



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.

Tiziano Calò 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 | 105 |
| with wine pairing | 149 |
| 5-course-menu | 135 |
| with wine pairing | 185 |
| 6-course-menu | 150 |
| with wine pairing | 210 |



STARTERS

SCOTTATA DI TONNO CON SALSA TERIYAKI 32 E DUETTO DI CAVOLO BIANCO E ROSSO

Short-seared tuna wrapped in herbs with teriyaki sauce, white cabbage mousse and red cabbage vegetables

The method of preparation with the well-known Japanese influence is spreading more and more in Italy. The cabbage duet gives it a refreshing seasonal touch.

ANTIPASTO AUTUNNALE 29 CON CARPACCIO DI CERVO, FUNGHI SALTATI, CASTAGNE SENAPATE E ZUCCA IN AGRO-DOLCE

Seasonal autumn plate with carpaccio of deer fillet, mushrooms, mustard chestnuts and pumpkin sweet and sour

Camilla's seasonal creation tastefully combines autumn on one plate.

UOVO CBT LOW TEMPERATURE COOKING 26

Onsen egg with parmesan foam and black truffle

The waxy perfectly cooked egg combines Italy's cheese classics and the tasty tuber.

INSALATA DI CARCIOFI E PUNTARELLE 23

Artichokes-puntarelle-salad with parmesan foam

A metaphor for life – the artichoke, because a soft heart hides under the hard, sometimes prickly layers. In ancient Rome, the artichoke originating from the Mediterranean was popular as an expensive noble vegetable and to this day it is considered the queen of vegetables. The chicory species puntarelle, which originates from the Lazio region, is also known to us under the names: asparagus chicory or volcanic asparagus.

TRITTICO 34

ANTIPASTO AUTUNNALE · TONNO · INSALATA DI CARCIOFI E PUNTARELLE

Trio of starters with autumn plate, tuna and artichokes-puntarelle-salad

For connoisseurs – for the undecided – for everyone, a little bit of everything.

FIRST DISHES

TAGLIATELLE WITH WILD BOAR SAUCE 29 | 35

Tagliatelle with wild boar ragù

This Tuscan Ragù has almost as much red wine as meat in the dish. Since it stews for at least 3 hours, there is hardly any alcohol left of the good wine, but a large portion of flavor and the meat is so tender that it melts on the tongue.

LINGUINE ALLA PESCATORA 28 | 34

Linguine with seafood

Pasta and seafood – the perfect combination. Each marine region of Italy has its own recipe. Enjoy the southern version, where the seafood is sautéed with tomatoes and fresh herbs.

ORECCHIETTE CON CIME DI RAPA 26 | 32

Orecchiette with broccoli rabe

Orecchiette is a type of pasta typical of Puglia and Basilicata. We combine the «ears» with the broccoli rabe known from southern Italy – a delicious vegetarian dish from Puglia. The winter vegetables contain digestive bitter substances.

SPAGHETTONI 26 | 32 ALL'AGLIO NERO DI VOGHIERA CON OLIO, PEPERONCINO E BURRATA

Spaghettoni with black garlic from Voghiera, oil, peperoncino and burrata

Aglio, Olio e Peperoncino - the classic of Neapolitan cuisine refined and reinterpreted. The black garlic is refined by fermentation and has a very healthy effect on the heart, liver and blood vessels. The healthy miracle tuber breaks down the substances that lead to unpleasant bad breath through natural fermentation.

SECOND DISHES

FILETTO DI MANZO 59 CON JUS, CREMA DI ZUCCA E CAPONATA SICILIANA

Beef fillet with jus, pumpkin cream and caponata siciliana (eggplant vegetables)

The good piece of meat in the doneness level of your choice - fine and tender in taste and accompanied from a piece of home – Sicilian caponata.

BRANZINO ALLA PIASTRA 46 CON CREMA DI PATATE DOLCI, LENTICCHIE BELUGA E SALSA AGRUMATA

Sea bass fillet with sweet potato cream, beluga lentils and citrus sauce

The healthy meat of the noble sea creature, also known as Loup de Mer, convinces with its delicate and fine taste. Combined with earthy components and fine citrus sauce, it is a delight for the palate.

GUANCETTE DI MAIALE BRASATE 42 CON JUS, PUREA DI PATATE AL ROSMARINO E SPINACI

Braised Muotathal pork cheeks
with jus, rosemary mashed potatoes and root spinach

Stews are food for the soul on cold days. Our kitchen team transforms the good piece of Swiss meat into a delicacy. The stew is served with classic side dishes.

HUMMUS DI LEGUMI CON CIME DI RAPA 34 Mediterranean legume hummus with cime di rapa

Geschmack- und gehaltvoll kommt dieses ursprüngliche Traditionsgericht aus den Bergen daher – traditionsreich mit Bohnen aus Zollino / Apulien - der Heimat unseres Küchenchefs Tiziano.

SUPPLEMENTS

| | |
|------------------|---|
| Vegetables | 8 |
| Parmesan risotto | 8 |

DESSERTS

SIGARO 16
DI CIOCCOLATO FONDENTE,
PAN DI SPAGNA, CASTAGNE E MELOGRANO

Cigar from dark chocolate, sponge cake, chestnut and pomegranate

TIRAMISÙ *AB 2 PERSONEN* 15

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

CAMILLA 14

CROSTATINA DI PASTA FROLLA CON
CREMA CHANTILLY, GEL AL LIME E FRUTTI DI BOSCO

Shortcrust pastry tart with chantilly cream, lime gel and wild berries

SEMIFREDDO ALLE MANDORLE 15
CON SALSA AL CIOCCOLATO

Almond parfait with chocolate sauce

AFFOGATO SENZA/CON BORGHETTI 8 | 10

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

FORMAGGI 12 | 18

Cheese selection 3 or 5 varieties

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:

| | |
|--------------|--|
| Calamaretti: | East Indian/Western Pacific Ocean |
| Prawns: | Vietnam / Argentina |
| Deer Meat: | Europe |
| Moscardini: | Western Pacific Ocean |
| Pulpo: | Mid-East Atlantic / Northeast Atlantic |
| Beef: | Ireland / Australia |
| Seppia: | Mid-Eastern Atlantic |
| Pork: | Switzerland |
| Tuna: | East Indian/Western Indian Ocean |
| Sea Bass: | Europe |

ALLERGENS:

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