



il bocconcino

progressive italian restaurant

By ROYAL HIDEAWAY

LA CUCINA DEL BOCCONCINO

ANTIPASTI	PASTA & RISOTTI
CAPRI 16,50€ Tomato tartare with two textures, stracciatella, Cantabrian anchovies, basil oil, lemon and fresh truffle	GNOCCHETTI 18,50€ Gnocchi cacio e pepe with extra-aged balsamic vinegar
MELANZANA 16,50€ Grilled aubergine with three textures, lemon cream, tapioca soufflé with honey, Taleggio PDO cheese sauce and herb-infused oil	ESTRELLA 22,50€ Textured sea bass ravioli infused in fish stock and topped with braised Canary black pork sauce
COPPA TONNATA 16,50€ Canary black pork with tonnato sauce foam, local bottarga and organic tomato confit	INFRASCATI 19,50€ Fresh home-made pasta with rabbit genovese and red pepper cream
BATTUTA DELLA FATTORIA 28,50€ Wagyu tartare, organic egg, balsamic almond mayonnaise and cucumber essence	LA CARBONARA 18,50€ Our traditional and unique carbonara
MAZARA 2.0 28,50€ Red prawn carpaccio, an extra-virgin olive oil and passion fruit emulsion, Atlantic salt and a green tea sorbet	LA PAPPARDELLA 22,50€ With a creamy 63° suckling Lamb ragu sauce, reduced jus and truffle
AQUANARIA 26,50€ Sea bass tartare, citrus cream, bergamot bubble, 40-year balsamic vinegar and seaweed toast	SAPORE DI MARE 29,50€ Spaguettoni quadrati Aglio Olio e Peperoncino, real crab meat, Osetra caviar, seaweed and bottarga di muggine
POLPO 22,50€ Slow-cooked, then chargrilled to finish, served on Canary Island potatoes and a Pecorino and Nduja foam	BOCCONCINO 24,50€ Creamy courgette risotto with basil, lemon, colmenilla mushrooms in brandy, acid butter and parmesan cream sauce, topped with fresh truffle
CATALANA REAL 44,50€ King crab with a spicy anchovy mayonnaise, Osetra caviar, velvet horn seaweed with liquid Catalan crème added at the table	GHIOTTO 28,50€ Risotto with squid ink and Cantabrian anchovies, red prawn with two textures and coral, orange cream sauce, capers and albino caviar
FROM THE SEA	FROM THE LAND
LA SPIGOLA 26,50€ Chargrilled sea bass served over vichyssoise, potato skins, black Canary Island pork gravy and air of its bones	LA GUANCIA 28,50€ Canarian black pork cheek cooked in traditional style, served on a ball of creamed celery, reduction of Recioto Della Valpolicella and grue of cocoa
TONNO 28,50€ Grilled Balfegó bluefin tuna tataki, nduja beurre blanc, salicornia, asparagus and Osetra caviar	LA TAGLIATA BOCCONCINO 39,50€ Wagyu rib roast tagliata with grilled teriyaki Jerusalem artichoke with cream, toasted hazelnut, goat cheese and fresh truffle
ROMBO 27,50€ Grilled turbot with fishbone pil sauce, black garlic, almond praline and tempura fin wings	VACCINARA 32,50€ Slow-cooked braised oxtail ingot with 70% chocolate sauce, served with Canary Island potatoes, foie gras cream and celery root cannelloni with pecorino cocchia nera
SCAMPO 41,75€ Grilled 000 langoustine, caramelised onion, slow-cooked leek maki topped with Noilly Prat velouté and parsley chlorophyll oil	ORECCHIA DI ELEFANTE 3.0 36,50€ Breaded veal cutlet, Lardo di Colonnata, 36-month parmesan cream, organic egg and fresh truffle
<p>* When truffles are in season. The price may vary depending on whether black truffle or white truffle is used.</p> <p>🌿 For more information regarding gluten free products, please contact our staff.</p>	DOLCI & COCCOLE DEL BOCCONCINO
	BOCCONCINO MILLEFEUILLE 9,50€
	LA MIA ZUPPA INGLESE 9,50€
	COULANT GUANAJA & BRONTE 9,50€
	MI TIRAMISU 9,50€
	OUR ITALIAN CHEESEBOARD 18,50€