bbles

BEST PAIRED WITH SOMETHING COLD (AND CRISP)

BAKED FOCACCIA (V) | 5
Topped with luscious olive oil, red pesto & balsamic

MIXED OLIVES (VG) (GF) | 4
Tossed in lemon & garlic

Antipasti

A BITE OF THIS, A NIBBLE OF THAT ANTIPASTI IS ALWAYS THE ANSWER

SHARING PLATTER | 14.75 A classic selection of cured meats, breadsticks from homemade pizza dough, olives, sun blushed tomato & mozzarella

> NOT-SO-BASIC BRUSCHETTA (V) | 7.5

Topped with grilled Mediterranean vegetables, basil, olive oil & gorgeous gran levanto cheese

Ask to have it without cheese to make it vegan (VG)

CRISPY CALAMARI | 10
Served with a side of garlic aioli
and a squeeze of lemon

A CLASSIC CAPRESE (V) | 8 Delicately layered mozzarella, vine tomatoes & fresh basil

CLASSIC MEATBALLS | 9.25

Pork & beef meatballs in a pomodorello sauce with a grating of gran levanto cheese & focaccia for dipping

FRIED MOZZARELLA BITES (V) | 9.25

Gooey goodness that goes perfectly with our red pesto dip

CREAMY BURRATA CHEESE | 9
Served with prosciutto,
basil salt & balsamic

Sourdough Pizzas

THE TRAIL BLAZER | 16.5

N'duja sausage, chopped chilli & capers

THE CLASSIC (V) | 14 Mozzarella & fresh basil

THE FORAGER | 16.5
Gorgeous prosciutto, mushroom & chilli

THE CURED CLASSIC | 16.5 Salami, sun-blushed tomatoes & mozzarella

THE MEDITERRANEAN (V) | 15.25 Red pesto, spinach, goat's cheese, peppers & artichokes

Why not make your base free from gluten for an extra £2.25? (GF)

Insalata

CLASSIC CHICKEN CAESAR | 14.75
Without chicken (V) | 12

UP-BEET SALAD (VG) (GF) | 13.5 Roasted beetroots, artichokes, black lentils & red peppers

White Wine

175ML / 250ML / BOTTLE
MONTE VERDE SAUVIGNON
Dry & herbaceous
7.05 / 8.35 / 23.45

KLEINE ZALZE BUSH VINES CHENIN BLANC Peachy with citrus undertones 7.35 / 9.3 / 26

SICALIA CHARDONNAY Crisp & unoaked 7.55 / 9.4 / 26.3

QUINDI PINOT GRIGIO Zesty & floral 7.65 / 9.55 / 26.75

Red Wine

175ML / 250ML / BOTTLE MONTE VERDE MERLOT Plummy & light 7.05 / 8.35 / 23.4

GRANFORT CABERNET SAUVIGNON
Blackcurranty & easy-drinking
7.35 / 9.3 / 26

MONTEPULCIANO D'ABRUZZO PARINI Ruby red with cherry tones 7.45 / 9.35 / 26.45

> PASSORI ROSSO, VENETO Lusciously sweet & velvety 7,65 / 9,55 / 26,75

Rosé Wine

175ML / 250ML / BOTTLE
CORTE VIGNA PINOT GRIGIO ROSE
Delicate & full of fresh summer flavours
7.05 / 8.35 / 23.4

Bubbles

125ML / BOTTLE
MIDEA PROSECCO | 9 / 33
Light & zesty

FREIXENET PROSECCO BRUT | 9.5 / 35

Extra dry with grapefruit undertones

TAITTINGER BRUT RESERVE | 58
Champagne as its finest, elegant & dry

Softs Drinks

SAN PELLEGRINO | 3.75 Limonata | Aranciata | Pompelmo

FEVER-TREE SOFTS | 3

Sicilian Lemonade | Handpicked Rose Lemonade | Mexican Lime Soda | Italian Blood Orange Soda | Ginger Beer | Ginger Ale

> FEVER-TREE MIXERS | 3 Indian | Refreshingly Light Indian | Mediterranean | Elderflower | Aromatic

> > IRN BRU | 3.75

IRN BRU SUGAR FREE | 3.5

COCA-COLA | 3.75

DIET COKE, COKE ZERO, FANTA ZERO, SCHWEPPES SLIMLINE LEMONADE | 3.5

FRESH ORANGE JUICE | 3.75

JUICES | 3.5

Orange, Cranberry Juice Drink, Apple, Pineapple, Tomato, Grapefruit

STILL OR SPARKLING WATER | 3

Hand-crafted

ORANGE & LEMONADE COOLER | 6.75
Hand-crafted lemonade base with blood
orange syrup, fresh orange & mint

WHITE PEACH COOLER | 6.75 Hand-crafted lemonade base with white peach puree, fresh lemon & mint

Hot Drinks

ESPRESSO | single 2.75/double 3.25

MACCHIATO | single 2.75 / double 3.25

AMERICANO | 3.25

LATTE / CAPPUCINO / FLAT WHITE | 3.5

MOCHA 4

HOT CHOCOLATE | 3.5

ICED LATTE | 4
Original, Vanilla, Caramel, Hazelnut

YORKSHIRE TEA | 3.25

TEA PIGS | 3.25

Chamomile, Superfruit, Green, Darjeeling

Decaf, coconut and oat alternatives
are available on request
Extra shot of espresso | 85p

Flavoured syrup shots 85p

)223

We advise you to speak to a member of staff or visit our website, www.restaurantallergens.com/bocco if you have any food allergies or intolerances.

Pasta

SWAP TO GLUTEN FREE FUSILLI PASTA (GF)

EGG YOLK CARBONARA (GF) 14.75
Tagliatelle, crispy pancetta - perfection

KING PRAWN TAGLIATELLE (GF) | 16.75
Tossed in chilli and paired with refreshing courgette ribbons

SIMPLY PESTO (V) (GF) | 11.75
Tagliatelle tossed in pesto with fresh tomato & basil

FOUR CHEESE RAVIOLI (V) 14.75

A creamy blend of four cheese filling, served with courgette ribbons & drizzled with olive oil

MEATBALL RIGATONI | 15.75

Pork and beef meatballs rigatoni, pomodorello sauce, freshly sliced chilli & basil

Sandwiches

ONE OF LIFE'S SIMPLE PLEASURES: A SENSATIONAL SANDWICH.
ALL SERVED ON TOASTED ROSEMARY FOCACCIA ROLLS.

THE ROAST | 10

Pesto roasted chicken, dolcelatte cheese with rocket & pesto served with basil salted fries

THE CAPRESE (V) | 9

Sliced mozzarella, cherry tomatoes & red pesto with basil salted fries

THE ITALIAN CLASSIC | 9.5 Mozzarella, prosciutto with basil salted fries

THE GARDEN GODDESS (VG) | 9.25

Grilled artichoke, courgette, aubergine, asparagus with rocket & red pesto, sun blushed tomatoes & fresh herbs with basil salted fries

Why not add goat's cheese for an extra £1.5? (\lor)

Something on the side

CRUNCHY FRIES (V)
Plain | 4.75, Basil Salted | 5, Truffled | 5.25

BALSAMIC VINAIGRETTE SALAD (V) | 4.5 With rocket, gran levanto & balsamic glaze

GARLICKY-GARLIC BREAD (V) 4

Baked to perfection

Why not make it cheesy for an extra £1.25?

Desserts

 $\label{eq:AFFOGATO} \text{AFFOGATO (V)} \mid 7.5$ Espresso soaked chocolate sponge with stracciatella

VEGAN GELATO (VG) | 6.75 Choose 3 scoops of: Stracciatella | Very Berry

We advise you to speak to a member of staff or visit our website, www.restaurantallergens.com/bocco

if you have any food allergies or intolerances.

Spritz & Sparkle

GRAB LIFE BY THE STEM OF A COCKTAIL GLASS

LIFE'S A PEACH BELLINI | 9
White peach puree with Prosecco

APEROL SPRITZ | 10.5
A true classic! Aperol, prosecco
with a splash of soda

CAMPARI & TONIC | 10.5
Sharp and bitter! Campari & Luxardo Gin
topped with Fever-Tree Indian tonic

MALFY ROSA GIN & TONIC | 10.5 Bright and delicious! Sun-ripened pink grapefruit gin, Fever-Tree Indian tonic

ARANCIATA SPRITZ | 10.5

Elegant and sweet! Solerno blood orange liqueur, Prosecco, Malfy Aranciata Gin with a splash of soda

Classic Cocktails

BLOODY MARY | 11

JJ Whitley Vodka, tomato juice, sea salt & black pepper, lemon juice, Worcestershire Sauce & Tabasco Sauce

ESPRESSO MARTINI | 11

JJ Whitley Vodka blended with a shot of cold brew espresso & a dash of vanilla

NEGRONI | 11

An acquired bitter-sweet cocktail. Carefully stirred Martini Riserva Rubino, Campari, Luxardo Gin & orange zest

MIMOSA | 9
Prosecco & orange juice

Bocco Signatures

ITALIAN 75 | 11

Bold, zesty and well balanced! Malfy Limone Gin, Limoncello topped with Prosecco

BLOOD ORANGE COOLER | 11
Sicilian blood orange Malfy Gin
with grapefruit juice & soda

SOUR CHERRY MARTINI | 11

Italy's finest amaretto with maraschino cherry syrup, peach bitters, Luxardo sour cherry gin, shaken with fresh apple juice & topped with a Maraschino cherry

Free-Spirit

Fluire - A NON-ALCOHOLIC SPIRIT WITH AN AROMATIC & COMPLEX BLEND OF ALLSPICE, BERRY, CARDAMOM, BARK & CITRUS PEEL

FLUERE AND TONIC | 10

Fluore with Fever-Tree tonic

Fluére with Fever-Tree tonic, fresh rosemary & olive

BASIL FLUERE | 10

Fluére, fresh lemon juice, sweet sugar syrup muddled with basil & soda

Beer & Cider

PERONI GLUTEN FREE | 330ml (5.1%) 6.5

PERONI LIBERA | 330ml Alcohol Free (0%) 6

MORETTI CANS | 330ml (4.6%) 6.5

MENABREA BIONDA | 330ml (4.8%) 6.5

CORONA | 330ml (4.6%) 6

ASAHI | 330ml (5%) 6.25

BUDWEISER | 330ml (5%) 6

BREWDOG NANNY STATE | 330ml (0.5%) 6

THISTLEY CROSS CIDER | 330ml (6.2%) 7.5

REKORDERLIG | Wild Berries 500ml (4%) 7.5