

BOCCALINO FALL DINNER MENU

EUROPEAN INSPIRED FOOD MADE WITH LOCAL INGREDIENTS

we are fully licensed

open for dinner from 5-9 pm (wednesday & thursday closed)



BOCCALINO

the traditional way to decant or serve wine in Italy and the south part of Switzerland is in a $\frac{1}{4}$, $\frac{1}{2}$ or 1 liter ceramic carafe that looks like a creamer and is called il **BOCCALINO** or i boccalini, if there are more than one.

i boccalini are handmade and come in different sizes and colors, with an Italian village, a Swiss canton flag, a family name or a beautiful landscape neatly painted around it. often they get collected, hung up by their handles around the house, where they add color and atmosphere to every room.

all boccalini have one thing in common, namely their round, pointed opening on the front that looks like a "little mouth", or in Italian,

BOCCA (mouth) **LINO** (little).

the name boccalino represents our Swiss-Italian menu in combination with fine wines from BC and Italy.

we wish you a pleasant experience tonight - enjoy! **the boccalino team**

wifi internet unavailable in the restaurant

evening ferries leave at 5:20, 7:00, 8:40 and 10:20
on our side in Kootenay Bay

gluten free (gf) options

appetizer

| | |
|---|----|
| hot spinach and goat cheese dip - homemade flat bread | 14 |
| vol-au vent (homemade puff pastry) - BC wild mushrooms - cream - seasonal vegetables | 14 |
| (gf) 6 baked tiger prawns - spicy peperonata - mountain grana cheese | 14 |
| (gf) raclette - garlic baby potatoes - house style pickled vegetables (melted raclette cheese from Qualicum Beach, Vancouver Island, lightly seasoned) | 12 |

soup & salads

served with homemade bread and butter

| | | | | |
|--|-----|---|------|----|
| soup of the day | cup | 5 | bowl | 8 |
| (gf) insalata verde (artisan greens - sunflower seeds - balsamic vinaigrette) | | | | 8 |
| (gf) insalata mista (verde - carrots - beets - cherry tomatoes - balsamic vinaigrette) | | | | 9 |
| (gf) insalata caprese (artisan greens - tomatoes - bocconcino - arugula pesto vinaigrette) | | | | 11 |

spätzli (homemade egg noodle of soft texture)

served with homemade bread and butter

| | |
|---|----|
| quattro formaggi (parmesan - asiago - gruyère - goat cheese - caramelized onions) | 23 |
| alla casa (chicken - BC wild mushrooms - cream - nostrala cheese - seasonal vegetables) | 23 |

pasta (durum wheat pasta)

served with homemade bread and butter

| | |
|---|----|
| spaghetti napoli (fresh tomato sauce) | 17 |
| lasagne al forno (organic ground beef bolognese - arugula béchamel sauce) | 24 |
| capellini al vitello (homemade ossobucco stuffed pasta - arugula pesto sauce) | 24 |

entrée

served with homemade bread and butter

pork schnitzel "gravenstein" half portion **19** **28**
house made bread crumbs - gravenstein puree - spätzli - seasonal vegetables

(gf) wood-fired oven roasted chicken half portion **19** **29**
herb jus dip - roasted garlic baby potatoes - seasonal vegetables

extras: side spätzli, **(gf)** side garlic baby potatoes, **(gf)** side seasonal vegetables, extra sauce **6**
extra or second basket of homemade bread and butter, menu alterations **4**
shared plate, charge for sustainable to go boxes to reduce waste **2**

we serve canadian meat, poultry and dairy only (except for the new zealand lamb): organic ground beef and bressola from tarzwell farm in creston, bc, from abbotsford 100% canadian certified organic, free range, non-gmo chicken, from chilliwack organic pork, bc oceanwise raised fish and salmon, nostrala and mountain grana cheese from kootenay alpine cheese company in creston, raclette cheese from qualicum beach on vancouver island and fresh produce from various farms in the creston area like sutcliff farm, cartwheel farm, wloka farm and more.

desserts

please ask about our daily homemade desserts and in-house made ice cream!

wood fired oven pizza (with daily homemade sauce and pizza dough) **8"** **10"**

margarita **18** **21**
(tomatoes - fresh basil - bocconcino - mozzarella cheese)

pepperoni **13** **16**
(pepperoni - mozzarella cheese)

vesuvio **18** **21**
(salami genoa - fresh garlic - kalamata olives - mozzarella cheese)

funghi **17** **20**
(ham - mushrooms - onions - mozzarella cheese)

hawaiian **17** **20**
(ham - pineapple - mozzarella cheese)

aloha **20** **23**
(ham - pineapple - tiger prawns - pepperoncini - mozzarella cheese)

siciliana **18** **21**
(anchovies - capers - onions - tomatoes - mozzarella cheese - fresh arugula)

gorgonzola **20** **23**
(prosciutto - onions - gorgonzola cheese - mozzarella cheese)

verdura **19** **22**
(roasted garlic - oven roasted vegetables - goat cheese - mozzarella cheese)

carne **21** **24**
(ham - moroccan style beef balls - pepperoni - onions - mushrooms - mozzarella cheese)

capriciosa **21** **24**
(ham - mushrooms - artichokes - kalamata olives - mozzarella cheese)

boccalino **22** **25**
(garlic tiger prawns - artichokes - asiago cheese - mozzarella cheese - fresh arugula)

calzone of the day served with mixed green salad in a balsamic vinaigrette **21**

make your own pizza (please ask your server)

pizza is not served with homemade bread and butter
(taxes and gratuities are not included in price)