

Antipasti

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

Snapper Ceviche With Kiwi, Cucumber & Pinenut Brodo 24.

Marinated Mussels With Celery Root Remoulade, French Croutons & Furikake 18.

Yellowtail Carpaccio With Heirloom Citrus, Guava & Toasted Coconut 25.

Roman Fried Cauliflower With Giardiniera, Mint & Preserved Meyer Lemon 15.

Crispy Octopus & Murasaki Sweet Potato With Green Olives & Gochujang Aioli 21.

Burrata Stracciatella With Roasted Delicata Squash, Compressed Apple & Sugar Loaf Endive 16.

Tricolore Salad With Pickled Green Strawberries, Toasted Pepita & Super Aged Pecorino 16.

PSM Smoked Prosciutto With Pineapple, Thai Basil, Hazelnut & Fromage Blanc 18.

Ask About Adam's Focaccia

Pasta & Secondi

Vialone Nano Risotto With Jalapeno Pesto & Blackened Nantucket Bay Scallops 35.

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

Pappardelle Bolognese With American Parm 25.

Cacio e Pepe With Black Pepper Mafaldine, Pecorino & Perigord Truffles 32.

Lamb Tortelli In Minestrone Brodo With Winter Tomato & Hakurei Turnips 29.

Goat Cheese Ravioli With Brown Butter, Sweet Potato, Sprouting Broccoli & Real Balsamic 26.

Southern Fried Chicken Parm With Creamy Collards & Radiatore 28.

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

Pinwheel Lasagna With White Ragout, Fontina Fonduta & Thai Basil 29.

Sweet

Coffee Canelé, Brown Butter Stracciatella Gelato & Chocolate Mousse 12.

Warm Citrus Frangipane Cake With Butterscotch & Lemon+Basil Gelato 15.

Burnt Basque Cheesecake For 2 With Toasted Coconut & Salted Caramel 24.

Single Scoop Of Any Gelato & Pizzelle 8.

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