

BOCCA

social

APERITIVO

Bellini – Prosecco with a dash of peach purée 8.95

Aperol Spritz – Aperol, prosecco, and soda water 9.95

Negroni – Campari, Gin, and Martini Rosso 10.50

STUZZICHINI

SELEZIONE DI PANE (V)

Home made bread selection, served with aged balsamic and olive oil 6

OLIVE MISTE (V)(Vg)(GF)

A selection of marinated Italian olives 5

PIZZA FRITTA (V)(Vg)

Deep fried pizza dough and parmesan, served with tomato sauce 6

BRUSCHETTA AL POMODORO (V)

Fresh chopped tomatoes, pesto, basil & garlic, drizzled with olive oil on charred focaccia 7

CICCHETTI

WE RECOMMEND 3 TO 4 DISHES PER PERSON IF YOU ARE ONLY EATING CICCHETTI

CALAMARI FRITTI

Deep fried squid, served with siracha mayonnaise 12

GOAT BON BON

Goat cheese balls with parma ham, beetroot and chilli lime croutons 10

PANE ALL'AGLIO (V)(Vg)

Garlic pizza bread 7
(add mozzarella 3)

POLPETTE IN UMIDO

Beef and pork meatballs, seasoned with chopped parsley and garlic, cooked in a tomato sauce served with crostini bread 9

ARANCINETTI (V)

Breaded and fried balls of mozzarella & tomato risotto served with chilli mayonnaise 9

GAMBERONI

King prawns in white wine, chilli & garlic served with crostini bread 13

MOZZARELLA FRITTA (V)

Deep fried mozzarella served with tomato sauce and basil mayonnaise 9

SALSICCE IN UMIDO

Italian stewed sausages with grapes, in onion & tomato sauce served with crostini 10

MAIN COURSES

CARNE

THE BEST OF BRITISH MEAT

CONTROFILETTO DI MANZO (GF)

Prime rib eye steak, served with Italian roast potatoes, portobello mushrooms and crispy shallots 35
(add garlic butter, barolo or peppercorn sauce 3)

SUPREMA DI POLLO (GF)

Roast corn fed chicken supreme served with tenderstem broccoli, sweet white onion, pancetta & chicken jus 21.5

COTOLETTA DI POLLO ALLA MILANESE

Breaded chicken breast, parmesan & tomato salad 22.5
(add spaghetti with tomato 3)

PORCHETTA (GF)

Slow roasted pork belly served with red cabbage, oven glazed carrot, parsnips & jus 23

PESCE

OUR FRESH FISH IS CAUGHT FROM SUSTAINABLE SOURCES AND HANDPICKED DAILY

MERLUZZO IN CROSTA ALEE ERBE (GF)

Oven roast cod loin with herb crust, roast beetroot, olives and crispy pancetta 24

SPIGOLA IN PADELLA (GF)

Pan fried seabass, confit shallots, red pepper coulis & crushed potatoes 24

GUAZZETTO DI PESCE

Italian style fish soup in mediterranean tomato sauce with crostini bread 24.5

PASTA

HOMEMADE FRESH PASTA GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

RAVIOLI DI ZUCCA (V)

Handmade butternut squash ravioli with burnt hazelnut butter, crispy sage and parmesan 18

BOLOGNESE (GF available)

Hand made pappardelle in Bolognese sauce, topped with parmesan 16

ARRABBIATA (V)(GF available)

Rigatoni pasta in a spicy tomato sauce 14.5

SPAGHETTI ALLA CARBONARA (GF available)

Spaghetti with cured pork, egg yolk, parmesan and pecorino 17.5

RIGATONI ALLA VODKA WITH PRAWNS (GF available)

Rigatoni pasta with prawns in a classic creamy vodka and tomato sauce 22

FRUTTI DI MARE (GF available)

Handmade tagliatelle with a mixture of seafood in a lightly spiced tomato sauce 23

AUBERGINE PARMIGIANA (V)

Oven baked aubergine with parmesan served with mixed salad 16

CONTORNI

VERDURE DI STAGIONE (V)(Vg)(GF)

Seasonal vegetables 5

PATATE ARROSTO (V)(GF)

Italian roast potatoes 5

INSALATA MISTA (V)(Vg)(GF)

Rocket & tomato salad 5

PATATINE FRITTE (V)

French fries 5

PATATINE FRITTE AL TARTUFO (V)(GF)

Truffle & parmesan fries 6.5

CAROTE GLASSATE AL MIELE (V)

Carrots in honey glaze 5

ALLERGY INFORMATION

For any allergens or intolerances please make your server aware before placing your order.

(GF) GLUTEN FREE (V) VEGETARIAN (N) CONTAINS NUTS (Vg) VEGAN

A discretionary service charge of 12.5% will be added to your bill with thanks. For bookings of over 10 people, we must request that your service charge is a mandatory inclusion.



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