

Antipasti

Aged Bluefin Tuna Crudo With Crispy Rice, Ginger & Calabrian Chili 27.

Snapper Ceviche In Tiger Milk With Kiwi, Aji Dulce & Murasaki Sweet Potato 24.

Savory Cannoli With Alabama Crab Salad & Shaved Mountain Rose Apple 21.

AK Side Stripe Shrimp "In Acqua Pazzo" With Kumquat & Pumpkin Seed XO 23.

Roman Fried Cauliflower & Brussels With Barrel Aged Fish Sauce, Mint & Meyer Lemon 15.

Crispy Octopus & Smashed Potato With Green Olives & Gochujang Aioli 21.

Carolina Burrata With Marinated Beets, Blood Orange & Sunchoke Silk 16.

Tricolore Salad With Smoked Rutabaga, Saba, Toasted Pepita & Super Aged Pecorino 16.

Fontina Gougères With PSM Prosciutto, Red Wine Poached Pears & Fennel Jam 18.

Ask About Adam's Focaccia

Pasta & Secondi

Vialone Nano Risotto With Beef Cheek Brasato, Mushrooms & Escarole 35.

20 Yolk Tagliatelle With Mushrooms, Tuscan Kale Kimchi & European Butter 23.

Pappardelle Bolognese With American Parm 25.

Cacio e Pepe With Black Pepper Pasta, Pecorino & Perigord Truffles 30.

Sorpresine With Toasted Garlic, Mussels, Buttery Tomato Passata & Torn Bread 32.

Beef Tortelli In Umami Brodo With Chanterelle Mushrooms & Hakurei Turnips 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, Fennel Agrodolce & Fine Herbs 24.

Sweet

Bourbon Vanilla Canelé With Satsuma & Smoked Vanilla Gelato 12.

Café Amaro Chocolate Torte With Crème Fraîche Gelato & Cocoa Nibs 15.

Burnt Basque Cheesecake For With Pomegranate, Pistachio & Winter Spices 24.

Single Scoop Of Any Gelato & Pizzelle 8.

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