



# BOCCA DI LUPO

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

# CANAPÉS

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

Canapes must be taken for the entire party

## PESCE

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Tuna tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

## CARNE

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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

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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

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

# BOARDS

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

## PRE-DINNER SALUMI

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

Prosciutto di Parma

Mortadella

Tuscan fennel salame

## VINO

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

## POST-DINNER FORMAGGI

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**To share:**

A selection of Italian cheeses, served with home-made buckwheat crackers, pears & honeycomb

## VINI

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

# CONTADINA

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£37.00 per person, available at lunchtimes only

## ANTIPASTI TO SHARE:

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

## PRIMO TO CHOOSE:

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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:

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Whole round lettuces with lemon & fennel dressing	Rome
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## DOLCE

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Cannoli stuffed with sheep ricotta, chocolate & pistachio	Sicily
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## VINI

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*Falanghina Beneventano 'Montecalvo', Campania, 2022* £33

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

# VERDURE

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£45.00 per person

## ANTIPASTI

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

*Puglia*

## SECONDO

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*Radicchio* & *taleggio* lasagna

*Verona*

Whole round lettuce, lemon & fennel seed dressing

*Rome*

Spinach, garlic, pine nuts & raisins

*Ghetto*

## DOLCE

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*Torta Caprese indecisa* (chocolate and lemon) with limoncello cream

*Capri*

## VINI

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*Ribolla Gialla*, Perusini, Friuli, 2022 £52

*Aglianico 'Barilliott'*, Paternoster, Basilicata, 2020, £49

# CLASSIC

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£58.00 per person

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

## ANTIPASTI: TO SHARE

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

Caponata, marinated peppers & *pane carasau* *Puglia*

## PASTA: TO SHARE

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**+£14.00 per person**

Ricotta & spinach ravioli with butter & sage *Rome*

Rigatoni *amatriciana* – tomato, pecorino, *guanciale* & black pepper *Rome*

## SECONDI: TO CHOOSE

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

Sea bream baked in salt, lemon *Liguria*

Grilled pork chop marinated in honey & rosemary *Lazio*

## TO SHARE:

Roast potatoes & onions with rosemary *Lazio*

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

## DOLCE

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Bay leaf pannacotta *Piedmont*

## VINI

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

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

# VENETO

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£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

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Sea bream carpaccio, orange zest & rosemary oil

## PRIMO

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

## SECONDO

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

*Salsa verde*

Whole round lettuce, lemon & fennel seed dressing

## DOLCE

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Blood orange granita, toasted almonds & mint

## VINI

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

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

# CARNE

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£72.00 per person

## ANTIPASTO

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

## PASTE: TO SHARE

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Wild boar stracotto *pappardelle* Tuscany

## SECONDI: TO CHOOSE

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

Roast pumpkin, balsamic & sage Lazio

Cime di rapa with garlic & chilli Puglia

## DOLCI: TO CHOOSE

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Bitter chocolate sorbet Gelupo

## VINI

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

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



# BOCCA

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£79.00 per person

## ANTIPASTI: TO SHARE

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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

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Ravioli with spinach & ricotta, butter & sage	Rome
Pappardelle with wild boar <i>stracotto</i>	Tuscany

## SECONDI: TO CHOOSE

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<i>Tagliata</i> – 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, delicate squash & sage	Tuscany
Spinach with garlic & chilli	Puglia

## DOLCI: TO SHARE

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<i>Mini bombe calde</i> – little hot doughnuts with runny, rummy jam & chocolate sauce to dip	Lazio
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### **+£6.00 per person option to add cheeses:**

Italian cheeses with honeycomb & buckwheat crackers

## VINI

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

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

# B.Y.O TRUFFLE (PIEDMONT)

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Bring your own truffles, at least 20g per person

£85.00 per person excluding truffles

A series of courses to share:

## ANTIPASTI

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

*Fonduta Valdostana*, homemade *grissini*

## PASTA

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

## SECONDO

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

Spinach & oil

## FORMAGGI

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Italian cheeses, pears & truffle honey

## VINI

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

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

# BAROQUE MENU DI MARE

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£93 per person (excluding antipasto)

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

## ANTIPASTO DI MARE

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**+£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

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

## RIPOSO

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

## SECONDO

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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

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

## VINI

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

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

# BAROQUE MENU MAIALINO

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£90 per person (excluding primo)

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

## ANTIPASTO DI CARNE

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*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)

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**+£15.00 per person** – Spaghetti with mussels, clams, tomato & ginger

Or

**+£45.00 per person** – Spaghetti with 1/2 native lobster, mussels, clams, tomato & ginger

## RIPOSO

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

## SECONDO

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

Roasted potatoes & fennel

## DOLCE

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

## VINI

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White – *Piemme, Le Pupille 2019* £142

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