

10 BOCCONI

DEGUSTATION MENU

BURRATINA

CRUMBED BURRATA SERVED WITH RED & YELLOW CHERRY TOMATOES. (NF,V)

CARBO CANNOLO

SAVOURY CANNOLO FILLED WITH CARBONARA COMPOTE AND CRISPY GUANCIALE. (NF)

BEEF TARTARE TACO

RAW BEEF SERVED ON A CRISPY WAFFLE AND TOPPED WITH CURED YOLK AND CHIVES. (NF,DF))

OCTOPUS CARPACCIO

OCTOPUS CARPACCIO SERVED BLACK OLIVE MAYO, CAPERS AND CRISPY POTATO. (DF,GF)

SCALLOP TARTINA

CRISPY POTATO TARTINA WITH SEARED SCALLOP SERVED WITH HOLLANDAISE SAUCE. (GF)

DUCK RISOTTO

BRAISED DUCK LEGS RISOTTO SERVED WITH PORCINI MUSHROOMS. (GF, NF)

PARMIGIANA

EGGPLANT PARMIGIANA SERVED WITH MOZZARELLA AND CROSTINO DI PANE. (V, GFO,NF)

LAMB AND GIANCIALE SPIEDINO

LAYERS OF LAMB AND PORK GUANCIALE SERVED WITH CHIMICHURRY SAUCE.(NF, GF)

SWEET BOCCONI

ESPRESSO BRULEE

COFFEE INFUSE CREME BRULEE SERVED IN ESPRESSO CUP.(GF, V, NF)

PISTACCHIO LOVERS

VANILLA GELATO, COATED IN PISTACHIO CHOCOLATE, DRIZZLE WITH PISTACCHIO CREAM AND PRALINE (V,GF)

IS IT YOUR
BIRTHDAY?
YOUR DRINKS
ARE ON US

UP TO \$80 VALUE

\$90 PP