

BOCCATA

APERITIVI

Mount Zero marinated olives Citrus	9
Oysters White balsamic mignonette	6.5 ea
Deep fried lasagne Paprika	10
Potato focaccina Tomato butter	9 ea

ANTIPASTI

Burrata 'That's Amore' Glazed onion, hazelnut	25
Kingfish crudo Acquapazza	26
Calamari & school prawn fritto Parsley aioli	23
Prosciutto di parma Taralli biscuits	24

PRIMI

Rigatoni Tomatoes, stracciatella, pangrattato	34
Pappardelle Beef ragù, Parmigiano Reggiano	40
Trofie Garlic, chilli, prawns	38
Risotto Wild mushroom, chives	36

SECONDI

Market fish	MP
Herb chicken Leeks, brown butter, crispy sage	44
300g bistecca Anchovy butter, grain mustard	65
Eggplant cotoletta Artichoke, rocket	34
Classic caesar Smoked chicken, bacon, anchovies	32

PIZZA

Margherita Boccata San Marzano tomato, Mozzarella di Bufala, fresh basil	28
Mortadella Fior di latte, mortadella, stracciatella, ricotta, pesto, pistachio	32
Prosciutto San Marzano tomato, fior di latte, rocket	36
Capri Prawns, San Marzano tomato, zucchini, fior di latte, squacquerone, n'duja, capers	34
Piemontese San Marzano tomato, smoked scamorza, wild mushrooms, truffle cream, mascarpone	30

CONTORNI

Leaf salad Burnt honey dressing	15
Fries Rosemary salt	14
Young cauliflower Yoghurt, gremolata	16

DOLCI

Boccata Tiramisu Amaretto	18
Fior di latte soft serve Olive oil, murray salt	14
Affogato Add Frangelico	12 / 18
Seasonal fruits	15
Formaggi Selection of local cheeses with condiments	26



Allow us to fulfil your needs – please let one of our wait team members know if you have any special dietary requirements, food allergies or food intolerance. Whilst all care is taken in the preparation of all foods, traces may still be found due to accidental cross contamination.

15 % surcharge applies on Public Holiday

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