



**BOCCACCIO**  
Taverna - Wine bar

## Boccaccio

### “Essere una buona forchetta”

....If you have ever been to Tuscany you understand the temperament Italians have for food, drink and life.

Old or young, rich or poor; all Italians have immense love and passion for everything to do with food, drink, family and life. It has been like that for centuries and has resulted in a huge impact of the Italian kitchen on cultures all over the world.

However, the impact of the Italian kitchen outside Italy is far from over.

Many are just discovering that the purity and quality of the Italian products and dishes is so much more than the pizzas and pastas that everyone is familiar with.

It's about attention, love for the product, healthy life and maybe most important of all: to share this with friends and family.

Enjoy the experience!

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### **Aperitivo@Boccaccio**

“For people who love food and drinks”

Every 3rd Sunday of the month 65.00 p.p.

- 4 pm till 7 pm -

An ever growing concept in Groningen: the Aperitivo@Boccaccio.

For years we have been enjoying new dishes every month and got to know many different guests as they got to know us!

Every 3rd Sunday of the month we celebrate the love for the Burgundian life and the passion for food and drinks, which are the basis for not only the kitchen of Italy, but thankfully also for many of our guests!

Long tables, beautiful dishes, delicious wines.



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### Italian beers

**Birra Moretti (draft)** 5.00

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**Peroni Chill Lemon** 5.50

**Peroni Gran Reserva La Bianca 0.5 I** 9.50

white beer, aromatic and fresh

**Menabrea Ambrata** 7.50  
amber beer, slightly bitter 5%

**Angelo Poretti Luppoli 9 IPA** 7.50  
citrus, herbs, bitter

### Aperitif

**Prosecco frizante** 7.50 / 27.50  
Sparkling Italian wine

**Prosecco spumante** 9.00 / 37.50  
Sparkling Italian wine

**Aperol Spritz** 9.00  
Aperol, prosecco, orange

**Limoncello Spritz** 9.00  
Limoncello, prosecco, lemon

**Il Hugo** 9.00  
Elderflower, mint, lemon, prosecco

**Mimosa** 9.00  
Orange, prosecco, cointreau

**Gin & tonic** 10.75  
Tanqueray gin, fever tree tonic, lemon

**Limoncello & tonic** 10.75  
Limoncello, basil, fever tree tonic

**Frangelico limone** 6.50  
Frangelico, lemon juice

**Negroni** 9.75  
Gin, red martini, campari, orange

**American** 9.00  
Red martini, campari, soda water,  
orange

**Espresso Martini** 9.50  
Vodka, kahlua, espresso, syrup





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## Taverna - Wine bar

### Menus

Do you wish to enjoy the night and let us choose for you? Then take one of the menus below  
(our menus can only be ordered for the full table)

#### **Certaldo Menu 39.50**

##### **Pane e Antipasti**

(tasting of the antipasti below)

Arancini, risotto and mozzarella in crispy crust with caponata and taleggio sauce

Creamy burrata with marinated and grilled vegetables

Porchetta, carpaccio of seared porchetta with fig chutney

Grilled prawns with extra virgin olive oil, garlic and red pepperr

Served with bread, olive oil and sea salt

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##### **Primi**

Spaghetti parmigiano with fresh truffle

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##### **Secondi piatti**

Veal tenderloin, thinly sliced, fried and served in creamy gorgonzola sauce

or

Cod stewed in puttanesca sauce, tomatoes, olive oil, anchovies, capers and garlic

or

Creamy saffron risotto full of fresh vegetables and crispy parmesan

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##### **Dolce**

Fresh tiramisu with mascarpone, limoncello, ladyfingers and strawberries

or

Ice cream 'drowned' in fresh brewed espresso, to choose from vanilla- or chocolate ice cream

#### **Fiammetta Menu**

##### **Chef's menu**

Surprise menu of the chef in three, four or five courses

3 courses (appetizer, main, dessert) 37.50

4 courses (appetizer, side, main, dessert) 45.00

5 courses (appetizer, side, main, cheese, dessert) 49.50

Wine pairing per glass 7.50



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## Taverna - Wine bar

### Pane

**Pane** 7.50

Warm bread with extra virgin olive oil and salt

**Pane di Campagna** 10.50

Warm bread, basil pesto, artichoke tapenade, nut tapenade, olive oil

**Bruschette al Pomodoro** 8.00

Toasted Italian bread with marinated tomato, garlic, balsamic vinegar and basil

**Bruschette con Acciughe** 9.50

Toasted Italian bread with butter and anchovies

**Plato di Bruschette** 12.50

Toasted Italian bruschettas with several toppings

### Salumi e Formaggi

**Salumi** 15.00

Extensive tasting of Italian meats with bread and olive oil

**Formaggi** 15.00

Extensive tasting of Mediterranean cheeses with nuts and fig bread

**Tagliere Salumi e Formaggi** 22.50

Large tasting of Italian meats and cheeses with bread and olive oil



## Tagliere di Antipasti

Antipasti, the Italian way of eating tasty snacks;  
simply during drinks, paired with the aperitif or extensively as a first course.

**(antipasti boards from 2 persons)**

**Antipasti freddi** 14.50 p.p.

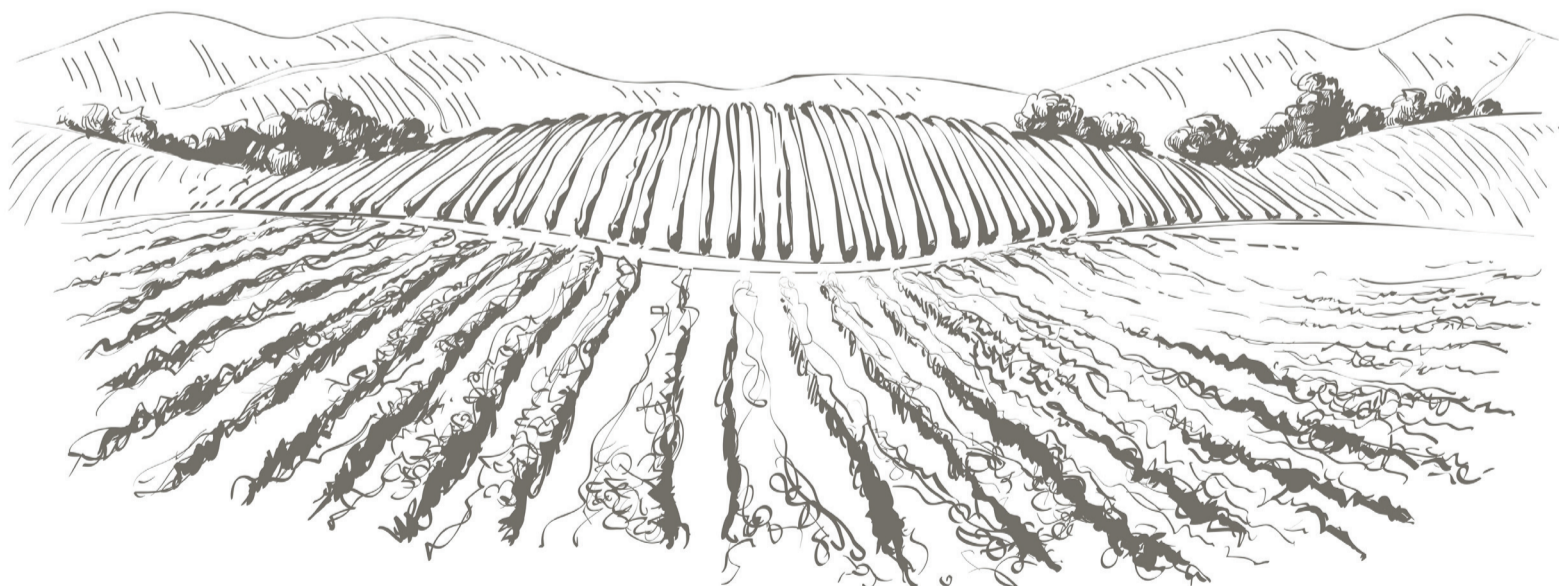
Extensive appetizer tasting of cold antipasti with  
a.o. bruschettas, caprese and Italian meats

**Antipasti Boccaccio** 18.75 p.p.

(recommended by the chef)

Luxurious appetizer tasting of warm and cold antipasti with  
a.o. gambas, zuppa, tagliata and arancini

You can extend the above with oysters (3.50 per oyster)





## Antipasti

You may order below antipasti as a separate appetizer or as a full course meal; you then choose multiple in 2 or 3 rounds

**Tagliata di Manzo** 15.50

Seared and thinly sliced beef loin with aged aceto balsamic vinegar, arugula, parmesan and Tuscan olive oil

**Zuppa di Peperoni e Finocchi** 10.75 (v)

Soup of roasted peppers and fennel with pangrattato, parsley and garlic with roasted focaccia

**Burrata Caprese** 14.50 (v)

Whole ball of creamy burrata with with tomato, eggplant, zucchini and artichoke

**Arancini** 11.50 (v)

Crispy breaded porcini risotto filled with mozzarella with caponata and taleggio sauce

**Cannelloni di Formaggio di Capra** 11.75 (v)

Gratinated cannelloni filled with goat cheese and spinach in roasted pepper sauce with parmesan

**Carpaccio di Porchetta** 13.50

Slowly cooked and thinly sliced pork belly, roasted, with fig chutney and arugula

**Ostriche fresche** (1) 4.50 (6) 20.00 (12) 35.00

Pure wild oysters (nr 3) from Zeeland, served with pepper, lemon and several dressings

**Spaghetti Parmezan** 13.50 (v)

Creamy spaghetti with parmesan, flambé with grappa, truffle and fresh truffle

**Gamberi** 14.75

Fried prawns in garlic oil with pasta aglio olio e pepperoncino

**Insalata di Asparagi grigliati** 10.75 (v)

Salad of grilled asparagus and arugula with burrata, hazelnuts and basil pesto



## Secondi piatti

**Risotto Primavera allo Zafferano** 22.50 (v)

Creamy saffron risotto full of fresh vegetables and crispy parmesan

**Gnocchi** 21.50 (v)

Fried potato gnocchi with spinach, stewed vegetables, artichoke, walnut sauce and pangrattato

**Pasta Bocaccio** 24.50

Fresh pappardelle, flambéed prawns, samphire, zucchini, coppa di parma and cherry tomato

**Pappardelle al Ragú** 25.00

Fresh pappardelle with slowly cooked Italian beef ragout, crispy coppa di parma and parmesan

**Pesce dal Mercato** 22.50

Fresh fish from the Vismarkt, ask the waiter for the fish dish of the day

**Merluzzo al Puttanesca** 23.50

Cod cooked in puttanesca sauce with tomatoes, olive oil, anchovies, capers and garlic on green herb risotto

**Scaloppa di Vitello alla Gorgonzola** 27.50

Veal tenderloin, thinly sliced, fried and served in a creamy gorgonzola sauce, with roasted rosemary potatoes and grilled vegetables

**Filetto di Manzo con Aglio** 32.50 p.p.

Beef ribeye with espresso rub from the grill (500 gr.) for 2 persons on a large board, with compote of garlic, onion and veal gravy, roasted potatoes and raw broccoli salad





## Desserts

**Affogato Nero o Bianco** 7.00

Ice cream 'drowned' in fresh brewed espresso, to choose from vanilla- or chocolate ice cream  
(with amaretto or frangelico € 8.00)

**Sgroppino** 9.50

Scroppino, refreshing spoom of vodka, prosecco, mint and lemon sorbet ice cream

**Tiramisù al Limoncello** 9.50

Fresh tiramisu with mascarpone, limoncello, ladyfingers and strawberries

**Tartufi al Cioccolato** 9.50

Homemade truffles of pistache, mascarpone and chocolate with white chocolate mousse

**Semifreddo** 9.50

Still frozen ice cream of raspberries with meringue

**Grand Dessert** 15.00

Tasting of desserts

**Formaggi** 15.00

Extensive tasting of Mediterranean cheeses with nuts and fig bread

(Also ask for our delicious dessert wines)

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## Limoncello e Selezione di Grappa

**Limoncello di Casa € 6.00**

homemade limoncello

**Moscato, Nonino (41%) € 7.50**

aromatic, flowery, spicy, notes of vanilla

**Amarone Bosan, Veneto (45%) € 7.50**

soft, concentrated, 3 years on oak

**Barolo Invecchiata, Piemonte (42%) € 7.50**

aromatic, very intense, oak barrels

**Prosecco Reserva, Friuli (41%) € 7.50**

soft, flowery, fruity, stainless steel barrels

**Merlot, Nonino (41%) € 7.50**

powerful, strong and round with flowery notes

**Vuisinâr riserva 2 anni, Nonino (41%) € 7.50**

matured on barrels of wild cherry, complex scent,  
soft and warm