

# BOCCALINO DINNER MENU

EUROPEAN INSPIRED FOOD MADE WITH LOCAL INGREDIENTS

we are fully licensed  
accepting reservations from 4:30 - 8:30 pm



## 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 is 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

## soup & salads (\* with choice of house balsamic vinaigrette or house ranch dressing)

soup of the day	cup 6 bowl 8
zuppa al pomodoro (tomato - gin & basil whipped cream)	8
(gf) insalata verde* (artisan greens - sunflower seeds)	7
(gf) insalata mista* (insalata verde - seasonal vegetables)	9
(gf) insalata caprese* (artisan greens - tomato - fior di latte - arugula-walnut pesto)	11
(gf) tabbouleh (organic quinoa - chick peas - peppers - kalamata olives - tomato - cucumber)	12
(gf) insalata giardino* (mista - hard boiled egg - house made goat cheese boursin)	12
(gf) salad bowl* (insalata mista or insalata verde)	18
<u>add to any salad:</u> 1/4 roasted 100% organic chicken	9
six garlic tiger prawns	12
one lightly breaded pork schnitzel	8
seared ahi tuna	14
one hard broiled egg	2
x-tra dressing/dip:	3

## appetizer

(gf) raclette (melted, lightly seasoned cheese) - baby potatoes - house pickled vegetables	12
hot spinach and goat cheese dip - homemade flat bread	add 4 for (gf) 14
(gf) 6 tiger prawns - tomato & ginger chutney	14
vol-au vent (homemade puff pastry) - bc wild mushroom cream sauce - asparagus	14
salt spring island mussels al gorgonzola - little qualicum beach bleu claire - parsley)	18
smoked bc rainbow trout - organic wholewheat blinis - apple - wasabi - pickled ginger	18
we also recommend sharing one of our wood-fired oven pizzas as appetizer	..-

## spätzli (homemade egg noodle of soft texture)

quattro formaggi (mountain grana - nostrala - gruyere - goat cheese - caramelized onions)	21
alla casa (chicken - bc wild mushrooms - cream - nostrala cheese - asparagus)	23

## pasta (durum wheat pasta)

spaghetti napoli (tomato coulis)	16
spaghetti bolognese (naturally raised ground beef ragu)	22
spaghetti pesto (virgin olive oil - garlic - arugula - walnuts)	18
(gf) thai vegan bowl (rice noodles - seasonal vegetables - cilantro - green curry - peanuts)	18

(taxes and gratuities are not included in price)

gluten free (gf) options)

## entrée

**two lightly breaded pork schnitzel al limone** half portion **19** **28**  
house made bread crumbs - lemon sauce - spätzli - seasonal vegetables

**seared pork tenderloin** on puff pastry with house made goat cheese boursin **28**  
fresh arugula - green peppercorn-orange demi - seasonal vegetables

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

**zuppa di pesche** (mediterranean style fish soup in light broth) **36**  
wild sockeye salmon - cod - rock fish - tiger prawns - mussels - carrots - leek - celery -  
fennel - sun-dried tomatoes - saffron broth - rouille on toast (gf) without toast

**(gf) merguez** (bc lamb) **26**  
lamb kofta on a skewer - quinoa tabbouleh - roasted vegetables - tomato & ginger chutney

**(gf) aaa beef tenderloin "contadina"** (6 ½ oz) **38**  
artichoke, olive & sun-dried tomato demi glace - medley of roasted and seasonal vegetables

**x-tra side dishes:** spätzli, (gf) garlic baby potatoes, (gf) seasonal vegetables, quinoa tabbouleh **6**  
per 2 slices of homemade bread with house butter **1**  
shared plate, menu alterations, sustainable to go boxes to reduce waste **2**

**we serve canadian meat, poultry and dairy only:** naturally raised beef from **tarzwell farm** in creston, bc, aaa beef from alberta, 100% canadian certified organic, free range, non-gmo chicken from **rossdown farms** in abbotsford, bc, pork from trochu, ab, lamb from **meadow valley meats** in chilliwack, bc, **bc oceanwise raised** fish, salmon and **salt spring island mussels**, nostrala and mountain grana from **kootenay alpine cheese company** in creston, bc, moriarti, island brie, gorgonzola (bleu claire) and raclette cheese from **little qualicum beach, bc**, and fresh vegetables & fruit from **alanda's garden** and various farms in the creston area like **sutcliff farm, wloka farm** and more - all appetizers, soups, salads, spätzli, sauces, side dishes, desserts, ice cream etc. are made in-house from scratch with as much as possible local produce.

## desserts

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

## non alcoholic beverages

pop (coke, diet coke, root beer, sprite, ginger ale, tonic and soda water) **2.5**

ice tea, homemade and lightly sweetened **2**

limonata (lemon), aranciata (orange) & pompelmo (grapefruit), san pellegrino **3**

mineral water, san pellegrino **0,75 lit 4**

shirley temple **3**

juices (apple, orange and cranberry) **3**

certified organic roasted kootenay coffee and decaf, variety of teas **2.5**

milk **2**

(n)espresso (regular and decaf) **sgl 3 dbl 4**

hot chocolate **4**

warsteiner premium fresh (non-alcoholic beer) **5**

<b><u>wood-fired oven pizza</u></b>	<b>8"</b>	<b>10</b>
with daily homemade sugo/sauce and pizza dough <b>add 4 (gf) gluten free crust</b> (for 10 " dough only)		
<b>cheese</b> (sugo - mozzarella)	<b>15</b>	<b>18</b>
<b>margarita</b> (sugo - fior di latte - fresh basil - mozzarella - fresh tomatoes at the end)	<b>18</b>	<b>21</b>
<b>pepperoni</b> (sugo - pepperoni - mozzarella)	<b>15</b>	<b>18</b>
<b>funghi</b> (sugo - ham - mushrooms - onions - mozzarella)	<b>19</b>	<b>22</b>
<b>hawaiian</b> (make it spicy: <b>add</b> pepperilla sauce " family recipe" for <b>2</b> ) (sugo - ham - pineapple - mozzarella)	<b>18</b>	<b>21</b>
<b>mare monti</b> (sugo - ham - mussels - tiger prawns - mushrooms - garlic - parsley - light mozzarella)	<b>22</b>	<b>25</b>
<b>siciliana</b> (sugo - tomatoes - fresh garlic - capers - anchovies - mozzarella - fresh arugula)	<b>21</b>	<b>24</b>
<b>pollo</b> (green curry - certified organic chicken - roasted bell peppers - pineapple - mozzarella)	<b>21</b>	<b>24</b>
<b>quattro formaggi</b> (sugo - raclette - nostrala - mountain grana - mozzarella - house pickles - fresh herbs)	<b>21</b>	<b>24</b>
<b>patate</b> (fresh garlic - potatoes - olive oil - grilled zucchini - rosemary - mozzarella)	<b>18</b>	<b>21</b>
<b>carbonara</b> (cream - onions - bacon - eggs - parsley - mountain grana)	<b>19</b>	<b>22</b>
<b>verdura</b> (sugo - garlic - onions - bell peppers - mushrooms - zucchini - tomatoes - artichokes - mozzarella)	<b>19</b>	<b>22</b>
<b>carne</b> (sugo - ham - pepperoni - bolognese sauce - green olives - mushrooms - mozzarella)	<b>21</b>	<b>24</b>
<b>capriciosa</b> (sugo - ham - mushrooms - artichokes - kalamata olives - mozzarella)	<b>21</b>	<b>24</b>
<b>boccalino</b> (sugo - garlic tiger prawns - artichokes - asiago - mozzarella - fresh arugula)	<b>22</b>	<b>25</b>
<b>calzone of the day</b> served with mixed green salad and choice of dressing	<b>21</b>	
<b>make your own pizza</b> (just ask and we'll assist you)		

(taxes and gratuities are not included in price) - "did you know: that our pizza is baked right on the brick without any baking sheet and that the oven is 100% wood fired and has no back-up heat or thermometer?... it's all about feeling!"