



2023 & 2024

MICHELIN
2023

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



2023/2024
«Les Valeurs Sûres»

AMORE & PASSIONE

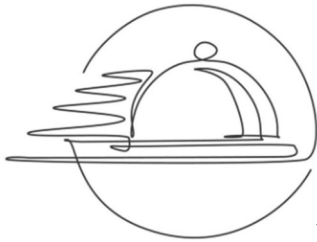
Authentic Italian enjoyment and cosy get-togethers go hand in hand at **BOCUCI**. We celebrate hospitality and Italian food and drink culture with the credo: excellence through simplicity.

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».

SALMONE MARINATO 30 CON GAZPACHO DI ANGIURIA E PERLE DI MELONE

Marinated salmon with watermelon gazpacho and melon pearls

A seasonal, summery-fresh creation by our chef Enzo.

INSALATA DI ASPARAGI 27 CON VINAIGRETTE AL PEPE ROSA BURRATA AFFUMICATA E POMPELMO



Asparagus salad with pink pepper vinaigrette, smoked burrata and grapefruit

Emperor Augustus – the first emperor of the Roman Empire is said to have been such a big fan of asparagus that he even brought his favorite vegetable into play when ordered. He is said to have given orders to his servants, which ended with the phrase: "citius quam asparagus coquatur" – the order was to be carried out faster than the asparagus needed for cooking.

UOVO CBT 27 CON PISELLI E SPUMA DI PARMIGIANO



Onsen egg (low temperature cooking) with peas and parmesan foam

«Uovo e piselli» a dish by Nonna Carmela. In our plate, the waxy, perfectly cooked egg combined with peas and Italy's cheese classic.

PRIMI PIATTI First Dishes

FUSILLONI 30 | 36 LEggerMENTE PICCANTI CON GAMBERO DI SICILIA, RIDUZIONE DI CROSTACEI E LIMONE NERO

Fusilloni in a slightly spicy sauce with Sicilian prawns,
crustacean reduction and black lemon

Crustaceans are particularly popular with Italians and pairing them with pasta is one of the ABCs of Italian cuisine. With us, these two elements come to the plate as naturally as possible in a perfectly seasoned dish.

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

Spaghetti alla Chitarra 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 ALLE ORTICHE 30 | 36 CON ANIMELLE DI VITELLO FRITTE VEGI: CON FUNGHI FRITTI 27 | 33

Risotto with nettles and fried sweetbreads
Vegi: Risotto with nettles and fried baby mushrooms

We bring spring to the plate and combine the vitamin-rich plant, which is best known as a remedy, with the tender mild piece of Swiss meat. In the vegetarian version with the popular edible mushroom, which has its roots in France in the 17th century.

SECONDI PIATTI Second Dishes

FILETTO DI MANZO CON ASPARAGI, LARDO 62 E SALSA AL PEPE DELLA VALLE MAGGIA

Beef fillet with asparagus, lardo and pepper sauce from Maggia Valley

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

ENTRECÔTE DI AGNELLO ALL'INGLESE 48 CON BURRO ALL'AGLIO ORSINO, CAPONATA E PATATE ARROSTO

Lamb entrecôte medium-rare with wild garlic 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 46 CON ARANCE E FINOCCHIO E CHUTNEY DI RABBARO E MANGO

Seared tuna with orange-fennel and rhubarb-mango chutney

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

MILANESE DI MELANZANE 37 CON LATTUGA ARROSTO E MAIONESE ALL'AGLIO ORSINO



Eggplant schnitzel with fried lettuce and wild garlic 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

MOUSSE DI PASTIERA NAPOLETANA 15

Mousse variation of the famous wheat ricotta cake from Naples

ZABAGLIONE CON FRAGOLE, GELATO ALLA VANIGLIA E MERINGA 16

Zabaglione with strawberries, 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
Grape, 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:

Prawns:	Sicily
Squid:	Western Pacific Ocean
Veal:	Switzerland
Lardo:	Switzerland
Pike-perch:	Switzerland / Europe
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.