

TO START/SHARE

SALUMI PLATTER \$14.50 per person min x2 people
Prosciutto, hot salami, mild salami, mortadella, bocconcini, marinated olives & home pickled vegetables, served with fried pizza dough

SEAFOOD PLATTER \$14.50 per person min x2 people
Mixed seafood tossed in semolina & fried, served with Aioli & home pickled vegetables

VEGETARIAN PLATTER \$14.50 per person min x2 people
Baked eggplant filled with mozzarella & cherry tomatoes. Roasted Portobello Mushroom with thyme & garlic butter, Crumbed Zucchini balls. Roasted Pumpkin Arancini. roasted capsicum & marinated olives

CHEESE PLATTER \$ 12 per board
Fontina, Gorgonzola & Bocconcini served with ciabatta bread.

SOMETHING EXTRA TO SHARE

Garlic & herb pizza \$10

Bocconcini's Pizza Bruschetta \$12

Whole Buffalo Mozzarella with fried pizza dough \$12

Warm ciabatta bread served with olive oil & balsamic \$4 each

Home mixed pickles vegetables \$9

Marinated mixed olives \$9

Roasted Pumpkin Arancini(3) served with Napoli sauce \$12

Fried Bocconcini Balls(5) served with Napoli sauce \$14

Homemade Meatballs(5) served in Napoli sauce \$12

Fried Whitebait \$14

(Chilli & fennel seasoning served with aioli & lemon)

Fried Calamari \$14

(house spiced flour served with aioli & lemon)

Prawn skewer cooked with garlic butter & chili \$14

Caprese - Tomatoes, bocconcini, basil with balsamic & olive oil dressing. \$12

PASTA

Pumpkin Ravioli Home made served in burnt butter sauce & toasted pinenuts \$24

Spinach & Ricotta Ravioli Home made served in Napoli sauce \$24

Spaghetti Puttanesca capers, anchovies, olives, chilli in tomato sauce \$20

Penne with Slow Braised Lamb & rosemary ragu' sauce. \$24

Penne Amatriciana with bacon, chilli & tomato sauce \$21

Linguine Carbonara bacon, egg, parmesan \$20

Traditional home made Lasagne al forno \$24

Spaghetti Bolognese \$20

Linguine with Seafood served with olive oil or tomato sauce \$29
(Prawns, calamari & mussels)

HOME MADE POTATO GNOCCHI

Napoli sauce \$20

Pulled pork ragu' slow braised with fennel & chilli \$24
Gorgonzola cream, spinach & walnuts \$24

Roasted Pumpkin & Spinach \$23

TRADITIONALLY COOKED RISOTTO

Mushroom, thyme & truffle oil \$24
Add Chicken \$5
Add Crispy Prosciutto \$5

Seafood & Spinach \$29
(Prawns, calamari, mussels)

Beetroot & Rocket \$24
Add Crispy Prosciutto \$5

SECONDI

4 Hour roasted Lamb Shoulder with crispy potatoes & gremolata sauce \$35

Impressive 280g Chicken Parmigiana served with chips & salad \$28

Veal Scaloppini grilled served with creamy parsley mash & lemon caper butter sauce. \$30

Fish Fillet served with seasonal roasted vegetables & herb oil. \$ Market Price

SIDES

SM \$9

LG \$14

- Rocket, pear & walnut salad
- Coleslaw salad mixed with aioli
- Mixed house salad
- Bowl of Chips

ITALIAN STYLE

\$24

PROSCIUTTO

(Prosciutto crudo, buffalo mozzarella & rocket)

FUNGHI

(White base, mushroom, thyme, Fontina cheese & truffle oil)

QUATTRO FORMAGGI

(White base, mozzarella, Fontina cheese, Gorgonzola, Parmesan)

ALESSIA

(Sliced Virginian ham, mushroom, olives & artichokes)

MARINARA

(Calamari, prawns, fresh mussels & parsley)

SALSICCIA

(Home made pork, fennel & chili sausage, mushroom, bocconcini, parmesan & radicchio)

CAPRESE

(Bocconcini, fresh tomato slices & basil)

CALABRESE

(Hot salami, bocconcini, home made pesto)

PUMPKIN

(Roasted pumpkin, red onion, & goats cheese)

PATATA

(Home made pork, fennel & chili sausage, potato & rosemary)

GAMBERO

(Prawns, spinach, cherry tomatoes & chili)

MARCO

(Gorgonzola, pear, prosciutto crudo)

KAY

(Roasted pumpkin, caramelized onion & rocket)

FABIO

(Potato, mushroom & prosciutto crudo)

LIVIO

(Hot salami, caramelized onion & mascarpone cheese)

CLASSIC STYLE

\$20

MARGHERITA \$17

(Oregano & Basil)

MEXICANA

(Hot salami, green capsicum, onion & mushroom)

CAPRICCIOSA

(Shredded ham, mushroom, olive & anchovies)

AUSSIE

(Shredded ham, egg & bacon)

HAWAIIAN

(Shredded ham & pineapple)

BBQ CHICKEN

(Mushroom, chicken, pineapple & BBQ sauce)

THE LOT

(Shredded ham, mild salami, green capsicum, onion, pineapple, olives, prawns & anchovies)

MEAT LOVERS

(Shredded ham, mild salami, chicken & BBQ sauce)

VEGETARIAN

(Spinach, mushroom, cherry tomatoes, eggplant & sweet corn)

NAPOLETANA

(Capers & anchovies)

MATHAN

(Chicken, red onion, sweet corn, chili sauce & rocket)

VALENTINA

(Chicken, bacon, mild salami & potato)

TRACY

(Hot salami, chorizo, roasted red capsicum & chili)

DESSERT \$14

(all desserts home made)

THE CLASSIC TIRAMISU'

PAVLOVA

(Cream, fruit, praline & chocolate)

RICOTTA BOMBOLONI

(chocolate sauce)

CHOCOLATE PANNACOTTA

(White chocolate snow, chocolate sauce & orange segmants)

SEMIFREDDO

(Semi frozen dessert)

BOCCONCINI SCROLLS

(Nutella or Banana & Caramel sauce)

CALZONCINO NUTELLA

(filled with nutella served with vanilla ice cream)

COPPA GELATO \$16.50

(Strawberry, Chocolate & Pistacchio gelato, fresh fruit, cream, nuts & chocolate)

AFFOGATO \$6.50

AFFOGATO with Liquor \$14

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