




# 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  
Pistachio cream, mozzarella, mozzarella di bufala, mortadella
-  **BURRATA** 26  
Tomato sauce, burrata, cherry tomatoes, fresh basil, almond pesto sauce
-  **TARTUFO** 26  
Mozzarella, black truffle cream, mushrooms, Grana Padano
- PRIMAVERA** 27  
Tomato sauce, mozzarella, bacon, egg, green asparagus, Grana Padano

## ► 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

## ► RED PIZZAS

-  **MARGHERITA** 16  
Tomato sauce, mozzarella, basil, oregano
- CARBONARA** 22  
Tomato sauce, mozzarella, cream, egg yolke, pancetta, Grana Padano, black pepper
- 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
- 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

## FRUTTI DI MARE 26

Tomato sauce, mozzarella, squid, king prawns, oregano

## 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 / 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

### ECO-RESPONSIBLE WATER

We work on diminishing our carbon footprint thanks to our in house purifying and gasification system

**STILL WATER** 5dl / 4.50 refill / 2

**SPARKLING WATER** 5dl / 4.50 refill / 2

## 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

<b>GREEN SALAD</b>	8
Seasonal greens, french sauce or Italian dressing	
<b>RAW VEGETABLE SALAD</b>	10
Seasonal greens and vegetables, french sauce or Italian dressing	
<b>VITELLO TONNATO AND RED ONIONS FROM TROPEA</b>	19
<b>KNIFE-CUT BEEF TARTARE</b>	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)	
<b>BRUSCHETTA</b>	17
San Marzano tomatoes, burrata cream, fresh basil, homemade bread rubbed with garlic	
<b>ITALIAN-STYLE FRITTO MISTO</b>	21
Fried prawns and calamaretti with parsley and homemade tartar sauce	
<b>LOCAL BUFALA DELIGHTS WITH TOMATOES CHERRY TRIO</b>	18
Local Bufala, trio of cherry tomatoes, homemade basil pesto	

## ▶ PASTA

<b>MACCHERONI* WITH FRESH BASIL PESTO AND BURRATA</b>	25
Pine nuts, garlic, basil, Grana Padano	
<b>PACCHERI* ALLA SORRENTINA</b> (min 12 min cooking time)	26
Tomato, basilicum, red onions, mozzarella di bufala	
<b>LINGUINE* WITH CLAMS</b>	28
Clams, garlic, parsley, olive oil, lemon	
<b>TAGLIATELLE* BOLOGNESE</b>	24
Fresh pasta, beef minced meat, Grana Padano	
<b>AUTHENTIC SPAGHETTI* CARBONARA</b>	24
Pork guanciale, black pepper, egg yolk, DOP Pecorino	
<b>CANNELLONI WITH RICOTTA AND FRESH SPINACH</b> (min 12 min cooking time)	25
Pasta stuffed with ricotta and fresh spinach, Grana Padano	
<b>LASAGNA</b> (min 12 min cooking time)	25
Fresh spinach pasta, beef minced meat, béchamel sauce gratinated with Grana Padano	
<b>RISOTTO WITH SAFFRON, PRAWNS AND CITRUS TRIO</b>	30
Acquerello rice, saffron, onions, prawns, lime, orange, lemon, bergamot oil, butter, Grana Padano	

## ▶ MAIN COURSES

<b>HOME-MADE CHICKEN CORDON BLEU WITH SALTED GRUYERE AND COOKED HAM</b>	35
Tagliatelle and seasonal vegetables	
<b>½ OVEN ROASTED CHICKEN, HOT MARINADE</b>	approx. 600g. / 33
Roasted chicken, spicy marinade, jacket potato, seasonal vegetables	
<b>BEEF TAGLIATA</b>	250g. / 42
Rocket salad, cherry tomatoes, shavings of Grana Padano, balsamic vinegar served with fries*	
<b>SEA BASS STEAK WITH «SAUCE VERTE» FROM SEASONAL HERBS</b>	36
Potatoes, vegetables	

## ▶ DESSERTS

<b>TIRAMISU « CLASSICO »</b>	11
<b>CREAMY PISTACHIOS VERRINE WITH MASCARPONE AND AMARETTI</b>	12
<b>DARK CHOCOLATE CAKE (72%)</b> (15 mins preparation time)	13
Served with vanilla ice-cream	
<b>NUTELLA PIZZA</b>	12
Pizza dough topped with Nutella and powdered sugar	
<b>BUFALA PANNA COTTA, RED FRUIT COULIS</b>	12
<b>CITRUS FLAVOR CREME BRULEE</b>	11
Lemon, orange, bergamot	
<b>ICE-CREAM AND SORBETS FROM OUR LOCAL « ARTISAN GLACIER »</b>	4
Ice-cream: Bourbon vanilla / chocolate / coffee / salted butter caramel / pistaccio / stracciatella / amaretto / strawberry / coconut Sorbets: limoncello / Valais apricot / local apples and yuzu / melon	
<b>Whipped-cream supplement</b>	1
<b>AFFOGATO</b>	11
2 scoops of vanilla ice-cream in a cup of espresso coffee	
<b>ICE CREAM CUP</b>	13
<b>Amarena</b> / 2 scoops pistachio, amarena cherries, meringue, whipped cream	
<b>ICE-CREAM WITH ALCOHOL</b>	12
<b>Italian</b> / 2 scoops vanilla / Amaretto	
<b>ICE-CREAM WITH ALCOHOL</b>	12
<b>Italian</b> / 2 scoops vanilla / Amaretto	
<b>Colonel</b> / 2 scoops limoncello / Vodka	
<b>Irish</b> / 2 scoops vanilla / Baileys	
<b>Valaisanne</b> / 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

<b>PIZZA « LOULOU »</b>	12
Tomato sauce, mozzarella, cooked ham	

### Origins

Meat: Switzerland | Fish: Mediterranean

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

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



**V** 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».