

# BOCCATA

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

## ANTIPASTI

Focaccia Genovese **V**

Roasted garlic butter

Freshly shucked oysters (3pcs) **A**

Lime | grapefruit

Fritto Misto **I**

Fried calamari | parsley aioli

Porcini & truffle arancini **V**

Golden fried risotto w/ wild mushrooms

Salad of Capri **V**

Heirloom tomato | stracciatella | basil | quandong | watermelon

## DOLCI

Boccata Tiramisu **V**

Fior di Latte Soft Serve **V**

Olive oil | Murray River salt

Formaggi **V**

Victorian local cheese | condiments

Seasonal Fruit Plate **V**

## SECONDI

Lazio Carbonara **O**

Spaghettono | confit yolk | guanciale | nabucco

Sicily Caponata **V**

Grilled eggplant | passata | soft herbs

Tuscany Bistecca

300g Stone axe wagyu rump | garlic | parsley | potato

Allo scoglio **M**

Mixed seafood | chili | garlic | white wine | herbs

Campania Pollo al Limone

Hazeldenes chicken | heirloom carrots | burnt butter

## AGGIUNTE

Fries **V** 14

Rosemary salt | aioli

Leafy Salad **V** 14

Summer leaves | burnt honey dressing

V- Vegetarian | O- Organic | A- Australian Seafood | I- Imported Seafood | M- Mixed Origin Seafood

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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