

Antipasti

- Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.
- Snapper Ceviche In Leche Di Tigre With Passion Fruit, Aji Dulce & Murasaki Sweet Potato 24.
- Roman Fried Cauliflower With Barrel Aged Fish Sauce, Mint & Meyer Lemon 15.
- Savory Cannoli With Lobster, Crème Fraiche & Fine Herbs 23.
- Crispy Octopus & Smashed Potato With Green Olives & Jimmy Nardello Romesco 21.
- Carolina Burrata With Marinated Beets, Blood Orange & Beet Gastrique 16.
- Tricolore Salad With Smoked Rutabaga, Saba, Toasted Pepita & Super Aged Pecorino 16.
- Flash Fried Shishitos With Gnocchi Romani, Furikake & Fromage Blanc 16.
- Fontina Gougères With PSM Prosciutto, Red Wine Poached Pears & Fennel Jam 18.

Ask About Adam's Focaccia

Pasta & Secondi

- Risotto NOLA Style With Holy Trinity & Blue Crab Etouffee 38.
- 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.
- Beef Tortelli In Umami Brodo With Chanterelle Mushrooms, Turnips & Preserved Bok Choi 33.
- Goat Cheese Ravioli With Brown Butter, Coq d'Inde 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.
- Baked Garganelli Pizzaiolo With Burrata & Italian Frying Peppers 24.

Sweet

- Rum Canelé With Amarena Cherry & Smoked Vanilla Gelato 12.
- Café Amaro Chocolate Torte With Crème Fraiche Gelato & Cocoa Nibs 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