

PRIVATE DINING & EVENTS



BOCCA DI LUPO



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12 ARCHER STREET • LONDON • W1D 7BB • T: 020 7734 2223

"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-back, honest celebration of regional Italian cooking. Despite the restaurant's buzz and glamour, we are a family business, a small and humble trattoria at heart.

For further details please contact our events team on:

reservations@boccadilupo.com
+44 (0)20 7734 2223

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

WHY CHOOSE US?

The Bocca di Lupo Private Dining Room is as distinctive as the restaurant itself: an intimate characterful setting for celebrations, dinners and events of every kind.

Guests enjoy the same heartfelt service and authentic regional Italian cooking for which Bocca is renowned, in the privacy of their own room.

Our room hire fees vary by season and day of the week. Our team will work with you to create your perfect event.





THE ROOM & SERVICE

Decorated with Italian terrazzo wall panelling and wild mythological paintings by artist Stewart Helm, the room seats up to 32 guests around a bespoke teak table designed by Martino Gamper. Lit by softly glowing glass table lights and dressed with pretty wildflowers, our Private Dining Room makes a warm and distinctive setting for your event.

The room seats up to 32 guests around our u-shaped table, up to 28 across parallel tables, or up to 20 around one large family-style table.

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

Every reservation is looked after by our dedicated team of chefs and waiters, who will help make the occasion entirely your own.

TABLE LAYOUTS



THE FOOD

From our Classic three course menu to our Baroque Maialino feast, there is something to suit every occasion.

Designed by our chef patron Jacob Kenedy, our menus take inspiration from the humble trattorias of regional Italy and make the most of the finest ingredients. We cook from the heart, to nourish the body and soul, and transport you to Italy for an evening.

Our food celebrates all twenty regions of Italy, with dishes that are brutally elegant in their simplicity. Mens change with the seasons and are published quarterly.

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





THE WINE

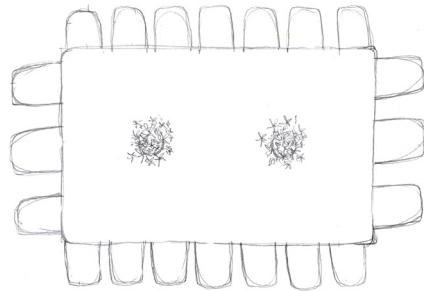
Our wine list changes in rhythm with the seasons. Each Italian region has its own distinctive styles, and Jacob is constantly tasting, refining and updating our selection.

We pour only Italian wines, with a particular love for autochthonous grape varieties - grapes native to Italy's individual regions.

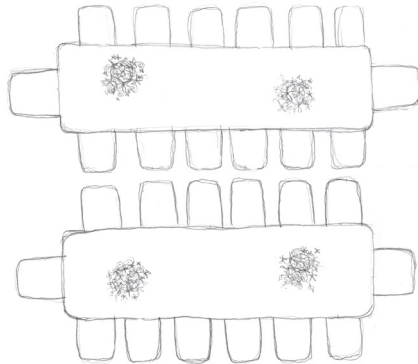
Phill, our Head of Wines, will be delighted to guide you through the list and select the best wines for your occasion.

[Click here](#) to view our current wine list.

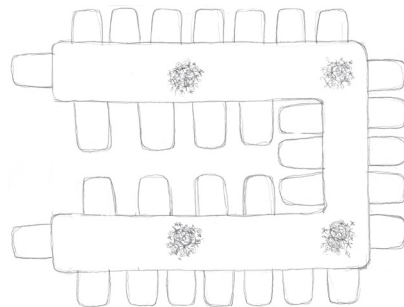
TABLE LAYOUTS



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
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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