



2023 & 2024

MICHELIN
2023

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



2023/2024
«Les Valeurs Sûres»

AMORE & PASSIONE

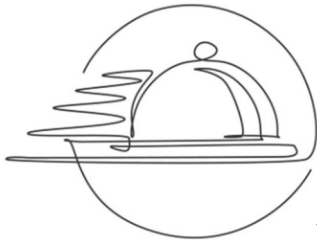
Authentic Italian enjoyment and cosy get-togethers go hand in hand at **BOCUCI**. We celebrate hospitality and Italian food and drink culture with the credo: excellence through simplicity.

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

VITELLO TONNATO CON CAPPERI 36 E CIPOLLA ROSSA IN AGRODOLCE DI LAMPONE

Sliced Swiss veal with tuna sauce with capers
and red onions marinated in raspberry vinegar

The classic combination of sea and land – surf & turf from Piedmont, so to speak. Originally, there wasn't a single hint of tuna in this recipe. The current version appeared for the first time in 1967 in the cookbook «Il Cucchiaino d'Argento».

INSALATA DI PULPO CON BLINIS, OLIVE NERE 28 E SCHIUMA DI PATATE E PREZZEMOLO

Octopus salad with blinis, black olives and potato-parsley foam

With just a few simple steps, you can go on holiday! Buttery tender octopus and delicious potatoes combined with a little parsley become a delicious Mediterranean seafood salad, the classic par excellence of the Mediterranean tradition.

INSALATA DI CETRIOLI CON PUREA 25 DI COCCO E VINAIGRETTE AGLI AGRUMI

Cucumber salad with coconut puree and citrus vinaigrette

The deep green cucumbers are refreshing like no other summer vegetable. The Romans called it the "water bottle of the vegetable garden". Small specimens can be pickled in a variety of ways and both are direct relatives of pumpkin and melon.

PRIMI PIATTI First Dishes

RIGATONI CACIO E PEPE CON COZZE 28 | 34

Rigatoni with pecorino pepper sauce and mussels

The pasta classic of Roman cuisine – it seems so simple – cheese, pepper and basta! But the epitome of Roman finesse requires a lot of feeling. Our variant convinces with an extra touch of the south.

TAGLIATELLE CON SALSA FREDDA DI POMODORO, BURRATA E BASILICO 28 | 34

Tagliatelle with cold tomato sauce with burrata and basil

"Pasta Tricolore" combines Italy's colours in a summery pasta dish – sophisticated, simply full of flavour.

SPAGHETTI ALLA NERANO 29 | 35 CON ZUCCHINE, MENTA BASILICO E PROVOLA

Spaghetti alla Nerano with zucchini-peppermint-basil-provola sauce

The classic of the Campania summer has its origins in the 50s on the beach of Nerano, a hamlet of Massa Lubrense between the Sorrento coast and Amalfi in Naples.

RISOTTO AGLIO, OLIO E PEPERONCINO 27 | 33

Risotto with garlic, olive oil, and chili

The tasteful Italian classic in a new dress. First-class ingredients and excellent craftsmanship combined in a new interpretation.

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 PAK CHOI, E SALSA AL PEPE DELLA VALLE MAGGIA 62

Beef fillet with pak choi and pepper sauce from Maggia Valley

The good piece of meat in the doneness of your choice – fine and tender in taste, seasonally accompanied and with a touch of Ticino thanks to the aromatic pepper.

ENTRECÔTE DI AGNELLO ALL'INGLESE CON BURRO ALLE ERBE, CAPONATA E PATATE ARROSTO 48

Lamb entrecôte medium-rare with herb butter,
caponata and roasted potatoes

The scent of spring on the plate combined with Sicily's vegetable classics. There are numerous variations of the traditional eggplant dish - from Palermo to Catania - from Trapani to Messina.

TONNO SCOTTATO CON ARANCE E FINOCCHIO E CHUTNEY DI MANGO 46

Seared tuna with orange-fennel and mango chutney

The traditional Sicilian citrus and vegetable combination accompanied by the popular sea giant with a fine taste seasonally spicy.

MILANESE DI MELANZANE CON LATTUGA ARROSTO E MAIONESE ALLA MENTA 37



Eggplant schnitzel with fried lettuce and mint mayonnaise

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

SUPPLEMENTS 9

parmesan risotto | roasted potatoes | vegetables

DOLCI Desserts

ZABAGLIONE CON FRUTTA,
GELATO ALLA VANIGLIA E MERINGA 16

Zabaglione with fruits, vanilla ice cream and meringue topping

TERRA MIA - CANNOLO SICILIANO
CON GELATO AL PISTACCHIO 15

Sicilian cannolo with sweet ricotta filling and pistachio ice cream

TIRAMISÙ *AT LEAST 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 · without or with coffee liqueur

SGROPPINO
SORBETTO CON GIN AROMATIZZATO O PROSECCO 10

Sorbet of your choice with flavored gin or prosecco: Lemon or Raspberry

FORMAGGI 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:

Veal:	Switzerland
Salmon:	Norway / Scotland
Lamb:	Australia / New Zealand
Mussels:	Denmark / Holland
Octopus:	Spain / Morocco
Tuna:	VFO 51/57/61
Beef:	Ireland / Australia

ALLERGENS:

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