

BOCCAPORTO

Cucina Fusion

JE PE TUTT!

THIS IS FOR ALL



BOCCAPORTO

La barca dei 'Brasciola', a

FUORI MENU

AZTECHIAN GOLD SALMON 12 €

SALMON MARINATED IN AZTECH GOLD, RICE
PAPER or SHICHIMI TÔGARASHI

**ARROSTICINI DI
VENTRESCA DI TONNO** (3PZ) 8 €

VENTRESCA STICK TUNA WITH PEPPER SAUCE



ENTREE

Cucina Fusion

SASHIMI MIX (2p) 23 €
TUNA, SALMON, SHIMESABA, SEA BASS,
SCALLOP, RED SHRIMP, SALMON IKURA

CEVICHE MIX (2p) 20 €
SALMON, TUNA, SCALLOP, SEA BASS, RED
SHRIMP, LECHE DE TIGRE, RED ONION,
JALAPEÑO

SASHIMI/CEVICHE TUNA 13 €

SASHIMI/CEVICHE SEA BASS 13 €

SASHIMI/CEVICHE SALMON 13 €

SASHIMI/CEVICHE SCALLOP 13 €

PIATTI

Dishes

NEW

CANNUOLO

8 €

FILLED WITH SALMON TARTARE AND PISTACHIO

SALMONE TARTARA

10 €

SALMON, MANGO

TUNA TARTARA

10 €

TUNA, AVOCADO

NEW

VIETNAM SPRING

8 €

CRAB MEAT, SHRIMPS, SALAD, SOY SPROUTS,
CUCUMBER CARROTS

SANDWICHES

Cucina Fusion

TUNA BURGER

9 €

TUNA BURGER, MIXED SALAD, CARAMELIZED ONION, CACIOCAVALLO CHEESE, SMOKED HONEY SAUCE

NEW

OCTOPUS TENTACLE

12 €

POLPO COTTO A BASSA TEMPERATURA, SALSA CORIANDOLO ZENZERO E LIMONE, CAVOLO VIOLA, MISTICANZA, UNAGI, VEGAN CHILI, CIPOLLA FRITTA

KING CRAB

12 €

SHRIMPS IN COCONUT FLOUR, KING CRAB SAUCE (SHRIMPS BITTER-SWEET), MIXED SALAD

MARINATED OCTOPUS

9 €

OCTOPUS COOKED IN LOW TEMPERATURE, CARROTS, ZUCCHINI, CUCUMBER, ALMONDS, DRIED TOMATO

CODFISH INGOT

10 €

CODFISH (FRIED), GUACAMOLE, TOMATO, MIXED SALAD

SANDWICHES

Cucina Fusion

CEVICHE 10 €

MIXED FISH, LECHE DE TIGRE, CORIANDER SAUCE, GINGER LEMON SAUCE, CARROTS, ZUCCHINI, CUCUMBER

SWORDFISH IN PORCHETTA STYLE 10 €

SWORDFISH COOKED AT LOW TEMPERATURE, CACIOCAVALLO CHEESE, MIXED SALAD, CORIANDER GINGER LEMON SAUCE

FILETTED SALMON 9 €

SASHIMI SALMON, SWEET-BITTER, MIXED SALAD, MANGO SAUCE

FILETTED TUNA 10 €

TUNA SASHIMI, MIXED SALAD, AVOCADO SAUCE, FENNEL SEEDS

FILETTED SEA BASS 9 €

SEA BASS SASHIMI, AVOCADO SAUCE, MIXED SALAD

FRITTURE

Fried Food

SALMON BALL (6pz) 9 €

OCTOPUS BALL (6pz) 9 €

FRIED SQUID 9 €

SHRIMPS
IN COCONUT FLOUR (4pz) 8 €

CODFISH (6pz) 8 €

FRIED ANCHOVIES 5 €

FRIED MIX 20 €

MAKI ROLLS

[6 PZ]

hosomaki - rice inside the seaweed

SALMON ROLL 8 €

SALMON, AVOCADO, PHILADELPHIA

TUNA ROLL 8 €

TUNA, AVOCADO, PHILADELPHIA

CUCUMBER 5 €

AVOCADO 6 €

CRISPY A (FRIED) 6PZ 9 €

SALMON, AVOCADO, PHILADELPHIA

CRISPY B (FRIED) 6PZ 9 €

TUNA, CUCUMBER, PHILADELPHIA

CRISPY SALMON (FRITTO) 6PZ 12,5 €

SALMON, AVOCADO, PHILADELPHIA INSIDE /
TOP SPICY SALMON TARTARA, JALAPEÑO

CRISPY TUNA (FRIED) 6PZ 12 €

TUNA, CUCUMBER, AVOCADO INSIDE -
TOP OF TUNA AND AVOCADO TARTARE

EBI ROLL 13 €

RED SHRIMP, AVOCADO, CUCUMBER

EBI TEMPURA COCCO 13 €

SHRIMPS IN COCONUT FLOUR

URAMAKI ROLLS

[8 PZ]

TUNA 9 €

TUNA, CUCUMBER, PHILADELPHIA, SESAME

SALMON 9 €

SALMON, AVOCADO, PHILADELPHIA, SESAME

RED SHRIMPS 14 €

RED SHRIMP, AVOCADO, SALAD (inside),
PISTACHIO

CRAB 10 €

CRAB SURIMI, AVOCADO, SALAD (inside),
TOBIKKO, MAYONESE KEWPIE

SPIGOLA 12 €

SEA BASS, AVOCADO, SALAD (inside),
TOASTED ALMOND

TEMPURA 13 €

SHRIMPS IN COCONUT FLOUR, AVOCADO,
SESAME, MAYONESE KEWPIE, CHIPS

SPECIAL URAMAKI ROLLS

[8 PZ]

RED BERRIES ROLL 18 €

RED SHRIMP, AVOCADO, CUCUMBER INSIDE -
TOP RED SHRIMP TARTARA, RASPBERRY VINEGAR
GEL, LIME, SANSHO PEPPER, TOASTED ALMONDS

TATAKI SALMON 14 €

SALMON, AVOCADO (INSIDE), TOP BLAZE
SALMON, CHIPS

TATAKI TUNA 15 €

TUNA, CUCUMBER INSIDE - TOP BLAZE TUNA,
UNAGI SAUCE, FRIED LEEK

CALIFORNIA 13,5 €

SALMON, AVOCADO, CUCUMBER, SURIMI (INSI-
DE), TOP TOBIKKO, MAYONESE KEWPIE

SPIDER 14,5 €

CRAB - TOP AVOCADO, MAYONESE KEWPIE,
SALMON IKURA

TIGER ROLL 13,5 €

SALMON, AVOCADO, PHILADELPHIA (INSIDE)
- TOP SALMON AND AVOCADO, UNAGI SAUCE,
SESAME

TIGER ROLL ORIGINAL 15 €

SHRIMPS IN COCONUT FLOUR, AVOCADO IN-
SIDE - TOP BLAZE SALMON, UNAGI SAUCE,
TOASTED ALMONDS

SPECIAL URAMAKI ROLLS

[8 PZ]

SEA BASS 14,5 €

SEA BASS, AVOCADO, SALAD INSIDE - TOP
SCALBED, PONZU SAUCE, SESAME, FLOWERS

SHIMESABA 14,5 €

TUNA, CUCUMBER, AVOCADO, SALAD INSIDE -
TOP BLAZE SHIMESABA TOP, UNAGI SAUCE,
MAYONNAISE, SALMON IKURA

TIKI SHRIMPS 15 €

SURIMI, PHILADELPHIA, MANGO INSIDE -
TOP BLAZE SALMON AND COCONUT

TIKI SEA BASS 14 €

SEA BASS, SALAD, AVOCADO, SURIMI
INSIDE - TOP MANGO AND ALMONDS

TIKI SALMON 14,5 €

SALMON, MANGO, PHILADELPHIA INSIDE -
TOP RAW SALMON AND PISTACHIO

OCTOPUS 15,5 €

OCTOPUS TEMPURA, SHISO INSIDE -
TOP BLAZE SQUID, UNAGI SAUCE, MAYONESE
KEWPIE, CHIPS

FUTOMAKI (FRIED) 16 €

SALMON, AVOCADO, CUCUMBER, CARROTS,
SHRIMPS IN COCONUT FLOUR (FRIED)

HAWAIIAN POKE BOWL

MY SELECTION

CHEVICE 14 €

QUINOA, SEA BASS, TUNA, RED ONION, CUCUMBER, AVOCADO, JALAPENO, RADISH, CORN, LECHE DE TIGRE, LIME, MINT

CHIRASHI 13 €

RICE, SALMON, SEA BASS, SHISO, AVOCADO, CUCUMBER, SOY SPROUTS, PONZU, LIME, SESAME, SEAWEED

SHRIMPS 14 €

RICE, SHRIMPS IN COCONUT FLOUR, SHRIMPS, BEAN SPROUTS, WAKAME, ZUCCHINI, SWEET CHILI SAUCE, CARROTS, SESAME, PEANUTS, SEAWEED

TIKI SPICY 14 €

RICE AND QUINOA, SALMON, TUNA, MANGO, AVOCADO, CUCUMBER, MAYO, CHILI SAUCE, MANGO SAUCE, PEANUTS AND COCONUT

HAWAIIAN POKE BOWL

YOUR SELECTION

11 €

BASE
2 CHOICES

01.

- RICE QUINOA MIXED SALAD

02.

FISH:

2 CHOICES (ADD 1,5€)

- SALMON
 TUNA
 SEA BASS
 SQUID
 CEVICHE MIX
 RED SHRIMPS +2,50€

RAW

COOKED

- SHRIMPS
 SHRIMPS IN COCONUT FLOUR +2€
 OCTOPUS

 SURIMI
 SCOTTED SALMON 0,5€
 SCOTTED TUNA 0,5€

VEGETABLES :

4 CHOICES (ADD 1€)

03.

- JALAPEÑO
- PURPLE CABBAGE
- EDAMAME +0,50
- WAKAME +0,50
- AVOCADO +1
- MANGO +0,50
- CELERY
- FENNEL
- FRESH TOMATO
- CUCUMBER
- ZUCCHINI
- CARROTS
- BEAN SPROUT
- RED ONION
- CARAMELIZED ONION
- CORN
- GINGER
- SEASONAL FRUIT OR VEGETABLES

04.

SAUCES :

2 CHOICES (ADD € 0.50)

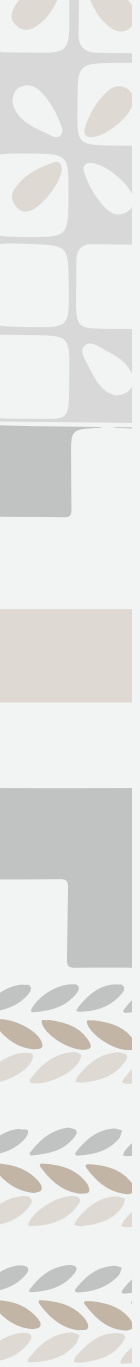
- GUACAMOLE +0,50 €
- AVOCADO SAUCE
- SOY SAUCE
- TERIYAKI SAUCE
- MAYO PICCANTE
- MAYO CORIANDER, GINGER & LEMON
- PONZU SAUCE
- MAYO WASABI
- SMOCKED HONEY SAUCE
- SWEET-CHILI SAUCE
- MANGO SAUCE +0,50 €
- MAYO KEWPIE +0,50 €
- TONGATZSU 0,50 €

DRESSING :

2 CHOICES (ADD € 0.50)

- HOMEMADE CHIPS
- SESAME
- PISTACHIO
- PEANUTS
- ALMONDS
- SEAWEED
- COCONUT

05.





Prodotti surgelati - I piatti sono preparati con materia prima congelata o surgelata all'origine.

Materie prime / Prodotti abbattuti in loco - Alcuni prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04. allegato III, sezione VIII, capitolo 3, lettera D, punto 3.

Allergeni - Il cliente è pregato di comunicare al personale di sala la necessità di consumare alimenti privi di determinate sostanze allergeniche prima dell'ordinazione. Durante le preparazioni in cucina, non si possono escludere contaminazioni crociate. Pertanto i nostri piatti possono contenere le seguenti sostanze allergeniche ai sensi del Reg. UE 1169/11

Allegato II: pesce e prodotti a base di pesce, molluschi e prodotti a base di molluschi, crostacei e prodotti a base di crostacei, cereali contenenti glutine, uova e prodotti a base di uova, soia e prodotti a base di soia, latte e prodotti a base di latte, anidride solforosa e solfiti, frutta a guscio, sedano e prodotti a base di sedano, lupini e prodotti a base di lupini, arachidi e prodotti a base di arachidi, senape e prodotti a base di senape, semi di sesamo e prodotti a base di semi di sesamo.



BOCCAPORTO

La barca dei 'Brasciola', a



anni '70



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SEGUICI SU

