

2 COURSE
€24.00

3 COURSE
€28.00

NO SERVICE CHARGE*

Early Bird Menu

MONDAY TO FRIDAY FROM 4PM TO 6PM

Starters

Baked King Prawns

with cherry tomato, garlic & chilli,
with Crusty bread (1,2,7)

Homemade Chicken & Port Pate

with crisp bread &
homemade red onion jam (1)

Deep Fried Golden Garlic Mushrooms

with garlic & parsley mayonnaise (1,3,7)

Bochelli Crisp Panchetta & Sundried Tomato Caesar Salad (1,7)

Bowl of Homemade Minestrone Soup

with crusty bread (1,13)

Fresh Tomato & Basil Pesto Bruschetta (1,7)

Desserts

Homemade Banoffee (1,7)

Chocolate Covered Profiteroles (1,7)

Death by Chocolate (3,7)

Homemade Cheesecake (1,7)

Selected tower of Ice Cream
with choice of sauce - chocolate,
strawberry or mango (7)

Main Courses

8oz Irish Sirloin Steak

with sauteed onions & mushrooms,
chips & salad garnish (1,10)
(supplement €5)

Pan-fried Fillet of Hake

with ragù of Italian roast vegetables &
spiced cannellini beans (4,9,13)

Oven Baked Chicken Parmaginio

Fillet of chicken topped with tomato sauce,
mozzarella & parmesan (1,3,7,9)

Meat or Vegetable Lasagne

with garlic bread & choice of
tossed salad or chips (1,3,7,9)

Today's Chef Pasta Special

Please ask server for details

(May contain 1,2,3,4,7,9,14,15)

Please ask your server for allergens list for today's Pasta Special)

Assorted Mushroom & Baby Spinach Risotto

with fresh parmesan & basil pesto (7)

Traditional Fresh Fish n' Chips

in light crisp batter with tossed salad
& homemade tartare sauce (1,4,7)

10" Margarita Pizza

with a choice of two toppings (1,4,7)

Bochelli's Full Bar Drinks

Cocktail List

ALL COCKTAILS €10

Whiskey Sour

Kilbeggan Whiskey, sugar syrup,
vegetable extract, lemon juice



Pornstar Martini

Vanilla vodka, passionfruit,
sugar syrup, lime juice



Mojito

White rum, sugar syrup,
soda water, fresh mint



Cosmo

Vodka, cranberry juice,
cointreau, fresh lime juice



Bellini

Peach purée, peach snaps, prosecco



Kir Royale

Crème de cassis, champagne

Aperol Spritzer

Aperol, Prosecco, Splash of Soda water

Spirits

Gin & Mixer	7.50
Vodka & Mixer	7.50
Bacardi & Mixer	7.90
Whiskey 5.50 & Mixer	6.80
Spiced Rum & Mixer	7.00
Brandy 6.00 & Mixer	9.00
Baby Guinness Shot of Tia Maria & Baileys	6.00

Drinks

HOUSE WINES

	Glass	Bottle
Trullo Red, Italy	8.75	30.00
Trullo White, Italy	8.75	30.00
Via Romana Pinot Grigio, Italy	9.00	30.00
Via Romana Merlot, Italy	9.00	30.00
F de Skalli Sauvignon Blanc, France	9.25	31.00
F de Skalli Caberent Sauvignon, France	9.25	31.00

RED

Novecento Appasimento, Italy		38.00
Radica Montepulciano, Italy	10.50	37.00
Aloe Tree Shiraz, South Africa		31.00
Domus "88" Primitivo, Italy		36.00
Barbarians Malbec, Argentina		41.00
La Smilla Barbera D'asti, Italy		34.00
Aradon Rioja Crianza, Spain		36.00
Chateau Montfirin Organic Cote du		39.00

WHITE

Casamatta Bianco Organic Vermentino, Italy		41.00
Gandin Sauvignon Blanc, Italy		40.00
La Smilla Gavi, Italy		39.00
Terre Borboniche Falanghina, Italy		35.00
Hei Matua Sauvignon Blanc, New Zealand	10.00	34.00
Morro O Conto Albarino, Spain		38.00

ROSE/SPARKING

Esperance Rose, France	9.50	32.00
Stocco Prosecco Frizzante		36.00

BEER

Peroni Bt (GF)	5.70
Krombacher Bt (NA)	5.70
Carlsberg	3.90/5.70
Guinness	3.70/5.40
McIvors Cider	3.80/5.70
Krombacher	3.85/5.70
Peroni Glass 3.90 Pint 5.70	

MINERALS

Pepsi /Pepsi Max	3.20
7up Free	3.20
Club Zero	3.20
Still Water	3.20
Sparkling Water	3.50
Apple Juice	3.50
Orange Juice	3.50

Bochelli



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OPENING TIMES

Monday - Thursday 12pm - 9pm

Friday - Saturday 12pm - 10pm

Sunday 12pm - 9pm

Bochelli, Church Road, Greystones, A63 X920

(01) 287 3625

info@bochellisrestaurant.com

www.bochellisrestaurant.com



Starters		Chef's Favourites	
Meatballs	8.50	10oz Sirloin Steak	28.00
Traditional Italian-style meatballs in spiced tomato sauce, topped with mozzarella cheese (1,3,9)		10oz sirloin steak cooked to your liking, served with choice of sauce, chips and onion ring (1,7,15)	
Garlic Mushrooms	8.50	Bochelli's Surf n' Turf	34.00
Breaded and cooked till golden, mushrooms with garlic and herb mayonnaise (1,3,7)		Medallions of fillet steak and buttered king prawns, served with pepper sauce, chips and onion rings (1,2,7,15)	
Mozzarella Fritters	8.50	Filetto al Pepe	29.00
Wedges of mozzarella cheese, golden fried and served with our own homemade garlic aioli (1,3,7)		Medallions of fillet steak cooked in brandy cream and peppercorns, served with chips and onion rings (1,7,15)	
Garlic Pizza Bread	8.00	8oz Fillet Steak	34.00
Garlic and herb pizza bread baked and topped with mozzarella (1)		8oz fillet steak cooked to your liking, served with peppercorn sauce, chips and onion rings (1,7,15)	
Arancino	8.50	Chicken Mushroom	18.50
Risotto and mozzarella fritters in tomato, chilli & basil sauce (1,3,7,9)		Grilled chicken fillet in cream and mushroom sauce, finished with parmesan shavings, served with mashed potatoes and steamed vegetables (1,7,15)	
Caprese Salad	9.50	Chicken Cacciatore	18.50
Buffalo Mozzarella, ripened tomato & fresh basil salad, with basil pesto and garlic croutons (1,7)		Grilled chicken fillet in red wine and Bochelli tomato sauce, served with mashed potatoes and steamed vegetables (9,15)	
Italian Bruschetta	7.50	Chicken Diavola	18.50
Fresh tomato and basil on crisp garlic bread with extra virgin olive oil drizzle (1)		Escalope of chicken marinated in chilli and Cajun oil, grilled and served with sweet chilli tomato sauce, served with mashed potatoes and steamed vegetables (9)	
Minestrone Soup	6.00	Chicken Parmiggiano	18.50
Special Italian vegetable soup with homemade bread (1,13)		Chicken breast breaded and topped with tomato sauce, mozzarella & parmesan, served with chips and salad. (1,2,7,9) Add buttered prawns – €5.00	
Chicken Liver Pate	9.50	Slow Cooked Pork Belly	25.00
Our own chicken liver & port and orange pate with crisp bread and homemade red onion marmalade (1,15)		Succulent Belly of Pork served with black pudding and apple mash, and apple cider sauce (3,4,15)	
Crispy Bacon Caesar Salad	9.00	<div>All Beef Supplied is 100% Irish and fully traceable</div>	
Traditional Caesar salad with crisp Italian pancetta and croutons. (1,3) Add chicken – €3.00			
Goat Cheese Crostini	9.50		
Warm goat cheese served on toasted home baked bread with poached pear and red onion marmalade (1,7)			
Garlic Dough Balls		<div>Kiddies</div>	
Served with garlic butter & basil pesto (1,7)			
Half Dozen 6.50 Baker's Dozen 12.00			
Bochelli's Focaccia			
Crisp pizza base, oven baked with garlic & oregano and, topped with basil tomato & black olives (1,7)		Dough Balls with Garlic Butter (1,7)	
6" for 1 person 7.00 12" for 2 persons 13.50		6" Margherita Pizza with 2 Toppings (1,4,6)	
		(Choice of ham, pineapple, mushroom, tuna, pepperoni (hot & spicy!) or sweetcorn)	
		Kiddies' Meal Deal (7)	
		Add a soft drink and a scoop of ice cream to any one of the options above	

Seafood		Pasta	
Starters		Note Egg Allergens: Tagliatelle Pasta and Lasagna Pasta contains Egg Penne Pasta, Spaghetti Pasta and Gluten Free Pasta does not contain Egg	
Garlic & Chilli Prawns	11.00	Tagliatelle Bolognaise	14.00
King Prawns cooked in garlic butter, chilli and cherry tomatoes, served with crusty bread (1,2,7)		Traditional Italian bolognaise sauce with fresh ground beef and our house tomato sauce (3,9)	
Tempura Prawns	11.50	Tagliatelle Pollo Funghi	15.50
Tempura battered king prawns served with sweet chilli sauce and mixed leaves (1,2)		Pan fried fillet of chicken strips and fresh mushrooms with cream basil sauce and parmesan shavings (3,7)	
Crab Claws	14.00	Beef Lasagna	14.50
Crab claws cooked in garlic butter, chilli and cherry tomatoes, served with crusty bread (1,2,7)		Beef lasagne, Bochelli's tomato sauce and fresh pasta sheets smothered with mozzarella cheese (1,3,7,9)	
Fresh Mussels in Tomato Sauce	9.00	Spaghetti Carbonara	14.50
Fresh Irish mussels in chilli, garlic and our chef's fresh tomato sauce (1,9,14)		Italian pancetta in traditional carbonara sauce with white wine cream (3,7,15)	
Calamari Fritter	9.50	Penne Mare & Monti	22.00
Deep fried calamari rings with lemon & herb mayonnaise (1,3,7,14)		Penne pasta with strips of fillet beef, with succulent prawns and mussels in rich tomato & herb sauce, finished with cream and basil pesto (2,7,9,14,15)	
Pan Seared Scallops	14.00	Penne Arrabbiata	13.00
Pan Seared Scallops with Black Pudding and crisp Pancetta on a bed on celeriac Puree (1,7,14)		Penne pasta cooked in Bochelli tomato sauce with fresh basil, chilli and finished with parmesan cheese (3,9)	
Main Courses		You may select your Arrabbiata with the following: Vegetables – additional €2.00 Chicken – additional €3.00 Prawn (2) – additional €4.00	
Fillet of Seabass	28.00	Spaghetti Mussels	15.00
Pan-seared fillet of seabass served with mussels and king prawns in saffron cream sauce, served with mashed potatoes and steamed vegetables (2,4,7,14)		Fresh mussels, steamed and cooked in tomato & chilli sauce with spaghetti pasta, topped with our own basil pesto (3,9,14,15)	
Fillet of Seatrout	25.00	Penne Salmon	16.50
Pan-seared fillet of seatrout served with Hollandaise sauce and mashed potatoes (3,4,7)		Fresh salmon in white wine, caper and cream tomato sauce (3,4,7,9,15)	
Assorted Seafood Medley	32.00	Tagliatelle Bochelli	16.50
Selection of fresh seafood served with baby boiled potatoes, white wine saffron cream and crusty bread (1,2,4,7,14)		Infusion of chicken and pancetta with field mushroom and Bochelli's tomato sauce (3,7,9,15)	
Seafood Fettuccini	22.00	Contadina	16.50
Selection of fresh seafood cooked in cherry tomato sauce, garlic and local samphire (1,2,3,4,9,14)		Pan-fried chicken strips with fresh broccoli, sundried tomato & toasted pine nuts in olive oil, oregano, garlic and chilli finished with fresh basil pesto (3,7,15)	
Traditional Fish & Chips	17.50	Vegaterian Lasagna	14.50
Battered fresh fish of the day served with chips, tossed salad and homemade tartare sauce (1,4,7)		Layered aubergine and buffalo mozzarella lasagne with roasted pepper and fresh basil, smothered in Bochelli special tomato sauce. Topped with parmesan shavings (1,3,7)	
Swordfish (when available)	28.00	Tortellini	14.00
Pan Seared Swordfish served on a bed of Rustic Tuscan Vegetables (4,9,13)		Ricotta & spinach filled tortellini shells in white wine cream and fresh basil pesto (1,3,7)	
Roast Hake	26.00	Gluten-free pasta is available. All sauces can be made celiac-friendly. Some Pasta may contain 1 and 3, Please ask waiter for details.	
Roasted fillet of Hake with steamed Mussel broth, baby potato and roast fennel (4,7,14)			
Scallop and Prawn Linguini	28.00		
Scallop and King Prawn, cherry tomato, samphire in a Saffron cream sauce (1,2,3,7,14,15)			

After Dinner Drinks		Teas & Coffees	
Sambucca	6.50	Irish Coffee	7.20
Tia Maria	6.50	French Coffee	8.00
Limoncello	6.50	Calypso Coffee	7.20
Baileys	6.50	Baileys Coffee	7.20
Green Tea	3.50	Cappuccino	3.95
Herbal Tea	3.00	Latte	4.00
Lyons tea	3.00	Americano	3.50
Expresso	3.50	Mocha	4.00
		Coffee Affogato	4.00

Pizza		Side Orders	
Margarita	12.50	Chips	4.00
Bochelli special pizza sauce, topped with grated mozzarella cheese (1,7)		Garlic & Cheese Potato (7)	
Americana	15.00	Mashed Potato	
Bochelli special pizza sauce, grated mozzarella cheese, sliced mushrooms, spicy pepperoni sausage, roasted peppers and chilli flakes (1,7)		House Salad	
Shaynari	15.00	Garlic Bread (1)	
Bochelli special pizza sauce, grated mozzarella cheese, hot Cajun chicken, Sliced mushrooms and black olives (1,7)		Garlic Bread & Cheese (1,7)	
Tropicana	15.00	Traditional Italian-style Ratatouille (3)	
Bochelli special pizza sauce, grated mozzarella cheese, topped with sliced ham and lots of diced pineapple (1,7)		Fried Onion Rings (1)	
Jasonari	16.00	Portion of Home-baked bread with olive oil & chilli oil (1)	
Bochelli special pizza sauce, grated mozzarella cheese, hot spiced beef & Jalapeno peppers. Very hot, not for the faint-hearted! (1,7)		Steamed Vegetables	
Carne Amore	16.50	Extra Dips	
The perfect meat-lovers' pizza. Bochelli pizza sauce, grated mozzarella cheese, crisp Italian ham, pepperoni and chilli minced beef, all topped with an extra layer of mozzarella (1,7)		Desserts	
Aaronappa	15.00	Traditional Italian Tiramisu	
Bochelli special pizza sauce, grated mozzarella, smothered with all our favourite vegetables and topped with homemade basil pesto (1,7)		Italian savoiardi biscuits, mascarpone & lashings of booze (1,7)	
Rustica	16.00	Homemade Banoffee Pie	
Bochelli special pizza sauce, grated mozzarella, fresh anchovies, black olives, artichoke hearts and fresh grated parmesan cheese (1,4,7)		Biscuit base lavished with soft caramel fresh banana and cream (1,7)	
Frutti di Mare	17.50	Cream Filled Profiteroles	
Bochelli special pizza sauce, grated mozzarella cheese and selected fresh seafood, Basil pesto (1,2,7,14)		With silky and very naughty hot chocolate sauce (1,7)	
Bochelli Special	17.00	Sticky Toffee & Date Pudding	
Bochelli special pizza sauce, grated mozzarella, with fresh rocket Green grapes and sliced Parma ham then topped with parmesan shavings (1,7)		With indulgent carmel sauce, ice cream (1,3,7)	
Nualari	16.00	Selected Tower of Ice Cream	
Bochelli special pizza sauce, grated mozzarella, sliced Italian ham, whisked egg and finished with double mozzarella (1,3,7)		With choice of sauce - chocolate, strawberry or mango (7)	
Our House Calzone (Folded)	16.50	Our Own Flavoured Cheesecake	
Bochelli special pizza sauce, grated mozzarella cheese, fresh mushroom, roast red & green peppers, pepperoni & whisked egg (1,3,7)		Please ask your server for todays chefs choice (1,7)	
Quattro Formaggi	15.50	Death by Chocolate	
Bochelli special pizza sauce, grated mozzarella, blue cheese, feta cheese and shaved parmesan (1,7)		Gluten free rice flour - warm sticky chocolate cake with ice cream (3,7,8)	
DIY	17.00		
Choose any five toppings: ham, pineapple, mushroom, tuna, sweet corn, pepperoni, peppers, Cajun chicken, olives, anchovies, capers, artichoke, chilli beef		ALLERGENS	
Gluten-free pizza base is available for an additional €2. Please ask waiter for details.		1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and sulphites 13. Lupin 14. Molluscs 15. Sulphates	