

Antipasti

Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.

Snapper Ceviche In Leche Di Tigre With Passion Fruit, Aji Dulce & Murasaki Sweet Potato 24.

Alaskan Sweet Shrimp In Acqua Pazzo With Hamachi, Sunchoke, Avocado & New Harvest EVOO 24.

White Truffles From The Old Country With Savory Cannoli & House made Ricotta 21.

Crispy Octopus & Smashed Potato With Green Olives & Jimmy Nardello Romesco 21.

Carolina Burrata With Marinated Beets, Blood Orange, Crispy Shallot & Saba 16.

Tricolore Salad With Salt Roasted Rutabaga, Saba & Super Aged Pecorino 16.

Flash Fried Shishitos With Gnocchi Romani, Furikake, Crème Fraiche & Pickled Peperoncini 16.

Fontina Gougères With PSM Prosciutto, Red Wine Poached Pears & Fennel Jam 18.

Ask About Adam's Focaccia

Pasta & Secondi

Vialone Nano Risotto With Nantucket Bay Scallops, Sage & Roasted Koginut Squash 40.

20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.

Pappardelle Bolognese With American Parm 25.

Sorpresine With Lump Crab, Heirloom Citrus, Marinated Beets & Butter Croutons 32.

Beef Tortelli In Umami Brodo With Oyster Mushrooms, Turnips & Preserved Bok Choi 33.

Goat Cheese Ravioli With Brown Butter, Conex Cabbage, Roasted Apple & Real Balsamic 26.

Southern Fried Chicken Parm With Creamy Collards & Radiatore 28.

Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.

Chicken Liver Ravioli With Field Peas, Green Tomato Marmellata & Fine Herbs 27.

Sweet

Rum Canelé With Amarena Cherry & Smoked Vanilla Gelato 12.

Café Amaro Chocolate Torte With Crème Fraiche Gelato & Cocoa Nibs 15.

Burnt Basque Cheesecake For Two With North Georgia Apples, Salted Caramel & Spiced Streusel 20.

Single Scoop Of Any Gelato & Pizzelle 8.

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Consuming raw or undercooked shellfish, poultry or eggs may raise your risk of food-borne illness.