

Antipasti

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

Snapper Ceviche In Tiger Milk With Passion Fruit, Aji Dulce & Murasaki Sweet Potato 24.

Savory Cannoli With Lobster, Ricotta & Shaved Fennel 21.

Roman Fried Cauliflower & Brussels With Barrel Aged Fish Sauce, Mint & Meyer Lemon 15.

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

Carolina Burrata With Marinated Beets, Blood Orange & Beet Gastrique 16.

Tricolore Salad With Smoked Rutabaga, Saba, Toasted Pepita & Super Aged Pecorino 16.

Gnocchi Romani With Slow Cooked Brisket, Shishitos & Fromage Blanc 20.

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

Ask About Adam's Focaccia

Pasta & Secondi

Saffron Risotto With Braised Lamb Neck, French Curry & Cauliflower 28.

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 Chanterelle Mushrooms, Turnips & Preserved Aji Dulce 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.

Baked Garganelli Pizzaiolo With Burrata & Italian Frying Peppers 24.

Sweet

Bourbon Vanilla Canelé With Satsuma & 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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