

BOCCALINO

dal 1973

► FOCACCIA



BARESE

13

Black olives, cherry tomatoes, rosemary, oregano, extra-virgin olive oil

► GOURMET PIZZAS

KEBAB

25

Tomatoes, mozzarella, kebab meat (lamb, chicken), red onions, cumin and lemon yoghurt sauce



BELLA ITALIA

25

Ricotta-filled crust, tomato sauce, mozzarella, fresh ricotta, cherry tomatoes, basil pesto sauce

PISTACCHIO

27

Pistacchio cream, mozzarella, mozzarella di bufala, mortadella

PARMA

27

Tomatoes, mozzarella, Parma ham, bufala cherries, oregano



BURRATA

26

Tomato sauce, burrata, cherry tomatoes, fresh basil, almond pesto sauce



TARTUFO

26

Mozzarella, black truffle cream, mushrooms, Grana Padano



CAPRA

26

Cream, mozzarella, goat's cheese, honey, walnuts



SPINACI

25

Tomatoes, mozzarella, goat cheese, fresh spinach, toasted pine nuts

► WHITE PIZZAS



THAI

23

Mozzarella, red curry flavoured coconut milk, chicken, pineapple

SALMONE

26

Mozzarella, cream, raw red onions, smoked salmon, season's salad, balsamic vinegar, lemon juice

CARBONARA

22

Mozzarella, cream, egg yolke, pancetta, Grana Padano, oregano, black pepper

► RED PIZZAS



MARGHERITA

16

Tomato sauce, mozzarella, basil, oregano

ROMANA

22

Tomato sauce, mozzarella, cooked ham, mushrooms, oregano

PROSCIUTTO

22

Tomato sauce, mozzarella, cooked ham, oregano

NAPOLETANA

22

Tomato sauce, mozzarella, anchovies, capers, black olives, oregano

CALZONE

22

Tomato sauce, mozzarella, mushrooms, cooked ham, oregano



4 FORMAGGI

23

Tomato sauce, mozzarella, goats cheese, DOP gorgonzola, Grana Padano, oregano

TORINO

23

Tomato sauce, mozzarella, cooked ham, DOP gorgonzola, pepperoni, oregano



VEGANITA

23

Tomatoes, vegan mozzarella, vegetable tuna, onions, rocket, oregano

DIAVOLA

23

Tomato sauce, mozzarella, pepperoni, pepperoncino chili, oregano



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

Extra toppings

+2.00

Burrata

+3.50

Mini pizza

-3.00

Gluten-free pizza dough

+3.00

ALL OUR PIZZAS ARE ALSO AVAILABLE GLUTEN-FREE



HOMEMADE DRINKS

MAGICIANS ICE TEA (SUGAR-FREE)

3dl / 5.00

Raspberry-flavoured China black tea/mango/coconut

ARTHÉ ICE GREEN TEA (WITH SUGAR)

3dl / 5.00

Chinese green tea infused with Moroccan mint and lime

TROPICAL ICE TEA

3dl / 5.00

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



* Does not meet the requirements of the "Homemade Label"

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STARTERS

GREEN SALAD	8
Seasonal greens, french sauce or Italian dressing	
RAW VEGETABLE SALAD	10
Seasonal greens and vegetables, french sauce or Italian dressing	
HEART OF CAPRESE AND BURRATA	18
Beef heart tomatoes, burrata, pesto, balsamico cream, pine nuts, fresh basilicum	
KNIFE-CUT BEEF TARTARE	90g. / 19.90 180g. / 31
Worcestershire, mustard, lemon olive oil, Nepalese pepper, lemon caviar and toasted bread Served with french fries* as a main course (180g)	
BRUSCHETTA	3 pieces 17
San Marzano tomatoes, burrata cream, fresh basil, homemade bread rubbed with garlic	
ITALIAN-STYLE FRITTO MISTO	21
Fried prawns and calamaretti with parsley and homemade tartar sauce	
BEEF CARPACCIO WITH BASIL PESTO	19
Roasted pine nuts, shavings of Grana Padano cheese, rocket, olive oil	

PASTA

MACCHERONI* WITH BASIL PESTO AND BURRATA	26
Pine nuts, garlic, basil, Grana Padano	
LINGUINE* WITH CLAMS AND CHERRY TOMATOES	28
Clams, garlic, parsley, olive oil, lemon	
TAGLIATELLE* BOLOGNESE	24
Fresh pasta, beef minced meat, Grana Padano	
ORECCHIETTE ALLA SICILIANA AND BUFALA	25
Tomatoes, onions, courgettes, aubergines, peppers, mozzarella di bufala	
PENNE WITH CHICKEN AND FRESH MUSHROOMS	25
Cream, onions, chicken, fresh mushrooms	
AUTHENTIC SPAGHETTI* CARBONARA	24
Pork guanciale, black pepper, egg yolk, DOP Pecorino	
GNOCCHI WITH GORGONZOLA GRATIN	24
CANNELLONI WITH RICOTTA AND FRESH SPINACH (min 12 min cooking time)	25
Pasta stuffed with ricotta and fresh spinach, Grana Padano	
LASAGNA (min 12 min cooking time)	25
Fresh spinach pasta, beef minced meat, béchamel sauce gratinated with Grana Padano	
RISOTTO WITH SAFFRON AND PRAWNS	31
Acquerello rice, Grana Padano	

MAIN COURSES

VEAL SCALOPPINE AL LIMONE	200g. / 41
Tagliatelle and seasonal vegetables	
½ OVEN ROASTED CHICKEN, HOT MARINADE	approx. 600g. / 33
Roasted chicken, spicy marinade, jacket potato, seasonal vegetables	
GRILLED ENTRECÔTE OF LOCAL BEEF, BOCCALINO SAUCE	250g. / 42
French fries*, seasonal vegetables, lightly spiced house sauce	
TUNA STEAK, GREEN SAUCE WITH SEASONAL HERBS	41
Grilled potatoes, seasonal vegetables	

DESSERTS

TIRAMISU « CLASSICO »	11
VERRINE OF MASCARPONE AND AMARETTO MOUSSE	12
DARK CHOCOLATE CAKE (72%) (15 mins preparation time)	13
Served with vanilla ice-cream	
NUTELLA PIZZA	12
Pizza dough topped with Nutella 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 caramel / pistaccio / stracciatella / amaretto / strawberry
Sorbet: limoncello / Valais apricot / local apples and yuzu / melon / peer from Valais region / melon

Whipped-cream supplement	1
AFFOGATO	11
2 scoops of vanilla ice-cream in a cup of espresso coffee	
ICE CREAM CUP	13
Amarena / 2 scoops pistachio, amarena cherries, meringue, whipped cream	
ICE-CREAM WITH ALCOHOL	12
Italian / 2 scoops vanilla / Amaretto	
Colonel / 2 scoops limoncello / Vodka	
Irish / 2 scoops vanilla / Baileys	
Valaisanne / 2 scoops Valais apricot / Abricotine	

FOR OUR YOUNG CUSTOMERS

EVERY DISH ON THE MENU : ½ PORTION	½ 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.



Vegetarian dish

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

ALL OUR DISHES ARE HOME-MADE AND WITH LOVE. GOOD TASTE!

* Does not meet the requirements of the «Home Made Label».