



# BOCCA DI LUPO

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

# MORSI - MOUTHFULS ON ARRIVAL

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£12.50 per person for three *Morsi*, £4.00 per person for every additional.

Must be ordered for the entire party

## PESCE

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Tuna tartare, orange, caper & pistachio

*Cozze gratinate* – grilled stuffed mussels

Fried sage leaf filled with anchovy

*Spiedino* of fried squid & lemon slices

## CARNE

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*Bresaola*, rocket & *caprino* (goat's cheese)

Fried olive stuffed with veal & pork

*Crescentine*, Parma ham & *stracchino*

Rabbit lollipop '*saltimbocca*' with prosciutto, Marsala & sage

## VERDURE

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Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Fried pizza, raw tomato & basil (V)

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

Grilled peas in their pods & lemon (GF)(V)

Winter tomato & buffalo mozzarella spiedini (GF)

## MORSI DI STAGIONE

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White crab, lemon & samphire bruschetta £5.50

Raw asparagus, lemon & tropea onion bruschetta £5.50

Fried baby artichokes £5.50

Fried lamb sweetbreads (when available) £5.50

Courgette flower stuffed with mozzarella & anchovy £7.00

## VINO

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TrentoDoc 'Maximum', Blanc de Blancs, Ferrari, NV £75

# FOR THE TABLE

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£10 per person for both, £6 for one:

## PRE-DINNER SALUMI

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Prosciutto di Parma, coppa, Tuscan fennel salame

## PRE-DINNER VEGETABLES

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Grilled marinated peppers, aubergines and courgettes

£9 per person:

## POST-DINNER FORMAGGI

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### To share:

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

## VINO

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Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 500ml  
£62

# SPRING LUNCH

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Available at lunchtime only

*Vegetarians and vegans catered for accordingly*

£29.00 per person, excluding the antipasto course

## ANTIPASTO

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**+£9 per person**

*House Salumi*

*BDL*

## PRIMO

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*Risi e bisi*

*Rice, peas & pancetta*

*Veneto*

## SECONDO: TO CHOOSE

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*Chicken panzanella*

*Asparagus, broad beans, peas & bread salad*

*Tuscany*

## DOLCE

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*Torta Barozzi*

*Almond, chocolate & rum cake*

*Lombardy*

## VINI

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White: Goldmuskateller (Moscato Giallo), Klaus Lentsch, Trentino, £68

Red: Pinot Nero Fuxleiten, Pfitscher, Trentino £70

# LAZIO

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£76.00 per person

## ANTIPASTI: TO SHARE

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*Baccala* – house salted cod cheeks

*Carciofi alla giudia* – whole fried artichokes

## PRIMO

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*Fettucine alla carbonara*

## SECONDO

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*Veal saltimbocca*

Escalope in prosciutto & sage, marsala & artichokes

## CONTORNI

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Mashed potatoes

Spinach

## DOLCE

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*Palle del Nonno*

Crispy ricotta & chocolate 'Grandpa's balls'

## VINI

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White: Est! Est! Est! Poggio del Gelsi, Cotarella, Lazio £59

Red: Refosco, Ermacora, Friuli £67

# BOCCA

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£67.00 per person, excluding the primo course

## ANTIPASTI: TO SHARE

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Artichoke salad	Veneto
Sea bream <i>carpaccio</i> , rosemary & orange	Veneto
Homemade <i>salumi</i>	BDL

## PRIMI: TO SHARE

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**+£12.00 per person**

<i>Fusilli</i> , <i>peperonata</i> & black olives	BDL
<i>Tagliatelle</i> with ragu	Emilia

## SECONDI: TO CHOOSE

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Ex-dairy sirloin, parmesan, rosemary & rocket	Tuscany
Monkfish & artichoke <i>spiedini</i> , lemon	Liguria
Asparagus <i>bassanese</i> With smashed egg and basil sauce	Lazio

## TO SHARE:

<i>Vignarola</i> Braised peas, broad beans, artichoke & lettuce	Lazio
Potatoes & rosemary	Mamma

## DOLCI: TO SHARE

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Mini <i>bombe</i> , chocolate sauce Fried little doughnuts	Lazio
Blood orange <i>granita</i> , almonds & mint	Sicily
<i>Pannacotta</i>	BDL

## FORMAGGI: OPTIONAL

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**+£9.00 per person**

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be: La Tur goat & sheep's cheeses, gorgonzola *dolce*, *pecorino Toscano*

## VINI

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White: Est! Est! Est! Poggio del Gelsi, Cotarella, Lazio £59

Red: Bolgheri Rosso 'Ruit Hora', Caccia al Piano £70

# BAROQUE MENU DI MARE

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£130.00 per person

*Vegetarians and vegans catered for accordingly*

## CICCHETTI

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*Board is laid out. Then begin waves of cicchetti:*

*Crostino di baccalà mantecato. Lightly pickled sardines & tropea onion, raw onions with capers & white balsamic. Fried squid & lemon slices, aubergine polpetta & raw artichoke salads.*

## RISOTTO

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An entire hollowed-out wheel of parmesan filled with risotto bianco is placed in the centre of the table. The waiter serves this tableside. Feel free to bring a truffle.

## RIPOSO

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To cleanse the palate, a miniature frozen Campari Spritz is served

## SECONDO

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For the main – a salt baked fish! Best of the market, likely bass or turbot

Agretti with butter and lemon

Boiled asparagus

Fried fennel

## DOLCE

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Big bowls of *Tiramisu*...to pick you up!

## VINI

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White: Fiano d'Avellino 'Alessandra', Di Meo, Campania £124 (£247 Magnum)

Red: Etna Rosso 'Dafara Galluzzo', Benanti, Sicily £94

# BAROQUE MENU DI CARNE

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£120.00 per person, excluding the primo course

*Vegetarians and vegans catered for accordingly*

## ANTIPASTO DI CARNE

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*Before guests sit, an epic 3-metre-long antipasto board is carried onto the room and set alongside the table, raised up on wooden blocks. It is laden with sheep ricotta & young broad beans in their pods. Young and mature pecorino. Grilled peas in their shells & lemon. Raw artichoke salad. Fried lambs sweetbreads & artichokes, bread & pane carasau.*

## PRIMO

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**+£16.00 per person**

*Saffron malloreddus, clams & bottarga  
Gnocchetti sardi*

## RIPOSO

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A little lemon sgroppino helps the stomach to settle.

## SECONDO

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Honey roasted lamb shoulders, slowly grilled, then finished on rosemary potatoes

Marinated peppers and a salad of escarole, garlic & lemon

## DOLCE

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*Pardulas and a little Mirto  
Ricotta and orange pastry*

## VINI

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White: 'Manditocai' Friulano, Livon, Friuli £84

Red: Taurasi Riserva 'Hamilton', DI Meo, Campania £159