

## BOCCALINO

dal 1973



BARESE Black olives, cherry tomatoes, rosemary, oregano, extra-virgin olive	oil
GOURMET PIZZAS	
<b>(EBAB</b> Tomatoes, mozzarella, kebab meat (lamb, chicken), red onions, cumin and lemon yoghurt sauce	
BELLA ITALIA  Ricotta-filled crust, tomato sauce, mozzarella, fresh ricotta, cherry tomatoes, basil pesto sauce	
PISTACCHIO Pistacchio cream, mozzarella, mozzarella di bufala, mortadella	
PRIMAVERA Cream, mozzarella, green asparagus, ricotta, cherry tomatoes, toast	ed pistachi
BURRATA Fomato sauce, burrata, cherry tomatoes, fresh basil, almond pesto s	sauce
TARTUFO Mozzarella, black truffle cream, mushrooms, Grana Padano	
CAPRA Cream, mozzarella, goat's cheese, honey, walnuts	
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SPINACI Tomatoes, mozzarella, goat cheese, fresh spinach, toasted pine nut	S
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Tomato sauce, mozzarella, goats cheese, DOP gorgonzola, Grana Padano,

4 FORMAGGI

	TORINO	23
	Tomato sauce, mozzarella, cooked ham, DOP gorgonzola, pepperoni, oregano	
AN	VEGANITA	23
	Tomatoes, vegan mozzarella, vegetable tuna, onions, rocket, oregano	
	DIAVOLA	23
	Tomato sauce, mozzarella, pepperoni, pepperoncino chili, oregano	
V	VEGETARIANA	23
	Tomato sauce, mozzarella, mushrooms, courgettes, eggplant, bell peppers, cherry tomatoes, oregano	
	4 STAGIONI	24
	Tomato sauce, mozzarella, mushrooms, cooked ham, bell peppers, artichoke*, oregano	
	CAPRICCIOSA	24
	Tomato sauce, mozzarella, cooked ham, egg, artichoke*, oregano	
	TUNISIA	24
	Tomato sauce, mozzarella, merguez sausages, bell peppers, oregano	
	TONNO	24
	Tomato sauce, mozzarella, tuna, red onions, oregano	
	FRUTTI DI MARE	26
	Tomato sauce, mozzarella, squid, king prawns, oregano, garlic and parsley	
	POLLO	26
	Tomato sauce, mozzarella, chicken, red onions, mushrooms, rosemary, oregano	
	BOCCALINO	27
	Tomato sauce, mozzarella, DOP Parma ham, rocket, Grana Padano, cherry tomatoes, bufala mozzarella	

16	
22	
22	
22	
22	
23	

**Extra toppings Burrata** 

Gluten-free pizza dough

ALL OUR PIZZAS ARE ALSO AVAILABLE GLUTEN-FREE

Mini pizza

**HOMEMADE DRINKS MAGICIANS ICE TEA (SUGAR-FREE)** 3dl / 4.50 Raspberry-flavoured China black tea/mango/coconut ARTHÉ ICE GREEN TEA (WITH SUGAR) 3dl / 4.50 Chinese green tea infused with Moroccan mint and lime TROPICAL ICE TEA 3dl / 4.50 Seasonal tea, apples, papayas, pineapples, mandarins, peaches, lemons, blackberry leaves, sunflowers

#### **ON MONDAY NIGHTS ALL PIZZAS COST 15.-**

Our famous pizza dough is made according to our house recipe using high quality Italian flours. It is left to rest for 48 to 72 hours to give it that unique lightness and creaminess.

FROM 6 PM **EXCEPT HOLIDAY MONDAYS** 



+2.00

+3.50 -3.00

+3.00

### BOCCALINO



	STARTERS CONTRACTOR OF THE PROPERTY OF THE PRO	
	GREEN SALAD Seasonal greens, french sauce or Italian dressing	
_	RAW VEGETABLE SALAD Seasonal greens and vegetables, french sauce or Italian dressing	1
	AUBERGINE PARMIGIANA STYLE, TOMATO FONDUE WITH BASIL AND BUFALA	1
ı	<b>KNIFE-CUT BEEF TARTARE</b> 90g. / <b>19.90</b> 180g. ,	/ 3
	Worcestershire, mustard, lemon olive oil, Nepalese pepper, lemon caviar and toasted bread Served with french fries* as a main course (180g)	
(	BRUSCHETTA 3 pieces San Marzano tomatoes, burrata cream, fresh basil, homemade bread rubbed with garlic	1
	ITALIAN-STYLE FRITTO MISTO Fried prawns and calamaretti with parsley and homemade tartar sauce	2
1	PIZZOTTELLA BUFALA, TOMATOES AND BASIL PESTO 3 pieces	1
	PASTA PASTA	
	MACCHERONI* WITH BASIL PESTO AND BURRATA Pine nuts, garlic, basil,Grana Padano	2
	LINGUINE* WITH CLAMS AND CHERRY TOMATOES Clams, garlic, parsley, olive oil, lemon	2
	TAGLIATELLE* BOLOGNESE Fresh pasta, beef minced meat, Grana Padano	2
_	AUTHENTIC SPAGHETTI* CARBONARA Pork guanciale, black pepper, egg yolk, DOP Pecorino	2
1	GNOCCHI WITH GORGONZOLA GRATIN	2
	CANNELLONI WITH RICOTTA AND FRESH SPINACH (min 12 min cooking time) Pasta stuffed with ricotta and fresh spinach, Grana Padano	2
Ï	LASAGNA (min 12 min cooking time) Fresh spinach pasta, beef minced meat, béchamel sauce gratinated with Grana Padano	2
ļ	RISOTTO WITH SAFFRON AND PRAWNS	3
•	MAIN COURSES	
	VEAL SCALOPPINE AL LIMONE 200g. , Tagliatelle and seasonal vegetables	/ 4
	½ <b>OVEN ROASTED CHICKEN, HOT MARINADE</b> approx. 600g. / Roasted chicken, spicy marinade, jacket potato, seasonal vegetables	/ 3
	<b>GRILLED ENTRECÔTE OF LOCAL BEEF, BOCCALINO SAUCE</b> 250g., French fries*, seasonal vegetables, lightly spiced house sauce	/
	TUNA STEAK, GREEN SAUCE WITH SEASONAL HERBS	4

DESSERTS	
TIRAMISU « CLASSICO »	11
VERRINE OF STRAWBERRY AND MASCARPONE MOUS	SSE 13
Salted butter biscuits	
<b>DARK CHOCOLATE CAKE (72%)</b> (15 mins preparation ting Served with vanilla ice-cream	me) <b>13</b>
NUTELLA PIZZA	12
Pizza dough topped with Nutella and powdered sugar	
PIZZA WITH PISTACHIO CREAM	12
Pizza dough topped with pistachio cream and powdered sugar	
BUFALA PANNA COTTA, RED FRUIT COULIS	12
CRÈME BRULÉE WITH LIMONCELLO	11
CHOCOLATE MOUSSE WITH WHIPPED CREAM	12
ICE-CREAM AND SORBETS FROM OUR LOCAL  « ARTISAN GLACIER »  Ice-cream: Bourbon vanilla / chocolate / coffee / salted butter ca stracciatella / amaretto / strawberry / melon  Sorbets: limoncello / Valais apricot / local apples and yuzu / Peer	·
Whipped-cream supplement	1
AFFOGATO  2 scoops of vanilla ice-cream in a cup of espresso coffee	11
ICE CREAM CUP	13
Amarena / 2 scoops pistachio, amarena cherries, meringue, w	
ICE-CREAM WITH ALCOHOL	12
	12
Italian / 2 scoops vanilla / Amaretto	
Colonel / 2 scoops limoncello / Vodka	
Valaisanno / 2 secons Valais agricet / Abrigatina	
Valaisanne / 2 scoops Valais apricot / Abricotine	

Grilled potatoes, seasonal vegetables

#### FOR OUR YOUNG CUSTOMERS

EVERY DISH ON THE MENU: ½ PORTION	1/2 THE PRICE
Apart from chicken, pizzas and desserts	
PIZZA « LOULOU »	12
Tomato sauce, mozzarella, cooked ham	

# FOR YOUR BIRTHDAYS, COMPANY MEALS, FAMILY PARTIES, SEMINARS

We can organise these events on the first floor. Privatisation of the room is possible depending the number of participants.







Allergens: On request, our staff will be happy to provide you with information on dishes that may trigger allergies or intolerances.