

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 Potatoes With Broiled Langoustine, Celery & Sea Foam 22.
 Hiramasa Tiradito With Early Strawberries, Cucumber & Scallop XO 21.
 Binchotan Grilled Octopus With Fried Stuffed Olives, Puntarella & Gochujang Aioli 24.
 Burrata Stracciatella With Preserved Beets, Caraflex Cabbage & Pumpkin Seed Matcha 16.
 Tricolore Salad With Heirloom Daikon, Toasted Pepita & Pecorino Toscano 14.
 PSM Smoked Prosciutto With Pineapple, Thai Basil, Candied Hazelnut & Fromage Blanc 18.
 12-Hour Braised Brisket Bruschetta With Celery Root Remoulade & Beet Pickled Shallots 18.

Ask About Adam's Focaccia

Pasta & Secondi

- Green Garlic Risotto With Blackened Banana Prawns, Charred Lemon & Tiny Sorrel 38.
 20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.
 Black Conchiglie Puttanesca with Tuna Belly, Gordal Olives & Garlicky Breadcrumbs 32.
 Pappardelle Bolognese With American Parm 25.
 Short Rib Tortelli In Umami Brodo With Oyster Mushrooms, Bok Choi & Thumbelina Carrots 32.
 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.
 Sorpresine Pizzaiolo With Lamb Nudja, Burrata & Roasted Kohlrabi 26.

Sweet

- Coffee Canelé, Brown Butter Stracciatella Gelato & Chocolate Mousse 12.
 Strawberry + Almond Torte With Traditional Balsamic, Buttermilk & 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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