCIA POMODORI 7
WITH CHERRY TOMATO

FOCACCIA OLIVE 7
WITH OLIVES

MEAT / FISH

&

SPECIALS OF THE DAY

We select our meats and fish each day to ensure quality and freshness to the customer

PLEASE, ASK YOUR WAITER FOR OUR DISHES OFF THE MENU

PIZZA



WHAT IS BOCCACCIO?

This name alone already makes us travel to the Italian side. It refers to Boccaccio, the famous Tuscan writer, a figure of the Italian Renaissance.

Their stories take us to an epicurean destiny.

On board the Boccaccio,

we take you on a journey to discover the tasty and generous cuisine.

Every day with us you will know more!

...Buon Appetito...