



BOCCALINO

dal 1973

► FOCACCIA

VEGETARIAN **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

VEGETARIAN **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

VEGETARIAN **BURRATA** 26
Tomato sauce, burrata, cherry tomatoes, fresh basil, almond pesto sauce

VEGETARIAN **TARTUFO** 26
Mozzarella, black truffle cream, mushrooms, Grana Padano

FUNGHI 26
Tomatoes, mozzarella, fresh mushrooms, bacon, fresh parsley

VEGETARIAN **CAPRA I SPINACHI** 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

VEGETARIAN **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

VEGETARIAN **4 FORMAGGI** 23
Tomato sauce, mozzarella, goats cheese, DOP gorgonzola, Grana Padano, oregano

TORINO 23
Tomato sauce, mozzarella, cooked ham, DOP gorgonzola, pepperoni, oregano

VEGAN **VEGANITA** 23
Tomatoes, vegan mozzarella, vegetable tuna, onions, rocket, oregano

DIAVOLA 23
Tomato sauce, mozzarella, pepperoni, peperoncino chili, oregano

VEGETARIAN **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



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

WINTER APPLE ICE TEA (WITH SUGAR) 3dl / 4.50
Seasonal tea with a blend of apples, cinnamon green cardamom, oranges, almond flakes and pink pepper

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



VEGETARIAN 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. ENJOY YOUR MEAL!

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

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▶ STARTERS

V GREEN SALAD	8
Seasonal greens, french sauce or Italian dressing	
V RAW VEGETABLE SALAD	10
Seasonal greens and vegetables, french sauce or Italian dressing	
V EGGPLANT TORTINO WITH RICOTTA AND BASIL, TOMATO SAUCE	17
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)	
V BRUSCHETTA	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	
V PUMPKIN SOUP, BURRATA CREAM AND TRUFFLE OIL	15
Fresh croutons	

▶ PASTA

V MACCHERONI* WITH BASIL PESTO AND BURRATA	26
Pine nuts, garlic, basil, Grana Padano	
LINGUINE* WITH CLAMS	28
Clams, garlic, parsley, olive oil, lemon	
TAGLIATELLE* BOLOGNESE	24
Fresh pasta, beef minced meat, Grana Padano	
AUTHENTIC SPAGHETTI* CARBONARA	24
Pork guanciale, black pepper, egg yolk, DOP Pecorino	
V 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 FRESH MUSHROOMS AND GUANCIALE	28
Acquerello rice, shavings of Grana Padano cheese	

▶ MAIN COURSES

HOME-MADE CHICKEN CORDON BLEU WITH SALTED GRUYERE AND COOKED HAM	36
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	
SEA BASS STEAK WITH «SAUCE VERTE» FROM SEASONAL HERBS	36
Potatoes, vegetables	

▶ DESSERTS

TIRAMISU « CLASSICO »	11
VERRINE OF CHESTNUT MOUSSE AND GRUYÈRE MERINGUE	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
CITRUS FLAVOR CREME BRULEE	11
Lemon, orange, bergamot	
CHOCOLATE MOUSSE WITH WHIPPED CREAM	12
ICE-CREAM AND SORBETS FROM OUR LOCAL « ARTISAN GLACIER »	4
Ice-cream: Bourbon vanilla / chocolate / coffee / salted butter caramel / pistaccio / stracciatella / amaretto / strawberry / cinnamon Sorbets: limoncello / Valais apricot / local apples and yuzu / Peer from Valais region	
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	

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.



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