



BOCCA

— social —

SOCIAL BRUNCH

£40 PER PERSON

SOCIAL BRUNCH IS AVAILABLE SATURDAY & SUNDAY, 12-5PM
2 COURSE MENU, UNLIMITED PROSECCO & PROSECCO COCKTAILS

SELECTION OF BREAD AND FOCACCIA

STARTERS

WILD MUSHROOM AND TRUFFLE ARANCINI

Deep fried breaded ball of wild mushroom & black truffle risotto

SAFFRON, PEA AND HAM ARANCINI

Deep fried breaded ball of saffron, pea & ham risotto

MEATBALLS

Meatballs seasoned with chopped parsley, garlic, salt & pepper, cooked in tomato sauce

VITELLO TONNATO CRISPY CAPERS

Thinly sliced veal rump served cold with tuna mayo & crispy capers

CALAMARI FRITTI

Deep Fried floured calamari served with lemon mayo

BOARD OF ITALIAN CURED MEAT

Served with Capers Berries, Pickled Onions, Marinated Olives

MAINS

TROFIE AL PESTO GENOVESE

Trofie pasta with green pesto. Made in house with fresh basil leaves, parmesan, garlic, toasted pine nuts and extra-virgin olive oil.

FETTUCCINE, PRAWNS AND CHERRY TOMATO

Fettuccine pasta with prawns in a light fresh tomato and basil sauce

CORN FED CHICKEN SUPREME

Pan roasted Corn-fed chicken breast cooked underweight, served with lightly wilted baby spinach and crushed potatoes seasoned with mixed herbs.

ROASTED RUMP OF LAMB

Rump of lamb roasted in the oven served with tenderstem broccoli and herb crushed potatoes

PAN FRIED FILLET OF SEA BASS

Fresh fillet of sea bass cooked pan fry served with light wilted baby spinach and herb crush potatoes.

GRILLED TUNA STEAK TAGLIATA

Grilled 6oz tuna steak cooked medium, sliced and served with a wild rocket and cherry tomatoes salad, extra-virgin olive oil and balsamic vinegar.

