

## 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 segmant)

### **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**

ENJOYED YOUR TIME AT BOCCONCINI?  
SPREAD THE LOVE WITH FRIENDS &  
FAMILY.

SHARE THOUGHTS AND PHOTOS ON OUR  
ZOMATO FACEBOOK PAGE.  
BE A HAPPY BOCCONCINI  
CIAO BELLI A PRESTO

95281166

WWW.BOCCONCINI.NET.AU

**PASTA - GNOCCHI - RISOTTO**  
**(ALL RAVIOLI & GNOCCHI ARE HOMEMADE)**

PUMPKIN RAVIOLI \$18.90  
*(BURNT SAGE BUTTER - PINENUTS)*

SPINACH & RICOTTA RAVIOLI \$18.90  
*(BURNT SAGE BUTTER - PINENUTS)*

GNOCCHI GORGONZOLA \$18.90  
*(CREAM - SPINACH & WALNUTS)*

GNOCCHI PUMPKIN \$18  
*(CREAM & SPINACH)*

GNOCCHI PORK \$18.90  
*(SLOW BRAISED PORK RAGU' - FENNEL & CHILLI)*

GNOCCHI NAPOLI \$16

GNOCCHI BOLOGNESE \$18

LASAGNE AL FORNO \$18.90

PENNE AMATRICIANA \$16.90  
*(BACON - CHILLI - NAPOLI SAUCE)*

PENNE LAMB RAGU' \$18.90  
*(SLOW BRAISED LAMB RAGU' & ROSEMARY)*

SPAGHETTI BOLOGNESE \$15.90

PENNE PUTTANESCA \$16.90  
*(CAPERS - ANCHOVIES - CHILLI - OLIVES & NAPOLI SAUCE)*

SPAGHETTI MEATBALLS \$16.90  
*(HOMEMADE BEEF MEATBALLS & NAPOLI SAUCE)*

LINGUINE CARBONARA \$16.90

LINGUINE PRAWNS \$23.90  
*(PRAWNS - FRESH TOMATO - BASIL & CHILLI)*

LINGUINE DI MARE \$23.90  
*(PRAWNS - CALAMARI - MUSSELS WITH CHOICE OF OLIVE OIL OR NAPOLI SAUCE)*

SEAFOOD & SPINACH RISOTTO \$23.90

PIMPIN & SPINACH RISOTTO \$19.90

CHICKEN & MUSHROOM RISOTTO \$19.90

BEETROOT & ROCKET RISOTTO \$19.90

CHORIZO & PEAS RISOTTO \$19.90

**DESSERT**  
**(ALL HOMEMADE & ALL \$12 EACH)**

PAVLOVA  
*(CREAM & FRUIT)*

TIRAMISU'

SEMI FREDDO  
*(SALTED CARAMEL or FLAVOUR OF MONTH)*

CHOCOLATE PANNACOTTA  
*(CHOCOLATE SAUCE & ORANGE SEGMENTS)*

RICOTTA BOMBOLONI  
*(CHOCOLATE SAUCE or RASPBERRY COULIS or HONEY)*

CALZONCINO  
*(FILLED WITH NUTELLA)*

NUTELLA PIZZA

STRAWBERRY PIZZA  
*(WITH WHITE CHOCOLATE)*

BANANA PIZZA  
*(WITH DARK CHOCOLATE)*

BOCCONCINI SCROLLS  
*(NUTELLA or FLAVOUR OF THE MONTH)*

GELATI \$9

**DRINKS**

CANS \$3.50  
*(COKE - COKE NO SUGAR - DIET COKE - FANTA - SPRITE & SOLO)*

CANS OF SAN PELLEGRINO \$4  
*(CHINOTTO - ARANCIATA ROSSA - LIMONATA)*

SPARKLING WATER 750ml \$5.50



**BOCCONCINI**  
**PASTA & PIZZA**

**DELIVERY &  
TAKE AWAY MENU**

**03 9528 1166**

**www.bocconcini.net.au**

**192 BARKLY STREET  
ST. KILDA 3182**

PRICES, MENU & OPENING TIMES CAN BE CHANGED AT ANY TIME WITHOUT NOTICE  
ANY ALLERGYS MUST BE NOTIFIED  
DELIVERY CHARGES APPLY MIN. \$3  
SURCHARGE ON CREDIT CARD TRANSACTIONS MAY APPLY

## ANTIPASTI

ARANCINI HOMEMADE (6 per serve) \$14

(VEGETARIAN - SERVED WITH NAPOLI SAUCE)

MEATBALLS HOMEMADE (9 per serve) \$14

(SERVED WITH NAPOLI SAUCE)

BAKED EGGPLANT \$14

(HALVED - OVEN BAKED - FILLED WITH MOZZARELLA - FRESH TOMATO & EGGPLANT)

PORTOBELLO MUSHROOM \$14

(OVEN BAKED WITH PARSLEY BREADCRUMBS & MOZZARELLA)

ZUCCHINI BALLS HOMEMADE (6 per serve) \$14

(ZUCCHINI & RICOTTA CRUMBED SERVED WITH AIOLI)

CALABRIAN SAUSAGE \$14

(CHORIZO - RED CAPSICUM - OLIVES & GARLIC)

WHITEBAIT \$14

(CHILLI & FENNEL SEASONING SERVED WITH AIOLI & LEMON)

SALT & PEPPER CALAMARI \$14

(HOUSED SPICED FLOUR SERVED WITH AIOLI & LEMON)

HOME PICKLED VEGETABLES 100g \$5

MIXED OLIVES 250g \$10

## SALAD & SIDES

GARDEN \$9

(LETTUCE - TOMATO - CUCUMBER - CAPSICUM - ONION)

ROCKET - WALNUT & PEAR \$14

BOCCONCINI'S COLESLAW \$12

(3 TYPES OF CABBAGE & CARROT)

CAESAR SALAD \$14

(COS - PARMESAN - CROUTONS - EGG - ANCHOVIES)

CHICKEN CAESAR \$19

CHICKEN SALAD \$15

LAMB SALAD \$19

(SHREDDED LAMB SHOULDER - LETTUCE - TOMATO - CAPSICUM - ONION)

MASH \$9

LEMONATA POTATOES \$9

CHIPS \$9

STEAMED PEAS & SPINACH \$9

ROASTED SEASONAL VEGETABLES \$10

## ITALIAN PIZZA

SMALL \$15 - LARGE \$21 - FAMILY \$24  
G/F LARGE ONLY +\$5

PROSCIUTTO

(PROSCIUTTO CRUDO - BUFFALO MOZZARELLA - ROCKET)

FUNGHI

(WHITE BASE - MUSHROOM - THYME - FONTINA - TRUFFLE OIL)

QUATTRO FORMAGGI

(WHITE BASE - MOZZARELLA - FONTINA - GORGONZOLA - PARMESAN)

ALESSIA

(SLICED HAM - MUSHROOM - OLIVES - ARTICHOKE)

MARINARA

(CALAMARI - PRAWNS - MUSSELS - OREGANO - PARSLEY)

SALSICCIA

(SPICY PORK & FENNEL SAUSAGE - MUSHROOM - BOCCONCINI - PARMESAN - RADICCHIO)

CAPRESE

(BOCCONCINI - FRESH TOMATO - BASIL)

CALABRESE

(HOT SALAMI - BOCCONCINI - PESTO)

PUMPKIN

(SPINACH - PUMPKIN - RED ONION - GOATS CHEESE)

PATATA

(POTATO - SPICY PORK & FENNEL - SAUSAGE - ROSEMARY)

GAMBERO

(SPINACH - PRAWNS - CHERRY TOMATO - CHILLI)

MARCO

(GORGONZOLA - PEAR - PROSCIUTTO CRUDO)

KAY

(PUMPKIN - CAMELIZED ONION - ROCKET)

FABIO

(POTATO - MUSHROOM - PROSCIUTTO CRUDO)

LIVIO

(HOT SALAMI - MAASCARPONE - CAMELIZED ONION)

## CLASSIC PIZZA

SMALL \$15 - LARGE \$21 - FAMILY \$20  
G/F LARGE ONLY +\$5

MARGHERITA

MEXICANA

(HOT SALAMI - GREEN CAPSICUM - ONION - MUSHROOM)

CAPRICCIOSA

(SHREDDED HAM - MUSHROOM - OLIVES - ANCHOVIES)

AUSSIE

(SHREDDED HAM - EGG - BACON)

HAWAIIAN

(SHREDDED HAM - PINEAPPLE)

BBQ CHICKEN

(MUSHROOM - CHICKEN - PINEAPPLE - BBQ SAUCE)

THE LOT

(SHREDDED HAM - MILD SALAMI - CAPSICUM - ONION - PINEAPPLE - OLIVES - PRAWNS - ANCHOVIES)

MEAT LOVERS

(SHREDDED HAM - MILD SALAMI - CHICKEN - BBQ SAUCE)

VEGETARIAN

(EGGPLANT - MUSHROOM - CHERRY TOMATO - SPINACH - SWEET CORN)

NAPOLETANA

(CAPERS - ANCHOVIES - OLIVES)

MATHAN

(CHICKEN - ONION - SWEETCORN - CHILLI JAM - ROCKET)

VALENTINA

(CHICKEN - BACON - MILD SALAMI - POTATO)

TRACY

(HOT SALAMI - CHORIZO - ROASTED PEPPERS - CHILLI)

GARLIC

SM \$9

LG \$11

FAMILY \$14

## MAINS

CHICKEN PARMA & CHIPS \$23

(HOUSE CRUMBED 280g BREAD WITH NAPOLI, HAM & MOZZARELLA SERVED WITH CHIPS)

CHICKEN BIANCO - MASH & MUSHROOM SAUCE \$22

SALMON FILLET - PEAS & SPINACH \$28

LAMB SHOULDER - CRISPY POTATOES & GRMOLATA \$28

(HOUSE CRUMBED 280g BREAD WITH NAPOLI, HAM & MOZZARELLA SERVED WITH CHIPS)

LAMB CUTLETS - MASH & CHILLI JAM \$29

(4 CUTLETS, CREAMY MASH, HOME MADE SWEET CHILLI JAM)

LAMB RAGU - POLENTA \$24

(SLOW COOKED LAMB & ROSEMARY RAGU SERVED WITH SOFT POLENTA)