

BOCCATA

APERITIVI

Mount Zero marinated olives	8
Oysters White balsamic mignonette	5.5 ea
Deep fried lasagne Paprika	12
Garlic and herbs focaccia Whipped ricotta	7 ea

ANTIPASTI

Burrata 'That's Amore' Panzanella	24
Tuna crudo Mascarpone, citrus & chilli oil	26
Calamari & whitebait fritto Parsley aioli	19
Salumi of the day Taralli biscuits	23

PRIMI

Rigatoni Zucchini pesto, stracciatella & olive crumb	32
Pappardelle Beef ragù, Parmigiano Reggiano	37
Trofie Garlic, chilli, prawns	38
Risotto Cacio & pepe, asparagus	32

SECONDI

Market fish	MP
Herb chicken Peperonata	39
300g Bistecca Anchovy butter, grain mustard	65
Stuffed eggplant Barley & chevre	32
Caesar Smoked chicken, bacon & white anchovies	30

PIZZA

Margherita Boccata San Marzano tomato, Mozzarella di Bufala, fresh basil	24
Quattro formaggi Fior di latte, gorgonzola, fontina, parmesan & honey	28
Diavola Salami, San Marzano tomato, onion & chilli oil	32
Capri Prawns, San Marzano tomato, zucchini, fior di latte, n'duja & capers	33
Mortadella Fior di latte, rocket pesto & stracciatella	30
Add pineapple to any pizza	5

CONTORNI

Leaf salad Burnt honey dressing	14
Fries Rosemary salt	14
Green beans Garlic oil, almonds	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

BOCCATA