



il bocconcino

progressive italian restaurant

By ROYAL HIDEAWAY

LA CUCINA DEL BOCCONCINO

ANTIPASTI	PASTA & RISOTTI
CAPRI 15,50€ Burrata cheese, tomato tartare with basil and its chlorophyll	LA CARBONARA 18,50€ Our traditional and unique carbonara
ARTUSI 1891 15,50€ Our version of the authentic vitel toné with a hint of cured egg yolk	LA PAPPARDELLA 21,50€ With a creamy 63° suckling lamb ragu sauce, reduced jus and truffle
BATTUTA DELLA FATTORIA 25,50€ Wagyu beef tartare, partridge egg, mustard ice cream, flatbread toasts and cucumber air	QUADRATI 19,50€ Ravioli filled with nduja, Burrata cheese, lardo di colonnata, and basil chlorophyll
MAZARA 2.0 25,50€ Red prawn carpaccio, an extra-virgin olive oil and passion fruit emulsion, Atlantic salt and a green tea sorbet	I GNOCCHI 18,50€ Potato gnocchi, organic 3-tomato sauce, squacquerone, and basil chlorophyll
TARTATÚN 20,50€ Balfegó bluefin tuna tartare, mango, bergamot bubbles, wasabi ice cream and seaweed toasts	CACIO & MAR 22,50€ Spaghettono quadrato cacio & pepe, served with raw agrumata crayfish
CATALANA REAL 42,00€ King crab with a spicy anchovy mayonnaise, Osetra caviar, velvet horn seaweed with liquid Catalan crème added at the table	CHACEON MARITAE 28,50€ Deep-sea red crab linguine and grey mullet bottarga
POLPO 21,50€ Slow-cooked, then chargrilled to finish, served on Canary Island potatoes and a Pecorino and Nduja foam	CANELLOTTO 27,50€ Baby squid risotto, with carabinieri coral prawns, carpaccio, Osetra caviar and its bisque
APULIA 14,50€ Our own version of aubergine Parmesan	BOCCONCINO 20,50€ Risotto mantecato con taleggio i.g.p., radicchio, pear and hazelnuts
KITCHEN GARDEN VEGETABLES 14,50€ A cream of vegetable soup made with local, seasonal ingredients	
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€ Beef cheek cooked in traditional style, served on a ball of creamed celery with a reduction of its juice and schiacciata
LO SCORFANO 26,50€ Crispy rascacio, lemon mayonnaise, codium and a hint of citrus	FILETTO 32,50€ Spanish sirloin steak, crispy polenta and foie escalope with an amarena cherry reduction
AHÍ 26,50€ Tataki of chargrilled Balfegó bluefin tuna, served on creamed black potatoes with a soya and pecan nut reduction	LA TAGLIATA BOCCONCINO 38,50€ Wagyu beef tagliata served with creamed Jerusalem artichokes, wild mushrooms in season and truffle*
ROMBO 26,50€ Chargrilled turbot, beetroot carpaccio and stuffed pumpkin flowers	ORECCHIA DI ELEFANTE 34,50€ Authentic milanese steak cooked in clarified butter, served with green salad leaves seasoned with balsamic vinegar, and a garnish
	DOLCI & COCCOLE DEL BOCCONCINO
	BOCCONCINO MILLEFEUILLE 9,50€
	LA PASTIERA SU MISURA 9,50€
	COULANT GUANAJA & BRONTE 9,50€
	MI TIRAMISU 9,50€
	OUR ITALIAN CHEESEBOARD 16,50€

* When truffles are in season. The price may vary depending on whether black truffle or white truffle is used.

☞ For more information regarding gluten free products, please contact our staff.

PIZZAS

TRADIZIONALE

FOCACCIA TRADIZIONALE	10,50€
Rosemary, extra virgin olive oil, Maldon salt	
PIZZA MARINARA	12,50€
Tomato, capers and anchovies	
PIZZA MARGHERITA	14,50€
Tomato, bufala mozzarella and basil	

FOCACCIA GOURMET

BOLOGNA & BRONTE	20,50€
Mortadella, stracchino, pistaccio in 2 textures and lemon	
UMAMI	22,50€
Parmesan & lemon cream, veal tartare, mesclun and roasted aubergine cream	
IBÉRICA	19,50€
Iberian cured ham, parmesan cheese aged 24 months, rocket and cherry tomatoes	

LE ROSSE

SBLINDOLA	16,50€
Tomato, mozzarella, spianata and caramelized onion	
CALABRESE	18,50€
Tomato, nduja smoked salami, stracciatella and basil	
AMATRICIANA	18,50€
Tomato, guanciale, pecorino and cherry tomatoes	
SICILIANA	18,50€
Tomato, caponata, stracciatella and basil	

LE BIANCHE

DELICATA	20,50€
Mozzarella, asparagus cream, cream cheese, smoked salmon and toasted almonds	
RUSTICA	19,50€
Mozzarella, sausage, potato, ricotta and walnuts	
VEGETARIANA	16,50€
Mozzarella, seasonal vegetables, smoked provola and caramelized onion	
PREGIATA	24,50€
Mozzarella, cherry tomatoes, speck, pecorino and basil & truffle oil	

