



BOCCALINO

dal 1973

► FOCACCIA

-  **BARESE** 13
Black olives, cherry tomatoes, rosemary, oregano, extra-virgin olive oil

► GOURMET PIZZAS

- KEBAB** 25
Tomato sauce, 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
- PARMA** 27
Tomato sauce, 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
Tomato sauce, mozzarella, goat cheese, fresh spinach, toasted pine nuts
- SALSICCIA** 25
Grana Padano cream, Italian sausage meat, red onions, cherry tomatoes

► 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
Tomato sauce, vegan mozzarella, vegetable tuna, onions, rocket, oregano
- DIAVOLA** 23
Tomato sauce, mozzarella, pepperoni, pepperoncino chili, oregano
-  **VEGETARIANA** 23
Tomato sauce, mozzarella, mushrooms, zucchini, 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 / 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
- WINTER APPLE ICE TEA (WITH SUGAR)** 3dl / 5.00
Seasonal tea with a blend of apples, cinnamon green cardamom, oranges, almond flakes and pink pepper

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	
	BUFFALA MOZZARELLA CROQUETTES AND RED PESTO	18
	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	
	FRESH MUSHROOM AND BURRATA CREAM SOUP	15
	Served with homemade croutons	

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	
	ORECHIETTE* WITH FRESH MUSHROOMS, PARSLEY PESTO AND HAZELNUT OIL	28
	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 TICINO LUGANICHE SAUSAGE AND SAFFRON	28
	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	
TUSCAN SALMON ESCALOPE	40
Spinach leaves, cherry tomatoes, garlic, Grilled potatoes, seasonal vegetables	

DESSERTS

TIRAMISU « CLASSICO »	11
CHESTNUT TART, WHIPPED CREAM	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 / cinnamon / chestnuts / gingerbread
Sorbets: limoncello / Valais apricot / local apples and yuzu

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!

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