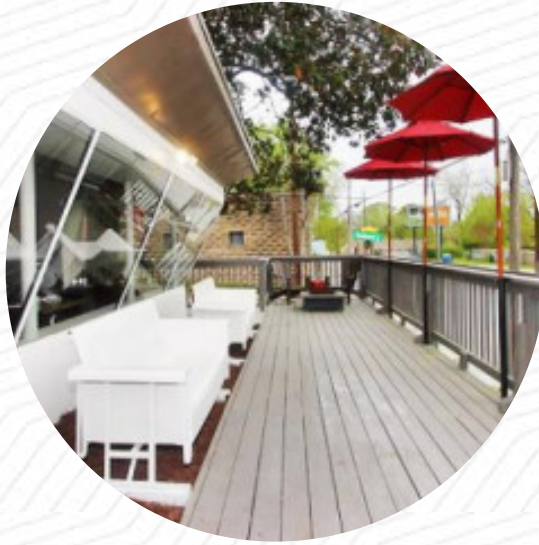


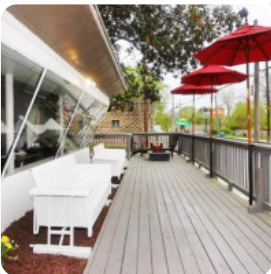


BoccaLupo Menu

<https://menuweb.menu>

753 Edgewood Ave NeGA 30307, Atlanta, United States

+14045772332 - <https://boccalupoatl.com/>



The restaurant from Atlanta offers **144** different **dishes and drinks** on [the menu](#) for an average price of \$25.7.

Dine on a blend of Italian and American cuisine at BoccaLupo in [Atlanta](#). The cozy yet laid-back ambiance is perfect for a romantic evening or catching up with friends. Owner and Executive Chef Bruce Logue, along with Chef Ben Clayton, are dedicated to offering guests innovative and delicious dishes. BoccaLupo's menu includes appetizers such as calamari in Sicilian tomato brodetto, marinated baby beets, and kale with roasted squash. Indulge in main courses like spicy meatballs, southern fried chicken, or black spaghetti with Calabrese sausage. Situated in Inman Park, BoccaLupo features an outdoor patio where diners can enjoy a meal while taking in the charm of the historic neighborhood. The restaurant has been highlighted in various publications, including Atlanta Journal-Constitution, Eater, and Atlanta Magazine. Additionally, BoccaLupo offers a four-course pasta tasting menu and accepts reservations.

Boccalupo Menu



Non Alcoholic Drinks

SPARKLING WATER \$2.5

Entrées

STEAK TARTAR

Vegetarian

CAULIFLOWER

Rice

RISOTTO

Sauces

TZATZIKI

Fish

SEA BASS

House Specialties

GREEN JACKET \$10.0

Dessert

PANNA COTTA

Soft Drinks

JUICE

Spirits

MARTINI

Penne

CALABRESE

Wine

MARSALA

Bourbon

OLD SOUL \$10.0

Italian Specialties

CACIO E PEPE

Beer On Tap

PERONI, ITALIAN LAGER \$4.5

Dehydration Prohibited

SOFT DRINKS ICED TEA \$2.0

Cocktail

BEFORE SUNRISE \$11.0

Chef's Tasting Menu

GREEN GARLIC RISOTTO \$19.0

Fresh

20 YOLK TAGLIATELLE \$19.0

Coastal Cocktails

THE SIREN \$10.0

Extruded

BOCCALUPO RAMEN,
COLLARD/PORK BRODO,
POACHED EGG, BOILED P-NUT \$18.0

Drinks

THE TOURIST \$12.0

Boccalupo Menu



DRINKS

Appetizer

CEVICHE

TARTARE

Beverages

COFFEE, HOT TEA ESPRESSO \$3.0

CAPPUCCINO ICED LATTE \$4.0

Rose

PARUSSO, ROSE, NEBBIOLO, 2011 \$9.0
PIEDMONT

LE MORETTE,
CORVINA/RONDINELLA/MOLINARA, \$42.0
2012 VENETO

Restaurant Category

ITALIAN

DESSERT

Pasta

PENNE

PAPPARDELLE

PASTA BOLOGNESE

Chicken

FRIED CHICKEN

CHICKEN PARM

SOUTHERN FRIED CHICKEN

CHICKEN PARMESAN

Cocktails

THE KIRKWOOD BULLY \$11.0

OAXACA FLAKA FLAME \$12.0

ELIZABETH INSPIRED \$11.0

THE PIRATES OF DARK WATER \$14.0

Sparkling

BORGOLUCE, PROSECCO \$45.0

FERRARI, BRUT ROSE \$63.0

VECCHIA MODENA LAMBRUSCO \$42.0

LA SCOLCA, SPARKLING CORTESE \$9.0

These Types Of Dishes Are Being Served

PASTA

DESSERTS

CHICKEN

SPAGHETTI

TUNA STEAK

SALAD

APPETIZER

Italy Whites

LIVON, PINOT GRIGIO, COLLIO, \$10.0
2011 FRUILI

I CLIVI, FRUILANO ,COLLIO, 2011 \$47.0
FRUILI

COPPO, LA ROCCA, GAVI, \$8.0
CORTESE, 2012 PIEDMONT

THEOR, CHARDONNAY, 2011 \$10.0
VENETO

GINI, SOAVE CLASSICO, \$12.0
GARGANEGA, 2011 VENETO

RUSSOLO, MULLER THURGAU, 2010 \$7.0
VENETO

ROCCA DELLE MACIE, VERNACCIA
DI SAN GIMIGNANO, 2012 \$38.0
TUSCANY

Boccalupo Menu



CASTELLO DI MAGIONE,
MONTERONE, GRECHETTO, 2011
LAZIO \$11.0

MASTROBERADINO, GRECO, 2012
CAMPANIA \$9.0

PLANETA, CHARDONNAY, 2010
SICILY \$78.0

Antipasti



ELIJAY FARM EGG,
SPECK, WHITE
ASPARAGUS, \$13.0
BUTTERBEANS, GREEN
GARLIC

CALAMARI IN SICILIAN TOMATO
BRODETTO WITH PINE NUTS AND
CAPERBERRIES \$11.0

B SPROUTS SMOKED BACON,
SHERRY VINEGAR, JALAPENO, \$8.0
BUFFALO GORGONZOLA

OCTOPUS MORTADELLA
SPIEDINO, SHELL BEANS, \$12.0
ESCAROLE, MARSALA

IOWA PROSCIUTTO, PIADINA, MY
RICOTTA, PINEAPPLE MOSTARDA \$12.0

ROMAN FRIED CAULIFLOWER, MINT, \$9.0
CAPERS, MEYER LEMON

MIXED LETTUCES, PEPPERED
GOAT CHEESE, RADISH, \$10.0
TURMERIC, ASIAN PEAR

PASTA MAKERS CAESAR, LITTLE
GEMS, OAKED FISH SAUCE, \$10.0
BOTTARGA, PARM

SMOKED PORCHETTA
BRUSCHETTA, TUSCAN \$11.0
ARTICHOKES, THAI BASIL, SALATA

GA. SHRIMP FRITTO MISTO, GREEN
VIDALIAS, BROCCOLINI, FRIED \$13.0
LEMON

BURRATA

Beers

NEW HOLLAND, FULL CIRCLE,
KOLSCH-STYLE, HOLLAND, MI \$5.0

ALLAGASH WHITE, BELGIAN STYLE
WHEAT, PORTLAND, ME \$6.3

ANDERSON VALLEY, 'SUMMER
SOLSTICE', SUMMER WHEAT, \$4.3
BOONVILLE, CA

VICTORY, PRIMA PILS, PILSNER,
DOWNINGTON, PA \$5.8

ORIGINAL SIN CIDER, NEW YORK,
NY \$5.5

THREE TAVERNS, SINGLE INTENT,
BELGIAN-STYLE SINGLE, DECATUR, \$5.5
GA

WESTBROOK, ONE CLAW, RYE
PALE ALE, MT. PLEASANT, SC \$5.3

SMUTTYNOSE, FINESTKIND, IPA,
PORTSMOUTH, NH \$5.8

WILD HEAVEN, ODE TO MERCY,
IMPERIAL BROWN ALE, DECATUR, \$6.0
GA

FINCH'S, BLACK IPA, 16OZ CAN,
CHICAGO, IL \$7.0

NORTH COAST, OLD RASPUTIN,
RUSSIAN IMP. STOUT, FORT BRAGG, \$6.8
CA

DOGFISH HEAD, PALO SANTO
MARRON, AGED BROWN ALE, \$8.0
MILTON, DE

MILLER HIGH LIFE, 16OZ CANS,
MILWAUKEE, WI \$3.5

Everything Else

HETZSOLO, TOKAJI FURMINT, 2011
HUNGARY \$10.0

DOMAINE LAFFOURCADE, CHENIN
BLANC, 2010 SAVENNIERES, \$55.0
FRANCE

SEAMUS, PEARL, PINOT GRIS,
CENTRAL COAST, CA \$54.0

Boccalupo Menu



THE G SPOT, VERMENTINO/FIELD BLEND, CA \$38.0

J. DUSI, PINOT GRIGIO, 2012 PASO ROBLES, CA \$32.0

LOVEBLOCK, SAUVIGNON BLANC, 2012 MARLBOROUGH, NEW ZEALAND \$44.0

LORINON, TEMPRANILLO/GRACIANO, RIOJA, 2009 SPAIN \$11.0

COOPER HILL, PINOT NOIR, 2012 WILLAMETTE VALLEY, OR \$10.0

PAZZO, SANGIOVESE/CABERNET, 2012 NAPA VALLEY, CA \$66.0

BACIO DIVINO, CABERNET, BECKSTOFFER TO KALON, 2010 NAPA VALLEY, CA \$140.0

NADIA, CABERNET, 2011 SANTA BARBERA, CA \$38.0

SUR DE LOS ANDES, MALBEC, 2012 ARGENTINA \$9.0

WILLIAM FEVRE, ESPINO, CARMENERE, 2009 MAIPO VALLEY, CHILE \$41.0

Uncategorized

WILD BOAR EGGPLANT BAKED PENNE, POMODORO, SPROUT PARM SALAD \$19.0

CRISPY WHITE LASAGNA, FONTINA FONDUTTA, WATERCRESS \$16.0

SOUTHERN FRIED CHICKEN PARM \$19.0

HAND ROLLED GARGANELLI, CHICKEN VEAL RAGU, BORLOTTI BEANS, ESCAROLE \$15.0

WIDE PAPPARDELLE, BOLOGNESE GRAVY, AMERICAN PARM \$15.0

CHICKEN LIVER RAVIOLI \$18.0

BIG PENNE, POMODORO, MAMBO'S BASIL, MY RICOTTA \$14.0

BLACK SPAGHETTI, HOT CALABRESE SAUSAGE, RED SHRIMP, SCALLIONS \$19.0

BUCATINI, SMOKED BACON, RED ONION, THICK POMODORO, PECORINO \$16.0

LINGUINI, CARAMELIZED SPROUTS BROCCOLINI, LEMON, CAPERS, ASIAGO \$16.0

WES'S GELATO OUR COOKIES \$6.0

HUCKLEBERRY PANNA COTTA, COOKIE CRUMBS \$8.0

GINA D'S ZEPPOLE, CHOCOLATE BUDINO SAUCE \$7.0

PULLED EVOO POUND CAKE, MEYER LEMON CURD, RHUBARB, MARASCHINO CHERRY \$8.0

MARIA'S COCOA CAKE, SQUID INK BUTTERCREAM, WHIPPED RICOTTA, PECANS \$7.0

Italy Reds

RIVA LEONE, BARBERA, 2011 PIEDMONT \$7.0

MAURO FRANCHINO, NEBBIOLO, GATTINARA 2005 PIEDMONT \$72.0

PIO CESARE, BARBARESCO, NEBBIOLO, 2008 PIEDMONT \$105.0

BUSSOLA, VALPOLICELLA RIPASSO, RONDINELLA/MOLINARA, 2009 VENETO \$62.0

AMMIRAGLIA, CABERNET/CAB FRANC, MAREMMA, 2012 TUSCANY \$10.0

CAMPI NUOVI, SANGIOVESE/CABERNET/MERLOT, 2011 TUSCANY \$13.0

FRESCOBALDI, POMINO, PINOT NERO, 2008 TUSCANY \$65.0

BIONDI SANTI, SASSOALLORO, SANGIOVESE GROSSO, 2009 TUSCANY \$64.0

Boccalupo Menu



POGGIO ANTICO, BRUNELLO DI
MONTALCINO, SANGIOVESE, 2008 \$125.0
TUSCANY

NIRO, MONTEPULCIANO
D'ABRUZZO, 2008 ABRUZZO \$9.0

KAJANERO, PALLAGRELLO
NERO/CASAVECCHIA/PIZZUTELLA, \$10.0
2011 CAMPANIA

MASTROBERADINO, AGLIANICO,
TAURASI, 2007 CAMPANIA \$100.0

SELLA MOSCA, CANNONAU, 2009 \$42.0
SARDEGNA

TASCA, LAMURI, NERO D'AVOLA,
2011 SICILY \$42.0

CASTELLUCCIMIANO, MARAVITA,
PERRICONE, 2008 SICILY \$110.0

DONNAFUGATA, MILLE E UNA
NOTTE, NERO D'AVOLA, 2007 \$190.0
SICILY

Ingredients Used

SEAFOOD

CHEESE



SAUSAGE

KIMCHI

TORTELLINI

HALIBUT

BEEF

CHOCOLATE

SHRIMP

YELLOWTAIL

CORN

HONEY

CREAM CHEESE

BUTTER

SYRUP

MUSHROOMS

KALE

BRUSSEL SPROUTS

TOMATO

WATERMELON

PARMESAN

Boccalupo

753 Edgewood Ave NeGA 30307,
Atlanta, United States

Opening Hours:

Saturday 05:30 -22:00

Wednesday 05:30 -22:00

Thursday 05:30 -22:00

Friday 05:30 -22:00

Made with menuweb.menu

