

Antipasti

- Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.
- Snapper Ceviche In Tiger Milk With Passion Fruit, Jicama, Huacatay & Sweet Potato 24.
- Hamachi Tiradito With Braised Daikon, Avocado & Aji Dulce Acqua Pazzo 21.
- Pate De Campagna With Pistachio, Grilled Ciabatta, Traditional Balsamic & Preserves 15.
- Crispy Octopus & Smashed Potato With Green Olives & Jimmy Nardello Romesco 21.
- Burrata Stracciatella With Marinated Beets, Cara Cara Orange, Spiced Pepitas & Saba 17.
- Little Gem Lettuces With Meyer Lemon, Cantabrian Anchovies & Ceaser Dressing Vibes 16.
- Flash Fried Shishitos With Gnocchi Romani, Chive Ricotta & Pickled Peperoncini 16.
- Fontina Gougères With PSM Prosciutto, Red Wine Poached Pears & Fennel Jam 18.

Ask About Adam's Focaccia

Pasta & Secondi

- Risotto Milanese With Saffron, Red Wine Braised Beef & Gremolata 32.
- 20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.
- Pappardelle Bolognese With American Parm 25.
- Sorpresine With Lump Crab, Heirloom Citrus, Marinated Beets & Butter Croutons 32.
- Lamb Tortelli In Umami Brodo With Chanterelle Mushrooms, Turnips & Preserved Bok Choi 33.
- Goat Cheese Ravioli With Brown Butter, Conex Cabbage, Roasted Apple & Real Balsamic 26.
- Southern Fried Chicken Parm With Creamy Collards & Radiatore 28.
- Black Spaghetti With Hot Calabrese Sausage, Rock Shrimp & Scallions 29.
- Chicken Liver Ravioli With Field Peas, Green Tomato Marmellata & Fine Herbs 27.
- Garganelli With Lamb Nduja, Broccolini, Late Fall Cherry Tomatoes & Super Aged Pecorino 29.

Sweet

- Rum Canelé With Amarena Cherry & Smoked Vanilla Gelato 12.
- Hazelnut Genoa Cake With Chocolate/Espresso Crèmeux & Mascarpone Gelato 15.
- Burnt Basque Cheesecake For Two With North Georgia Apples, Salted Caramel & Spiced Streusel 20.
- Single Scoop Of Any Gelato & Pizzelle 8.

753 Edgewood Avenue
Atlanta, GA 30307
404.577.2332
boccalupoatl.com
@boccalupoatl