

Antipasti

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

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

Crispy Magic Myrna Fingerling Potatoes With Broiled Langoustine, Celery & Sea Foam 22.

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

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

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

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

12-Hour Braised Brisket Bruschetta With Celery Root Remoulade & Beet Pickled Shallots 18.

Ask About Adam's Focaccia

Pasta & Secondi

Vialone Nano Risotto With Blackened Bay Scallops, Little Neck Clams & Jalapeno Brodo 34.

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

Black Conchiglie Puttanesca with Tuna Belly Crudo, Gordal Olive Tapenade & Our Breadcrumbs 29.

Maine Lobster Garganelli With Crispy Morels, Butternut Squash Puree and Rose Buerre Blanc 43.

Pappardelle Bolognese With American Parm 25.

Short Rib Tortelli In Umami Brodo With Oyster Mushrooms, Sour Cabbage & Thumbelina Carrots 29.

Goat Cheese Ravioli With Brown Butter, Sweet Potato, Caraflex Cabbage & Real Balsamic 26.

Southern Fried Chicken Parm With Creamy Collards & Radiatore 28.

Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 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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