

BOCCALINO DINNER MENU

EUROPEAN INSPIRED FOOD MADE WITH LOCAL INGREDIENTS

we are fully licensed
open for dinner from 5-10 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 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**

soup & salads

gluten free (gf) options

served with homemade bread and butter

soup of the day	cup 5 bowl 8
soup alla casa (minestrone - bucatini noodles - parmesan cheese)	10
(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 - fior di latte - arugula pesto vinaigrette)	11
(gf) salad bowl (insalata mista or insalata verde)	18
<u>add to any salad:</u>	
1/4 roasted grain-fed chicken	9
five garlic tiger prawns	9
one lightly breaded pork schnitzel	8

appetizer

hot spinach and goat cheese dip - homemade flat bread (gf) add \$6	12
(gf) raclette - garlic baby potatoes - house style pickled vegetables (melted raclette cheese from qualicum beach, vancouver island, lightly seasoned)	12
(gf) 6 baked tiger prawns - spicy peperonata - mountain grana cheese	12
vol-au vent (homemade puff pastry) - bc wild mushroom cream sauce - asparagus	14
smoked bc rainbow trout bruschetta - apple-wasabi salad	14
(gf) aaa beef carpaccio - fried capers - fresh arugula - shaved mountain grana cheese	16
we also recommend sharing one of our wood-fired oven pizzas as appetizer	

spätzli (homemade egg noodle of soft texture)

served with homemade bread and butter

quattro formaggi (parmesan - asiago - appenzeller - goat cheese - caramelized onions)	19
alla casa (certified organic chicken - bc wild mushrooms - cream - nostrala cheese - asparagus)	19
verdura (peppers - zucchini - eggplant - fire roasted tomato sauce - parmesan cheese)	19

pasta (durum wheat pasta)

served with homemade bread and butter

spaghetti napoli (fresh tomato sauce)	17
spaghetti bolognese (ground beef sauce)	19
(gf) thai bolognese (rice noodles - ground beef - seasonal vegetables - thai peppers)	19
capellini al vitello (homemade ossobucco stuffed halve moon shaped pasta - arugula pesto sauce)	23

gnocchi (homemade ricotta dumplings)

served with homemade bread and butter

gnocchi primavera (lemon-basil ricotta gnocchi - morel mushroom sauce - green asparagus)	25
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(taxes and gratuities are not included in price)

entrée

served with homemade bread and butter

pork schnitzel al limone half portion **19** **28**

house made bread crumbs - hot lemon - spätzli - seasonal vegetables - cranberry chutney

seared pork tenderloin on puff pastry with chef's goat cheese boursin **28**

fresh arugula - green peppercorn-orange demi - seasonal vegetables

(gf) wood-fired oven roasted chicken half portion **19** **29**

herb jus dip - roasted garlic baby potatoes - seasonal vegetables

(gf) sockeye salmon fillet "al ortica" **32**

white wine-nettle sauce - potato cakes - green asparagus

(gf) grilled lamb chops "saltimbocca" **38**

prosciutto - fresh sage - citrus risotto - glazed carrots

beef tenderloin "contadina" (6 ½ oz) **38**

artichoke, olive & sun-dried tomato demi - cherry tomatoes - lemon-basil ricotta gnocchi

extras: side spätzli, **(gf)** side garlic baby potatoes, **(gf)** side seasonal vegetables, extra sauce **6**

extra basket of bread and butter, menu alterations **4**

we would like to reduce waste and therefore will charge for sustainable to go boxes **2**

we serve canadian meat, poultry and dairy only (except for the new zealand lamb): aaa alberta beef, organic ground beef 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 and certified organic newfoundland mussels, 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!

non alcoholic beverages

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

homemade ice tea, lightly sweetened **3**

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

shirley temple **3**

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

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

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

hot water with lemon **2**

milk **2.5**

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

hot chocolate **4**

warsteiner premium fresh (non-alcoholic beer) **5.5**