

# BOCCALINO DINNER MENU

EUROPEAN INSPIRED FOOD MADE WITH LOCAL INGREDIENTS

we are fully licensed

accepting reservations from 4:30 - 8:30 pm (wednesdays closed)



## soup & salads

(gluten free (gf) options)

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 / insalata verde)		24 / 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		2

## appetizer

(gf) raclette (melted, lightly seasoned cheese) - baby potatoes - house pickled vegetables	12
hot spinach and goat cheese dip - homemade wood-fired flat bread    add 3 for (gf) cauliflower crust	14
(gf) 6 tiger prawns - tomato & ginger chutney	14
vol-au vent (homemade puff pastry) - bc wild mushroom cream sauce - seasonal vegetables	14
salt spring island mussels al gorgonzola - qualicum beach bleu claire - parsley - house baguette)	18
smoked bc rainbow trout - organic wholewheat blinis - apple - wasabi - pickled ginger	18
(gf) aaa beef carpaccio - truffle salt - fried capers - fresh arugula - shaved mt. grana	18
we also recommend sharing one of our wood-fired oven pizzas as appetizer	.-

## spätzli (homemade egg noodle of soft texture)

quattro formaggi (nostrala - alpinon - whey cheese - feature cheese - caramelized onions)	21
alla casa (chicken - bc wild mushrooms - cream - nostrala cheese - seasonal vegetables)	23

## pasta (durum wheat pasta)

spaghetti napoli (tomato coulis - shaved mt. grana)	16
spaghetti bolognese (naturally raised ground beef ragu - qualicum beach, bleu claire)	22
spaghetti pesto (virgin olive oil - garlic - arugula - walnuts - shaved mt. grana)	18
(gf) thai vegan bowl (rice noodles - seasonal vegetables - cilantro - green curry - peanuts)	18

## desserts

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

(taxes and gratuities are not included in price)

## entrée

<b>two lightly breaded pork schnitzel al limone</b>	half portion <b>19</b>	<b>28</b>
house made bread crumbs - lemon sauce - spätzli - seasonal vegetables		
<b>seared pork tenderloin</b> on puff pastry with house made goat cheese boursin		<b>28</b>
fresh arugula - green peppercorn-orange demi - seasonal vegetables		
<b>(gf) wood-fired oven roasted chicken</b>	half portion <b>19</b>	<b>29</b>
green curry dip - roasted garlic baby potatoes - seasonal vegetables		
<b>zuppa di pesche</b> (mediterranean style fish soup in light broth)		<b>36</b>
wild sockeye salmon - cod - rock fish - tiger prawns - mussels - carrots - leek - celery - fennel - sun-dried tomatoes - saffron broth - rouille on toast <b>(gf) without toast</b>		
<b>(gf) merguez</b> (bc lamb)		<b>26</b>
lamb kofta on a skewer - quinoa tabbouleh - roasted vegetables - tomato & ginger chutney		
<b>(gf) aaa beef tenderloin "contadina"</b> (6 ½ oz)		<b>38</b>
artichoke, olive & sun-dried tomato demi glace - medley of roasted and seasonal vegetables		
<b><u>wood-fired oven pizza</u> to take-out or eat in</b>	<b>8"</b>	<b>10"</b>
with daily homemade sugo/sauce and pizza dough for <b>(gf) 12" artisan gluten free crust only</b> add 6		
<b>cheese</b>	<b>14</b>	<b>17</b>
(sugo - mozzarella)		
<b>pepperoni</b>	<b>17</b>	<b>20</b>
(sugo - pepperoni - mozzarella)		
<b>margarita</b>	<b>18</b>	<b>21</b>
(sugo - fior di latte - marinated basil - mozzarella - fresh tomatoes at the end)		
<b>carbonara</b>	<b>18</b>	<b>21</b>
(cream - onions - bacon - eggs - parsley - mt. grana)		
<b>hawaiian</b> (make it spicy with our "family recipe": add 2 to substitute peperilla hot sauce for sugo)	<b>19</b>	<b>22</b>
(sugo - ham - pineapple - mozzarella)		
<b>funghi</b>	<b>20</b>	<b>23</b>
(sugo - ham - mushrooms - onions - mozzarella)		
<b>quattro formaggi</b>	<b>20</b>	<b>23</b>
(sugo - raclette - nostrala - mt. grana - mozzarella - house pickles - fresh herbs)		
<b>siciliana</b>	<b>21</b>	<b>24</b>
(sugo - garlic - capers - anchovies - fresh tomatoes - mozzarella - fresh arugula)		
<b>pollo</b>	<b>21</b>	<b>24</b>
(green curry - certified organic chicken - roasted bell peppers - pineapple - mozzarella)		
<b>capriciosa</b>	<b>21</b>	<b>24</b>
(sugo - ham - mushrooms - artichokes - kalamata olives - mozzarella)		
<b>mare monti</b>	<b>22</b>	<b>25</b>
(sugo - ham - bacon - mussels - tiger prawns - mushrooms - garlic - parsley - mozzarella - mt. grana)		
<b>verdura</b>	<b>22</b>	<b>25</b>
(sugo - garlic - onions - peppers - mushrooms - zucchini - tomatoes - green olives - goat cheese - mozzarella)		
<b>carne</b>	<b>22</b>	<b>25</b>
(sugo - beef bolognese - pepperoni - ham - bacon - mushrooms - mozzarella)		
<b>boccalino</b>	<b>22</b>	<b>25</b>
(sugo - garlic tiger prawns - artichokes - asiago - mozzarella - fresh arugula)		
<b>calzone of the day</b> served with mixed green salad with balsamic vinaigrette	<b>21</b>	
add homemade french dip or peperilla hot sauce	<b>2</b>	

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