



2025

**MICHELIN**  
**2024**

The **BOCUCI** is recommended in  
the 2024 edition of  
the MICHELIN Guide Switzerland



2023/2024  
«Les Valeurs Sûres»

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## 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



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– 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

### ZUPPETTA DI ZUCCA E SALVIA 18 CON CROSTINI AI FUNGHI O FEGATINI



Pumpkin-sage soup with mushroom crostini | with chicken liver pate crostini

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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

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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

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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

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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

### TAGLIATELLE CON RAGÙ DI CERVO

28 | 34

Tagliatelle with venison ragout

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It is aromatic, strong, spicy and fine - cooked with plenty of time and love, the perfect soul food on cold autumn days.

### FREGOLA SARDA AL RAGÙ DI SCORFANO CON CHIPS DI SEDANO RAPA

28 | 34

Sardinian fregola with redfish ragout and celery chips

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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 CON VERZA, PATATE E VALTELLINA CASERA DOP

25 | 31

Valtellina buckwheat pizzoccheri  
with savoy cabbage, potatoes and Valtellina Casera DOP

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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 CON TALEGGIO DOP E CRUMBLE DI CARCIOFI

26 | 32

Risotto with Taleggio DOP and artichoke crumble

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The exciting combination combines the northern Italian soft cheese with its strong, mild taste and the healthy flower bud. It is considered one of the oldest vegetables in human history.

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

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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

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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.

PULPO CON CREMA DI CAROTE ARROSTO,  
BABY CAROTA E LENTICCHIE CROCCANTI 48

Fried pulpo with roasted carrot cream, baby carrots and crispy lentils

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A classic of southern Italian cuisine – pulpo with potatoes. Our autumn colors coordinate with a crispy finish.

MILANESE DI MELANZANE 37  
CON PAK CHOI E MAIONESE ALLA MENTA

Eggplant schnitzel with pak choi and peppermint mayonnaise

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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

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Parmesan risotto | Roasted potatoes | Vegetables

## DOLCI Desserts

BABÀ NAPOLETANO CON RUM E PANNA 15

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Neapolitan babà with rum and cream

TERRA MIA - CANNOLO SICILIANO  
CON GELATO AL PISTACCHIO 15

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Sicilian cannolo with sweet ricotta filling and pistachio ice cream

SEMIFREDDO ALLE MANDORLE  
CON SALSA CALDA AL CIOCCOLATO 14

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Almond semi-frozen with warm chocolate sauce

TIRAMISÙ AL TAVOLO *FROM 2 PERSONS* 15

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

AFFOGATO SENZA/CON BORGHETTI 8 | 10

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

SGROPPINO  
SORBETTO CON GIN, VODKA O PROSECCO 10

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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

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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         |
| Redfish:                | Northeast Atlantic  |
| Salmon:                 | Schottland/Norway   |
| Beef:                   | Ireland / Australia |
| Venison:                | Europa              |
| Octopus:                | Spain / Marocco     |

## ALLERGENS:

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