

BOCCA CALE

MENÙ

FOODHELLAS

MILANO



ph credit: Carlotta Vigo



APERITIVO

Selection of cheeses, served with our compotes
10 €

Selection of Mora Romagnola salami from the Zavoli farm
10 €

Anchovies from Menaica in EVO oil with demi-sel butter
10 €

Artisanal Giardiniera from Bottega Pavese
5 €

*il servizio aperitivo è da intendersi esclusivamente alle ore 19:00 alle ore 20:30



TASTING MENUS

CULTURA ITALIANA 90 € **

7-course blind tasting

The creative process always starts with the flavours of tradition, rooted in the territory, an expression of culture

VEGETABLE TASTING MENÙ - 55 € *

- / Amuse bouche
- / Pumpkin flower - ricotta - lemon balm
- / Risotto - saffron - preserved salted lemon
- / Chard - bread - black garlic
- / Predessert
- / Peach - mint - meringue
- / Small pastriess

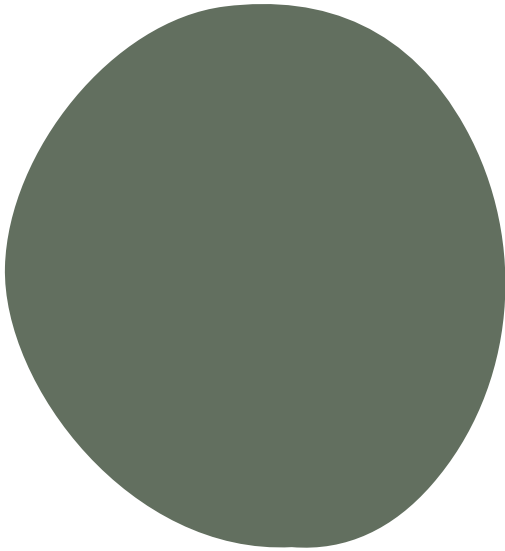
MEAT TASTING MENÙ - 60 € *

- / Amuse bouche
- / Beef tartare - mustard - shallot
- / Stuffed tagliatelle, Mora Romagnola, hazelnut butter, sage
- / Duck - tomato cuore di bue - taggiasche olives
- / Predessert
- / Dark chocolate - strawberries - cream
- / Small pastries

FISH TASTING MENÙ - 65 € *

- / Amuse bouche
- / Mussels - red onions - pine nuts - raisins
- / Pennone grezze - prawns - courgettes
- / Sea bass - fennel - red orange
- / Predessert
- / Cherries - robiola - hazelnuts
- / Small pastries

*Mandatory for the whole table



STARTERS

Beef tartare - mustard - shallot
20 €
(allergens: f)

Mussels - red onions - pine nuts - raisins
18 €
(allergens: a, d)

Pumpkin flower - ricotta - lemon balm
18 €
(allergens: l)

Chard - bread - black garlic
17 €
(allergens: c, b)



FIRST COURSES

Stuffed tagliatelle - Mora Romagnola -
hazelnut butter - sage

24 €

(allergens: b, c, l)

Risotto - saffron - preserved salted lemon

23 €

(allergens: b)

Pennone grezze - prawns - courgettes

25 €

(allergens: c, m, e)

Maltagliati - basil - potatoes - green beans

20 €

(allergens: b, c)

COURSES

SECOND

Duck - tomato cuore di bue - taggiasche olives

29 €

(allergens: e)

SECOND

Mora Romagnola - broad beans - chicory

26 €

(allergens: e)

SECOND

Fat ox - green sauce - pepper

27 €

(allergens: e)

Sea bass - fennel - orange

28 €

(allergens: b, i)

CHARCOAL

Holy Cow Rib-eye steak

10 €/h

Holy Cow Fiorentina T-bone steak

11 €/h

**according to availability, served with a side dish of grilled vegetables*



DESSERT

Peach - mint - meringue
10 €

Cherries - robiola - hazelnuts
10 €
(allergens: a, b)

Dark chocolate - strawberries - cream
10 €
(allergens: b, c)

Tiramisù
10 €
(allergens: b, c, l)

Cover charge
4 €

Allergens:

a - nuts
b - lactose
c - gluten
d - mollusk
e - celery
f - mustard
g - soya
h - sulphites
i - fish
l - eggs
m - shellfish
n - peanuts and derivatives
o - sesame
p - lupine

