

# BOCCALINO TAKE-OUT MENU call 250-227-6906

EUROPEAN INSPIRED FOOD MADE WITH LOCAL INGREDIENTS

we are fully licensed

open from 4:30 - 8:30 pm (wednesdays closed)

## salads

(gf) <b>insalata verde</b> (artisan greens - sunflower seeds - balsamic vinaigrette)	7
(gf) <b>insalata mista</b> (insalata verde - seasonal vegetables - balsamic vinaigrette)	9
(gf) <b>insalata caprese</b> (artisan greens - tomato - fior di latte - arugula-walnut pesto)	11
(gf) <b>salad bowl</b> (insalata mista / insalata verde)	24 / 18

## spätzli (homemade egg noodle of soft texture)

<b>quattro formaggi</b> (nostrala - alpindon - whey cheese - feature cheese - caramelized onions)	21
<b>alla casa</b> (chicken - bc wild mushrooms - cream - nostrala cheese - seasonal vegetables)	23

## pasta (durum wheat pasta)

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

## wood-fired oven pizza

	<u>8"</u>	<u>10"</u>
with daily homemade sugo/sauce and pizza dough for (gf) 12" artisan gluten free crust only add 6		
<b>cheese</b> (sugo - mozzarella)	14	17
<b>pepperoni</b> (sugo - pepperoni - mozzarella)	17	20
<b>margarita</b> (sugo - fior di latte - marinated basil - mozzarella - fresh tomatoes at the end)	18	21
<b>carbonara</b> (cream - onions - bacon - eggs - parsley - mt. grana)	18	21
<b>hawaiian</b> (make it spicy with our "family recipe": add 2 to substitute peperilla hot sauce for sugo) (sugo - ham - pineapple - mozzarella)	19	22
<b>funghi</b> (sugo - ham - mushrooms - onions - mozzarella)	20	23
<b>quattro formaggi</b> (sugo - raclette - nostrala - mt. grana - mozzarella - house pickles - fresh herbs)	20	23
<b>siciliana</b> (sugo - garlic - capers - anchovies - fresh tomatoes - mozzarella - fresh arugula)	21	24
<b>pollo</b> (green curry - certified organic chicken - roasted bell peppers - pineapple - mozzarella)	21	24
<b>capriciosa</b> (sugo - ham - mushrooms - artichokes - kalamata olives - mozzarella)	21	24
<b>mare monti</b> (sugo - ham - bacon - mussels - tiger prawns - mushrooms - garlic - parsley - mozzarella - mt. grana)	22	25
<b>verdura</b> (sugo - garlic - onions - peppers - mushrooms - zucchini - tomatoes - green olives - goat cheese - mozzarella)	22	25
<b>carne</b> (sugo - beef bolognese - pepperoni - ham - bacon - mushrooms - mozzarella)	22	25
<b>boccalino</b> (sugo - garlic tiger prawns - artichokes - asiago - mozzarella - fresh arugula)	22	25
<b>calzone of the day</b> served with mixed green salad with balsamic vinaigrette	21	
add peperilla sweet & hot sauce	2	

(taxes and gratuities are not included in price, **gluten free (gf)** options)