

Antipasti

- Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.
 Snapper Ceviche With Leche Di Tigre, Sweet Potato & Pinenut Brittle 24.
 Yellowtail Carpaccio With Heirloom Citrus, Guava, Huacatay & Toasted Coconut 25.
 Marinated Mussels With French Croutons, Celery Root Remoulade & Fine Herbs 17.
 Roman Fried Cauliflower With Giardiniera, Mint & Preserved Meyer Lemon 15.
 Crispy Octopus & Fingerling Potato With Green Olives, Puntarella & Gochujang Aioli 21.
 Burrata Stracciatella With Roasted Delicata Squash, Preserved Beets & Sugar Loaf Endive 16.
 Tricolore Salad With Pickled Green Strawberries, Toasted Pepita & Super Aged Pecorino 14.
 PSM Smoked Prosciutto With Compressed Pineapple, Thai Basil, Hazelnut & Fromage Blanc 18.

Ask About Adam's Focaccia

Pasta & Secondi

- Vialone Nano Risotto With Yellow Foot Chanterelles, Australian Wagyu & Grilled Escarole 39.
 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 Romanesco & 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 & Roasted Conex Cabbage 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.

753 Edgewood Avenue
 Atlanta, GA 30307
 404.577.2332
 boccalupoatl.com
 @boccalupoatl