



BOCCA DI LUPO

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

CANAPÉS

£12.50 per person for three canapés, £4.00 per person for every additional.

Canapes must be taken for the entire party

PESCE

Tuna tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

CARNE

Raw veal & lemon *crostino*

Grissini with bresaola & rocket

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

Rabbit lollipop with prosciutto, Marsala & sage

VERDURE

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Red pepper & pistachio pesto bruschetta

Fried pizza, raw tomato & basil (V)

Grissini with dried broad bean puree, chilli & mint dip (V)

Tomato, basil & oil tartare / bruschetta (V)

VINI

Alta Langa Millesimato Brut, Piemonte, Chardonnay, Pinot Noir
2020, £74

BOARDS

£12.50 per board, we suggest one board per 3 guests

PRE-DINNER SALUMI

To share (each board contains all the meats below):

Prosciutto di Parma

Mortadella

Tuscan fennel salame

VINO

Lambrusco, Villa Cialdini, Emilia £49 Red - Lambrusco Grasparossa, 2022

POST-DINNER FORMAGGI

To share:

Handmade ewes - milk cheeses from Fattoria Corzano e Paterno in Tuscany.

Served with home-made buckwheat crackers, pears, and chestnut honey.

The soft and sublime: Lingotto d'Oro & Buccia di Rospo

The pungent: Buccin

The complex: Dante & Ruota del Rey

And many other styles in between.

VINI

Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 2012, £56 500ml

CONTADINA

£37.00 per person, available at lunchtimes only

ANTIPASTI TO SHARE:

Plates of home-made <i>mangalitza coppa</i>	BDL
Burrata, dried broad bean puree, <i>cicoria</i> & chilli	Apulia

PRIMO TO CHOOSE:

Grilled home-made fennel sausage with lentils & <i>salsa verde</i>	Tuscany
Bucatini <i>cacio e pepe</i> with pecorino & black pepper	Rome

CONTORNO TO SHARE:

Whole round lettuces with lemon & fennel dressing	Rome
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DOLCE

Cannoli stuffed with sheep ricotta, chocolate & pistachio	Sicily
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VINI

Falanghina Beneventano 'Montecalvo', Campania, 2022 £33

Sangiovese 'Belial', Poggio Anima, Tuscany, 2020 £43

VERDURE

£57.00 per person

ANTIPASTI

Grilled, marinated peppers, caponata – aubergines, celery & tomato in *agrodolce*, *grissini* & *pane carasau* Puglia

Carosello cucumber & melon carpaccio, fresh mint Puglia

PRIMO

Chard & *scamorza* risotto Campania

SECONDO

Aubergine *parmigiana* baked with tomato, mozzarella & basil Campania

Whole round lettuce, lemon & fennel seed dressing Rome

DOLCE

Fresh mint *stracciatella* gelato Gelupo

VINI

Ribolla Gialla, Perusini, Friuli, 2022 £52

Aglianico 'Barillott', Paternoster, Basilicata, 2020, £49

CLASSIC

£58.00 per person

Option to add the pasta course (must be for the whole table) to share

ANTIPASTI: TO SHARE

Burrata, cicoria, dried broad bean puree & chilli *Puglia*

Carosello cucumber & sea purslane *Puglia*

PASTA: TO SHARE

+£14.00 per person

Ricotta tortelloni with brown butter, walnuts & sage *Emilia-Romagna*

Gnocchi with spicy sausage ragu, rosemary & pecorino *Rome*

SECONDI: TO CHOOSE

Aubergine *parmigiana* baked with tomato, mozzarella & basil *Campania*

Sea bream baked in salt, lemon *Liguria*

Grilled pork chop, rosemary & *friggiteli* peppers *Lazio*

TO SHARE:

Roast potatoes & onions with rosemary *Lazio*

Whole round lettuce, lemon & fennel seed dressing *Rome*

DOLCE

Bay leaf pannacotta *Piedmont*

VINI

White: Greco di Tufo, Molettieri, Greco, 2021, £73

Red: Barbera d'Alba, Giacomo Fenocchio, 2021, £65

VENETO

£70.00 per person

Vegetarians and vegans catered for a la carte at no surcharge

A series of courses to share, all market dependant:

ANTIPASTO

Sea bream carpaccio, orange zest & rosemary oil

PRIMO

Fritto Misto di Mare – likely to be red prawns, squid, market fish, vegetables & lemon slices

SECONDO

Baked whole fish (turbot, wild seabass, brill) with potatoes & a little tomato

Salsa verde

Whole round lettuce, lemon & fennel seed dressing

DOLCE

A lemon filled with its own sorbet

VINI

White: Soave Classico, Gini, Veneto, 2021, £62

Red: Valpolicella Classico, Speri, Veneto, 2022, £55

CARNE

£78.00 per person

ANTIPASTO

Crescentine (fried lardy breads) – homemade *coppa*, *finocchiona* & pickled aubergines Tuscany

PASTE: TO SHARE

Gnocchi with spicy sausage ragu, rosemary & pecorino Rome

Rigatoni with ricotta, guanciale & lemon Lazio

SECONDI: TO CHOOSE

Platters of mixed grilled meat – homemade sausages, quail, chops & offal resting on grilled bread & meat juices with *salsa verde* Tuscany

Roasted rosemary potatoes & onions Lazio

Watermelon, oregano & *Tropea* onion salad Lazio

DOLCI: TO CHOOSE

Bitter chocolate sorbet

VINI

White: Pecorino 'Peco' Terre di Chieti, Tollo, Abruzzo, 2022, £60

Red: Caccia al Piano Bolgheri Superiore, Cab. Sauv., Cab. Franc, Tuscany, 2019, £117

BOCCA

£79.00 per person

ANTIPASTI: TO SHARE

Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Sea bream carpaccio, rosemary oil & orange zest	Veneto
Mangalitza coppa, crescentine & squacquerone	Emilia-Romagna

PASTA & RISOTTO: TO SHARE

Ricotta tortelloni, butter, walnuts & sage	Emilia-Romagna
Pappardelle with duck ragu	Veneto

SECONDI: TO CHOOSE

Tagliata – grilled rare-breed sirloin, rosemary, balsamic, rocket & parmesan	Tuscany
Roast cod, peppers, olives, capers & tomato	Sicily
Gnocchi <i>alla Sorrentina</i> baked with tomato & mozzarella	Campania

TO SHARE:

Borlotti beans with tomato & basil	Campania
Spinach with garlic & chilli	Puglia

DOLCI: TO CHOOSE

Torta <i>caprese indecisa</i> – chocolate & lemon tart with limoncello cream	Lombardy
Bay leaf pannacotta	Piedmont
Blood orange granita, toasted almonds & mint	Sicily

+£6.00 per person option to add cheeses:

Italian cheeses with honeycomb & buckwheat crackers

VINI

White: *Greco di Tufo, Molettieri, Greco, 2021, £73*

Red: *Chianti Classico, Monteraponi, 2021, £64*

B.Y.O TRUFFLE (PIEDMONT)

Bring your own truffles, at least 20g per person

£92.00 per person excluding truffles

A series of courses to share:

ANTIPASTI

Carne cruda all'albese – veal tartare seasoned only with oil

Fonduta Valdostana, homemade *grissini*

PASTA

Tajarin all'uovo – pure egg-yolk *tagliolini* with a raw duck egg yolk & parmesan

SECONDO

Veal rossini – roast veal loin, seared *foie gras*, porcini

FORMAGGI

Cheese from *Corzano, Chianti*, with pears & truffle honey

DOLCE

Stracciatella gelato

VINI

White: *Chardonnay 'Bussiador', Aldo Conterno, Piedmont, 2020, £128*

Red – *Barolo 'Conca', Renato Ratti, Piedmont, 2018 £123*

BAROQUE MENU DI MARE

£93 per person (excluding antipasto)

Option to add an antipasto di mare course (must be for the whole table)

ANTIPASTO DI MARE

+£28.00 per person, served on one large board for up to 20 guests, or platters for 20+

Likely to include:

Langoustines with bottarga mayonnaise, native oysters, amberjack carpaccio with rosemary oil, tuna tartare with homemade crisps, little fritters of 'bianchetti', baby fish fry, smoked swordfish, marinated octopus, baked stuffed mussels, fried squid & lemon slices

Salads of avocado, fennel, artichokes & orange with golden *bottarga*

RISOTTO

An entire hollowed – out wheel of parmesan filled with truffle risotto

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

Grilled catch of the day, which is likely to include:

John dory, red mullet, monkfish, sea bream, langoustines, wild prawns & lobsters with white polenta & *gremolata*

DOLCE

Cornucopia - frozen, seasonal fruit filled with their own sorbets & dates filled with espresso gelato

VINI

White – Chardonnay 'Vom Kalk, Niedrist, 2020 £140

Red – Etna Rosso Prephyloxera 'Il Musmeci', Fessina 2007 £339 MAG

BAROQUE MENU MAIALINO

£90 per person (excluding primo)

Option to add a primo course of seafood pasta (must be for the whole table)

ANTIPASTO DI CARNE

Served on one large board for up to 20 or platters for 20 plus

Cured meats: homemade salame, 'nduja bruschetta, coppa & prosciutto

Cheeses: buffalo mozzarella, pecorino sardo, smoked ricotta & walnuts

Vegetables: grilled radicchio & balsamic, marinated grilled peppers, caponata, fried sage leaves & smoked, lightly cured, anchovies

Baskets of bread & homemade grissini accompany

PRIMO (OPTIONAL)

+£18.00 per person – Spaghetti with mussels, clams, tomato & ginger

Or

+£52.00 per person – Spaghetti with 1/2 native lobster, mussels, clams, tomato ginger

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

A whole roasted suckling pig & its crackling, grape & white wine sauce

Roasted potatoes & fennel

DOLCE

Gelato cupcakes in assorted flavours served with *zabaione* & warm chocolate sauce

VINI

White – *Piemme, Le Pupille 2019* £142

Red – *Amarone Classico, Bertani, 2013* £168