

Antipasti

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

Snapper Ceviche With Leche Di Tigre, Sweet Potato & Pinenut Brittle 24.

Mussels in Acqua Pazzo Verde With French Croutons & Celery Root Remoulade 16

Crispy Magic Myrna Fingerlings With Lobster, Fennel & Sea Foam 17.

Grilled Heirloom Radicchio With Cara Cara Orange, Crispy Leeks & Cantabrian Anchovy 16.

Crispy Octopus With Contadina Potatoes, Green Olives, Puntarella & Gochujang Aioli 21.

Burrata Stracciatella With Roasted Delicata Squash, Preserved Beets & Caraflex Cabbage 16.

Tricolore Salad With Heirloom Daikon, Toasted Pepita & Pecorino Toscano 14.

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

Ask About Adam's Focaccia

Pasta & Secondi

Braised Short Rib Risotto With Pearl Onions, Carrots & Huacatay Gremolata 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 Conex Cabbage & 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.

Green Gnocchi With Pecan Pesto, Binchotan Grilled Pork Belly, Sage & Pepadews 25.

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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