



*Bocciofila
dell'Osteria*



Bocciofila's boards

THE BOCCINO

S. Ilario cured ham, Fior di Bosco cooked ham, Nocetta salami, Bologna with pistachio, and Patanegra lard

Small € 13 | Large € 24

THE VOLO

Culatello from Zibello, Prague cooked ham, Coppa from Piacenza, mountain-style Salame Gentile, goose salami, spicy Spianata, Pata Negra lard and lamb prosciutto

Small € 17 | Large € 30

THE ACCOSTO

Pistachio mortadella from Bologna, Pata Negra lard, aged Parma ham from San Ilario, Coppa from Piacenza, Prague ham, plus a selection of 5 mixed cheeses

Small € 17 | Large € 30

THE RAFFA

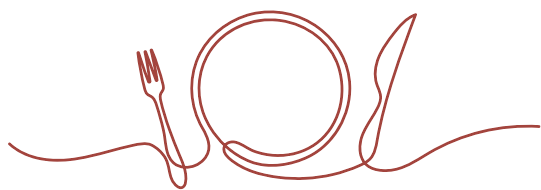
Selection of 7 pieces of hard cheeses, tomes, and blues with our homemade compote

Small € 13 | Large € 24

THE BOCCIATA

Selection of ten pieces of tomes, goat cheeses, and blues with our homemade compote

Small € 20 | Large € 38



TO SHARE

Osteria's sweet-and-sour giardiniera

Small € 6 | Large € 10

Traditional Piedmontese Russian salad

Small € 6 | Large € 10

BUTCHER'S MENU

Topside of Veal with tuna sauce (old recipe)

€ 14

Fassona roast-beef massaged with mustard

€ 14

Carne all'Albese from Annichini butcher shop, seasoned with lime and anchovy

€ 16

FISHMONGER'S MENU

Cantabrian anchovies with toasted bread and semi-salted butter

€ 12

Sicilian tuna in oil with lettuce and sweet-and-sour Tropea red onion petals

€ 15

Selected and calibrated Spanish mackerel in oil with baby salad and lemon

€ 12



menu

STARTERS

Sweet-and-Sour Ligurian Zucchini Tartlet with Pecorino cream and light basil pesto	€ 14
Marinated Tuna Tataki with tonnato sauce and lime avocado cream	€ 18
Chicken Coleslaw with red cabbage, carrots and celeriac	€ 16
Bra Sausage Trio served with green sauce, roasted pepper in cold anchovy dressing and warm Tomino Elettrico cheese	€ 16

FIRST COURSES

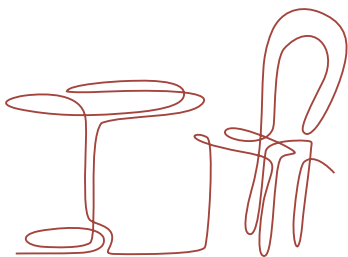
Spaghettoni with prawns, beurre blanc and summer black truffle	€ 22
Squid "Pizzaiola" Risotto	€ 18
Tagliolini with lamb ragù, scapece-style vegetables and fresh mint	€ 16
Carrot and Orange Velouté with robiola cheese and crunchy seeds	€ 14
Braised Beef Ravioli with meat and tomato sauce	€ 16

MAIN COURSES

Beef Fillet à la Voronoff served with green beans	€ 30
Panzanella Salad with grilled cuttlefish	€ 18
Braised Savoy Cabbage Capunèt	€ 16
Eggplant Parmigiana	€ 16

DESSERTS

Desserts of the day	€ 6
---------------------	-----



"Dear guest, in case of allergies and/or food intolerances, you can ask for information about our food and drinks. We are prepared to advise you in the best possible way."
Raw fish products are subject to the mandatory "preventive sanitary freezing" treatment pursuant to the Ministry of Health Ordinance of 12/05/1992 and Regulation CR. 853/2004.

EVERY DISH IS A MEETING OF FLAVORS, TRADITION AND PASSION. DISCOVER THEM ALL.
AS EVENING FALLS, THE FLAVORS BECOME MORE INTENSE. LET YOURSELF BE EMBRACED BY THE TASTE AND ATMOSPHERE OF BOCCIOFILÀ.



bocciofilaosteria.com