

# BOCCATA

\$55.00pp Two Courses | \$70.00pp Three Courses

## ANTIPASTI

Freshly shucked oysters (3pcs) (L)

Lime | grapefruit

Pizza di pane (V)

Roasted garlic butter

Puglia crudo (L)

Spencer gulf hiramasa kingfish | sunrise lime | native sea herbs

Naples queen puffs (2pcs) (V)

That's Amore buffalo cheese | pesto | sugo

Salad of Capri (V)

Heirloom tomato | stracciatella | basil | quandong | watermelon

## SECONDI

Toscana Bistecca

Stone axe wagyu rump | garlic | parsley | potato

Lazio Carbonara (O)

Spaghettono | confit yolk | guanciale | nabucco

Pasta Alla Scoglio

Fresh seafood | chilli | garlic | herbs

Savoy Margherita (V)

Roso tomato | buffalo cheese | basil

Campania pollo al Limone

Hazeldenes chicken | heirloom carrots | burnt butter

## DOLCI

Boccata tiramisu (V)

Lombardy chiacchiere (V)

Sweet pastry | squacquerone mousse | summer berries

Fior de latte soft serve (V)

Olive oil | Murray River salt

Formaggi (V)

Victorian local cheese | condiments

Seasonal fruit plate (V)

## ADD ONS

Fries (V) 14

Rosemary salt | aioli

Leafy salad (V) 14

Summer leaves | burnt honey dressing

(V) Vegetarian | (L) Local | (O) Organic

At Boccata, we're delighted to accommodate your dietary needs. Please let a member of our team know if you have any special requirements, food allergies, or intolerances. While we take every care in preparing our dishes, traces of allergens may still be present due to accidental cross-contamination.

10% surcharge applies on weekends | 15% surcharge applies on public holidays

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