

LA TERRAZZA DEL BOFF

*"At '**La Terrazza del Boff**' every moment is savored slowly at the table.*

Fresh, seasonal ingredients, handpicked with care, are transformed into dishes with bold flavors and vibrant colors. Every detail celebrates Mediterranean taste and simplicity. A cuisine that follows the rhythm of nature, balancing lightness with the pure pleasure of time shared together."

A COVER CHARGE OF 3 EUROS IS APPLIED IN THIS RESTAURANT

FROM OUR KITCHEN

OUR APPETIZERS

A beginning between land, lake, and sea

Red prawn carpaccio: Peach coulis and fine chilli threads with a gently spicy note.	24
Tuna Tartare - Scented with lime, diced mango and Garda DOP extra virgin olive oil.	19
Vitello tonnato - Veal cooked at low temperature, tuna sauce and caper blossoms.	18
Boff Caprese - <i>Tomato carpaccio, burrata tufts, pane carasau and basil oil.</i>	16
Carne salada carpaccio - <i>Field greens, Monte Veronese cream and Amarone della Valpolicella reduction.</i>	18

FROM OUR KITCHEN

OUR STARTER

Fresh homemade pasta and bold flavors

- Three-tomato gnocchi with burrata** - San Marzano, sweet yellow tomatoes and red cherry tomatoes, with a heart of Apulian burrata. 17
- Cacio e pepe tagliatelle & tuna sashimi**- A bold encounter between Roman tradition and the freshness of the sea. 21
- Seafood calamarata** - Prawn, courgette flowers and fresh citrus notes of lime. 20
- Maccheroncini with white ragù** - Monte Veronese cream and shavings of black summer truffle from Monte Baldo. 18
- Octopus and potato raviolo**- *Handmade filled pasta, tossed in butter scented with Garda citrus fruits and mint.*

FROM OUR KITCHEN

OUR MAIN DISHES

Low-temperature-cooked lemon octopus - Served with chimichurri sauce and sweet potato purée.	26
Beef fillet - Enriched with a forest-berry reduction, contrasted by a delicate rocket emulsion.	30
Grilled tuna - Hazelnut crumble, pepper gazpacho and caramelised onion.	27
Swordfish fillet - Cherry tomatoes, olives and capers for an explosion of Mediterranean flavours.	25
The garden at the table - Aubergine flan, crunchy vegetables in two textures on a velouté of young peas.	18
Bone-in rib steak - Served with rosemary roast potatoes.	33

FROM OUR KITCHEN

SIDE DISHES

Grilled vegetables (zucchini, eggplant, bell peppers)	7
Baked potatoes	6
French fries	6
<i>Mixed salad (iceberg lettuce, carrots, cherry tomatoes)</i>	7

KIDS MENU

Tortellini with cream and ham	12
Pennette with tomato and Basil	12
Chicken cutlet with chips	14
Hot dog and fries	10

*Allergen information is available by scanning the QR code in the digital menu

BOFF SIGNATURE PIZZAS

LA BOFFENIGO

17

Buffalo mozzarella, fried aubergines, caramelised onion and basil oil.

SAN VIGILIO

19

Buffalo mozzarella and courgette flowers; added after baking: smoked salmon, fresh cheese, lemon zest and pistachio crumble.

LA DOLCE VITA

18

San Marzano tomatoes; added after baking: burrata, cured ham, rocket, cherry tomatoes and basil.

LA CANTABRICO

18

San Marzano tomato, garlic, oregano, cherry tomatoes, burrata and Cantabrian anchovies.

MEDITERRANEA IN FIORE

17

San Marzano tomato, fiordilatte, tuna fillets in extra virgin olive oil, caramelised onion and caper blossoms.

BOFF CLASSIC PIZZAS

LA DIAVOLA

15

San Marzano tomato, fiordilatte, spicy salami, cherry tomatoes, n'duja and basil oil.

POMODORI CON BUFALA

15

San Marzano tomato, buffalo mozzarella, roasted yellow tomato and basil oil.

CAPRICCIO

15

San Marzano tomato, fiordilatte, artisan cooked ham, artichokes, mushrooms, olives and basil.

ORTO D'ESTATE

14

San Marzano tomato, fiordilatte and seasonal vegetables.

CALZONE

14

San Marzano tomatoes, mozzarella, ricotta, cooked ham.

MARGHERITA

10

San Marzano tomatoes, fiordilatte, olive oil, basil.

**REGULATION CEE 1169/2001 D.L. NO.109 OF JANUARY 27, 1992, SECTION
III - D.L. NO.114/2006
OUR DISHES MAY CONTAIN ALLERGENS**



**ATTENTION: TO CONSULT THE LIST OF ALLERGENS IN EACH DISH,
PLEASE SCAN THE QR CODE AND ACCESS THE DIGITAL MENU**