



2023 & 2024

MICHELIN
2023

The **BOCUCI** is recommended in
the 2023 edition of
the MICHELIN Guide Switzerland



2023/2024
«Les Valeurs Sûres»

AMORE & PASSIONE

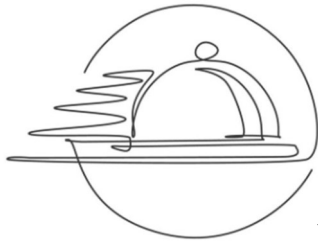
Authentic Italian enjoyment and cosy get-togethers go hand in hand at **BOCUCI**. We celebrate hospitality and Italian food and drink culture with the credo: excellence through simplicity.

Enjoy the south in Zurich on your plate and the finest wines in your glass - especially from our home country Italy. In addition to seductive, modern interpretations, natural dishes with regional and seasonal ingredients, we are happy to take you into the fascinating and enjoyable world of wines. Here you will find well-known labels and winemakers as well as unique autochthonous grape varieties.

Vincenzo Caiazzo and his kitchen team will take you on a culinary and sensual foray through Italy - look forward to the stories behind the dishes and experience cosy hours with us.

Monika & Salvatore Barranca and the **BOCUCI** team

TASTING MENU



– can be ordered for the whole table –

Enjoy the dishes of **BOCUCI**'s current menu
and surprising daily specials as a menu:

4-course-menu	110
with wine pairing	156
5-course-menu	140
with wine pairing	195
6-course-menu	160
with wine pairing	220



ANTIPASTI Starters

ZUPPA DI ZUCCA E SALVIA 15 | 25 CON CHAMPIGNON | CON GAMBERI ALL'AGLIO

Pumpkin and sage soup with champignon  | optionally with garlic prawns

The pumpkin was originally at home in South America. There it was often grown together with corn and beans in mixed culture. While the calabash pumpkin has been known and used in Europe for several millennia, the garden pumpkin that is common today did not come to Europe until many years later. Presumably through seafaring in the 15th century, these pumpkins are said to have reached Europe and Asia.

MONTANARA NAPOLETANA CON FRIARIELLI, 26 BURRATA, ACCIUGHE E PEPERONCINO

Soft focaccia with friarielli (leafy vegetables), mozzarella, anchovies and chili

The traditional roll becomes an airy delicacy in three steps. Classically according to the recipe from Naples, the dough is first deep-fried, then cooked in steam and finally baked in the oven. Tastefully topped with seasonal ingredients, a surprising composition.

UOVO CBT CON SPUMA AL FORMAGGIO 26 E CRUMBLE AL PARMIGIANO

Onsen egg in cheese foam with parmesan crumble 

The waxy, perfectly cooked egg combines and refines with Italy's cheese classic.

CAPRINO ARROSTO 22 CON ZUCCHINE ALLA SCAPECE E PEPE ROSA

Goat cheese au gratin on marinated zucchini with red pepper 

Zucchini a scapece are one of the tastiest side dishes of traditional Campania cuisine. The name alla scapece probably comes from the time of Spanish rule, more precisely from the term "escabeche", which means to pickle.

PRIMI PIATTI First Dishes

CASARECCE ALLA NORCINA 30 | 36 CON SALSICCIA, FUNGHI, RICOTTA E PARMIGIANO

Casarecce with sausage, mushrooms, ricotta and parmesan sauce

A delicious dish of Umbrian cuisine - rich and with an irresistible creaminess. Strong and unadulterated aromas bring taste and enjoyment to the plate.

FREGOLA SARDA AL RAGÙ DI SCORFANO 28 | 34 CON CHIPS DI SEDANO RAPA

Sardinian fregola with redfish ragout and celery chips

The fregola is very similar in shape, consistency and preparation to couscous from the Middle East. It is believed that this type of pasta probably spread thanks to the trade with the Phoenicians and Punics. Others, however, claim that the Fregola was born exclusively in Sardinia.

PIZZOCCHERI DELLA VALTELLINA IGP 25 | 31 CON VERZA, PATATE E VALTELLINA CASERA DOP

Valtellina buckwheat pizzoccheri
with savoy cabbage potatoes and Valtellina Casera DOP

The poor peasant tradition of Valtellina is reflected in a typical dish that is known and eaten throughout Italy. The Pizzoccheri are a pasta dish prepared with buckwheat flour. The origins go back to 1750. Buckwheat, which originally comes from Siberia, has been cultivated in Valtellina since 1600.

RISOTTO AL PECORINO ROMANO DOP, 24 | 30 FICHI E RIDUZIONE DI BALSAMICO

Risotto with Pecorino Romano DOP, figs and balsamic reduction



The combination of the sweet late-summer fruit with the tasty pecorino cheese gives the simple dish a unique taste.

Enjoy **BOCUCI**'s exclusive pasta at home, because not all pasta is the same. You will notice the difference. Different varieties of the high-quality Sicilian durum wheat pasta from Milazzo and Cascina San Giovanni available in our Bottega.

SECONDI PIATTI Second Dishes

FILETTO DI MANZO CON JUS, PUREA DI PEPERONI
E VERDURA IN AGRODOLCE 62

Beef fillet with jus, pepperoni puree and sweet and sour vegetables

The good piece of meat in the doneness of your choice - fine and tender in taste, refined with an exciting vegetable potpourri.

OSSOBUCO DI VITELLO
CON GREMOLATA E POLENTA GRATINATA 46

Veal osso buco with gremolata and polenta au gratin

Probably the most traditional stew from Italian cuisine is ossobuco. Gently braised calf's leg slices that fall off the bone at the mere sight of them. The bone is essential in this dish. Hence the name bone with a hole – the literal translation of ossobuco.

SALMONE CON CREMA DI CAROTE ARROSTO,
BABY CAROTA E LENTICCHIE CROCCANTI 46

Salmon slice with roasted carrot cream, baby carrots and crispy lentils

The healthy fat convinces in two respects - unmistakable in taste and rich in nutrients. Colourful autumnal with a crispy finish.

MILANESE DI MELANZANE 37
CON PAK CHOI E MAIONESE ALLA MENTA

Eggplant schnitzel with pak choi and peppermint mayonnaise



Originally from Asia, the eggplant has been used in Italy since the 15th century. In fact, the eggplant is a berry of a plant that is native to India and China and found its way to Europe via Sicily through the Arabs.

CONTORNI | SUPPLEMENTS 9

Parmesan risotto | Roasted potatoes | Vegetables

DOLCI Desserts

BABÀ NAPOLETANO CON RUM E PANNA 15

Neapolitan babà with rum and cream

**ZABAGLIONE CON FRUTTA,
GELATO ALLA VANIGLIA E MERINGA** 16

Zabaglione with fruit, vanilla ice cream and meringue

**SEMIFREDDO ALLE MANDORLE
CON SALSA CALDA AL CIOCCOLATO** 14

Almond semi-frozen with warm chocolate sauce

TIRAMISÙ AL TAVOLO *FROM 2 PERSONS* 15

The classic in a new dress – freshly prepared at the table at **BOCUCI**

AFFOGATO SENZA/CON BORGHETTI 8 | 10

Vanilla ice cream with hot espresso | with or without coffee liqueur

**SGROPPINO
SORBETTO CON GIN, VODKA O PROSECCO** 10

Sorbet of your choice with flavored gin, vodka or prosecco:

Blood orange | strawberry | plum | lemon

FORMAGGI Cheese

Cheese selection 3 or 5 varieties 15 | 20

Cheese closes the stomach – as is well known, the Roman scholar Pliny is said to have eaten cheese at the end of every meal 2000 years ago and then felt a pleasant feeling of satiety.

DECLARATION OF ORIGIN:

Screw bread light/dark:	Switzerland
Veal:	Switzerland
Salsiccia:	Switzerland
Redfish:	Northeast Atlantic
Salmone:	Schottland/Norway
Beef:	Irland / Australia

ALLERGENS:

On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances.