

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

STAY & DINE SPECIAL

\$219 for 1 night stay with 3-course dinner and breakfast for 2 (beverages are not included in price)

our head chef will prepare you a delicious **breakfast** made from scratch every day from 6:30 to 9:00 am, including a hot free range egg dish with potatoes and fresh fruit, homemade breads & jam, served with coffee or tea and juice - and from 4:30 to 9:30 pm we will serve you each a **3-course dinner** according to following choices:

1. IL CLASSICO

gluten free (gf) options)

soup of the day

zuppa al pomodoro (tomato - gin & basil whipped cream -cheese bread)

(gf) insalata verde (artisan greens - sunflower seeds - balsamic vinaigrette)

(gf) insalata mista (insalata verde - seasonal vegetables - balsamic vinaigrette)

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one lightly breaded pork schnitzel al limone

house made bread crumbs - lemon sauce - spätzli - seasonal vegetables

(gf) 1/4 wood-fired oven roasted chicken

green curry dip - roasted garlic baby potatoes - seasonal vegetables

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choice of homemade dessert

2. PIZZA AL FORNO wood-fired oven pizza - daily homemade sugo/sauce - pizza dough - can be (gf)

soup of the day

zuppa al pomodoro (tomato - gin & basil whipped cream)

(gf) insalata verde (artisan greens - sunflower seeds - balsamic vinaigrette)

(gf) insalata mista (insalata verde - seasonal vegetables - balsamic vinaigrette)

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10" cheese (sugo - mozzarella)

10" margarita (sugo - fior di latte - marinated basil - mozzarella - fresh tomatoes at the end)

10" pepperoni (sugo - pepperoni - mozzarella)

10" funghi (sugo - ham - mushrooms - onions - mozzarella)

10" hawaiian (sugo - ham - pineapple - mozzarella)

10" carbonara (cream - onions - bacon - eggs - parsley - mt. grana)

8" siciliana (sugo - tomatoes - fresh garlic - capers - anchovies - mozzarella - fresh arugula)

8" pollo (green curry - certified organic chicken - roasted bell peppers - pineapple - mozzarella)

8" quattro formaggi (sugo - four cheese - house pickles - fresh herbs)

8" verdura (sugo - garlic - onion - pepper - mushrooms - zucchini - tomato - artichoke - goat cheese - mozzarella)

8" mare monti (sugo - ham - mussels - tiger prawns - mushrooms - garlic - parsley - mt. grana - light mozzarella)

8" carne (sugo - ham - bacon - pepperoni - bolognese sauce - mushrooms - mozzarella)

8" capriciosa (sugo - ham - mushrooms - artichokes - kalamata olives - mozzarella)

8" boccalino (sugo - garlic tiger prawns - artichokes - asiago - mozzarella - fresh arugula)

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choice of homemade dessert

3. PIATTI LEGGERA (on the lighter side)

soup of the day

zuppa al pomodoro (tomato - gin & basil whipped cream)

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(gf) insalata caprese (artisan greens - tomato - fior di latte - arugula-walnut pesto vinaigrette)

(gf) tabbouleh (organic quinoa - chick peas - peppers - kalamata olives - tomato - cucumber)

(gf) insalata giardino (mista - hard boiled egg - house made goat cheese boursin)

add to any salad: 1/4 roasted 100% organic chicken

six garlic tiger prawns

one lightly breaded pork schnitzel

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choice of homemade dessert

4. IL BOCCALINO

(gf) raclette (melted, lightly seasoned cheese) - baby potatoes - house pickled vegetables

(gf) 6 tiger prawns - tomato & ginger chutney

(can be made (gf)) hot spinach and goat cheese dip - homemade flat bread

vol-au vent (homemade puff pastry) - bc wild mushroom cream sauce - asparagus

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spätzli quattro formaggi (four cheese - caramelized onions)

spätzli alla casa (chicken - bc wild mushrooms - cream - nostrala cheese - asparagus)

spaghetti napoli (tomato coulis)

spaghetti bolognese (naturally raised ground beef ragu - little qualicum beach bleu claire)

spaghetti pesto (virgin olive oil - garlic - arugula - walnuts)

(gf) thai vegan bowl (rice noodles - seasonal vegetables - cilantro - green curry - peanuts)

*

choice of homemade dessert

(all menus are for stay & dine specials only, sorry no substitutions, menu might vary seasonally)
(price does not include taxes and gratuities or any beverages)