

PRIVATE DINING & EVENTS



BOCCA DI LUPO



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"As they ate, they spoke of eating,
as always happens in Italy."
Salvo Montalbano

Jacob Kenedy opened Bocca di Lupo in November 2008. The restaurant has since received various awards and accolades for its stripped-down, honest regional Italian cuisine. Despite the buzzy feel and glamorous surroundings, we are a family business, a small and humble trattoria at...heart.

For further details please contact
Rosie on:

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Alternatively, fill out our enquiry form
[here.](#)

WHY CHOOSE US?

The Bocca di Lupo Private Dining Room is as distinctive as the restaurant itself. We are perfectly suited to hosting all manner of events and special occasions.

The room offers the same warm, heart-felt service and authentic regional Italian food for which we are renowned – in a more intimate setting.

There is no room hire charge except during the festive period, and Rosie will help you build your bespoke event.





THE ROOM & SERVICE

Newly decorated with Italian terrazzo wall panelling and wonderfully wild mythical paintings by artist Stewart Helm, the room seats up to 32 guests around a bespoke teak table designed by Martino Gamper. Complemented by glass, oil-lit candles, and pretty wildflower posies, our Private Dining Room is the perfect venue for your event.

The Private Dining Room can hold up to 32 guests as a maximum on our u-shaped table and up to 20 with a family style layout around the large rectangular table.

We can accommodate up to 45 standing guests, for a fizz & canape or buffet-style event.

All reservations are served by a dedicated team of waiters, and chefs, that will craft your evening specially for you.

TABLE LAYOUTS



THE FOOD

From our Classic three courses to our Baroque Maialino, there is a menu to suit every occasion.

Expertly designed by our Executive Chef, Jacob Kenedy, dishes are inspired by the humble trattorias of regional Italy, using only the finest seasonal ingredients.

We cook from the heart, to nourish body and soul and we aim to transport you to Italy for your evening with us.

Our menus celebrate all twenty regions of Italy, and are brutally elegant in their simplicity.

[Click here](#) for our current menus, which start at £57 for three courses. A special lunch menu is also available outside the festive period.

The menus change with the seasons and are published every quarter.





THE WINE

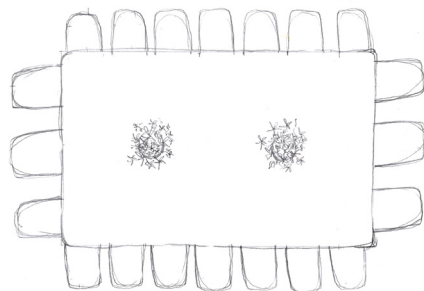
Our wine list changes in rhythm with the seasons. Each region has style of wine that best defines it – and Jacob is constantly tasting, refining, and updating our selection.

We pour only Italian wines, specialising in autochthonous grape varieties that is, grapes indigenous to Italian regions.

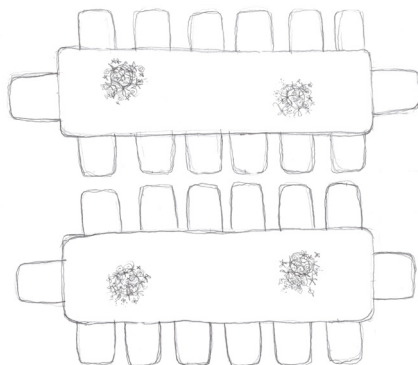
Phill, our Sommelier, will be happy to guide you through our list and select the best wines for your occasion.

[Click here](#) for our current menus, which change every quarter.

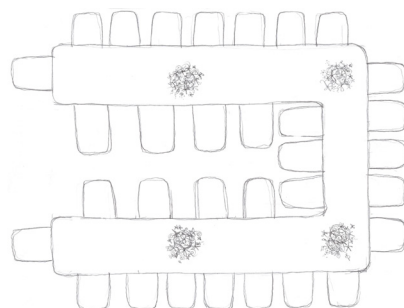
TABLE LAYOUTS



LAYOUT 1
FAMILY
20 PEOPLE MAX



LAYOUT 2
PARALLEL
28 PEOPLE MAX



LAYOUT 3
U-SHAPE
32 PEOPLE MAX

EXAMPLE WINTER 'BOCCA' MENU

ANTIPASTI • TO SHARE

Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Fish carpaccio, rosemary oil & orange zest	Veneto
Homemade coppa, crescentine & squacquerone	Emilia

PRIMI • TO SHARE

Pumpkin & <i>amaretti cappellacci</i> , brown butter, sage & parmesan	Lombardy
Pappardelle with duck ragu	Veneto

SECONDI • TO CHOOSE

Roast suckling pig, grapes, chestnuts, white wine & bay	Tuscany
Roast monkfish, salsa verde & wilted spinach with garlic	Sicily
Grilled treviso, walnuts, balsamic & gorgonzola	Lombardy

CONTORNI • TO SHARE

Roast pumpkin, potatoes, butter & sage	Lazio
Boiled vegetables with new seasonal olive oil	Tuscany

DOLCI • TO CHOOSE

<i>Bonet</i> - chocolate, coffee, amaretti & rum pudding	Piedmont
<i>Cassata Siciliana</i> - layered ricotta, marzipan, chocolate & sponge cake	Sicily
<i>Monte Bianco</i> - marron glace gelato, cream & chocolate	Valle d'Aosta



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