



BOCCA DI LUPO

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

CANAPÈS

£14.00 per person for three pieces from any section, £4.00 per person for every additional choice.

Canapes must be taken for the entire party

PESCE / FISH

Tuna tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

CARNE / MEAT

Raw veal & lemon *crostino*

Grissini with bresaola & rocket

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

Rabbit lollipop with prosciutto, Marsala & sage

VERDURA / VEGETABLES

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Fried pizza, raw tomato & basil (V)

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

Red pepper & pistachio pesto *bruschetta* (V)

Tomato, avocado & basil tartare (V)

SUGGESTED APERITIFS

Fizz: Franciacorta 'Grande cuvee 'Alma' Brut Bellavista Chardonnay, Pinot Nero, Lombardy NV

Cocktail: Negroni Sbagliato – Red vermouth, bitters, Prosecco

BOARDS

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

PRE-DINNER SALUMI

To share:

Prosciutto di Parma

Home - made *mangalitza coppa*

Tuscan salami

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.

SUGGESTED DRINKS

Red fizz for salumi: *Lambrusco 'Concerto' Medici Ermete Emilia Red - Lambrusco Salamino, 2021*

Brandy for formaggi: *Vecchia Romagna*

CONTADINA

£29.00 per person

ANTIPASTO

Borlotti bean & red onion salad – rocket, oregano & red wine vinegar Tuscany

SECONDI

TO CHOOSE:

Rigatoni *alla Norma* with tomato, fried aubergine & ricotta salata Sicily

Homemade pork & chilli sausage, grilled potatoes Lazio

DOLCI

Cannoli stuffed with sheep ricotta, chocolate & candied orange Sicily

SUGGESTED WINES

White: Bolgheri Bianco 'Costa di Giulia', Michele Satta, Tuscany. Vermentino, Sauvignon, 2021

Red: Monteleccio, Sesti, Tuscany. Sangiovese, 2021

CLASSIC

£49.00 per person

ANTIPASTI

Burrata with dried broad bean puree, *cicoria* & chilli *Apulia*

SECONDI

TO CHOOSE:

Farfalle with pistachio pesto, courgettes & pecorino *Campania*

Sea bream baked in salt *Liguria*

Honey marinated pork chop, rosemary & garlic *Lazio*

TO SHARE:

Borlotti beans, tomato & basil *Campania*

Round lettuce & lemon dressing *Lazio*

DOLCI

TO CHOOSE:

Bonet – chocolate, coffee, *amaretti* & rum pudding *Piedmont*

Torta caprese indecisa – chocolate, almond & lemon torte *Tuscany*

Uva fragola sorbet *Veneto*

SUGGESTED WINES

White: *Trebbiano Spoletino 'Farandola' Filippo Umbria Trebbiano, 2020*

Red: *Refosco Ermacora Friuli Refosco, 2020*

QUINDICI

£68.00 per person

A series of courses to share:

ANTIPASTI

Truffled radish salad with pecorino, celeriac, pomegranate & parsley *Umbria*

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Orange muscat-head cheese with treviso *Tuscany*

PASTA

Tortelli of ricotta & burnt walnut pesto *Apulia*

SECONDI

Dogfish '*alla Palermitana*', breadcrumbed, with capers & ricotta salata *Sicily*

DOLCI

Brioche sandwich of hazelnut, pistachio & chestnut *gelati* *Sicily*

SUGGESTED WINES

White: Verdicchio di Matelica 'Vertis', Borgo Paglianetto, Marche. Verdicchio, 2020

Red: Pinot Nero, Carlotto, Trentino, 2019

AUTUNNO

£71.00 per person

A series of courses to share

ANTIPASTI

Castelfranco & <i>tardivo</i> salad with toasted hazelnuts & balsamic	Veneto
Truffled radish salad with pecorino, celeriac, pomegranate & parsley	Umbria

PASTE

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

SECONDI

Pheasant <i>alla cacciatora</i> braised with vinegar, white wine & olives	Tuscany
Roast Delica pumpkin with butter, parmesan & balsamic	Emilia Romagna

DOLCI

Bonet – chocolate, coffee, <i>amaretti</i> & rum pudding	Peidmont
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SUGGESTED WINES

White: Fiano d'Avellino 'Pietramara, I Favati, Campania, Fiano, 2021

Red: Brunello di Montalcino, Giuseppe Tassi, Tuscany, Sangiovese, 2017

BOCCA

£77.00 per person

ANTIPASTI: TO SHARE

Truffled radish salad, pecorino, celeriac, pomegranate & parsley	Umbria
Sea bream carpaccio with rosemary oil & blood orange	Veneto
Parma ham & fig	Emilia-Romagna

PASTE E RISOTTI: TO SHARE

Tagliatelle with girolles, garlic, parsley & parmesan	Lombardy
Pappardelle with venison ragu	Tuscany

SECONDI / MAINS: TO CHOOSE

Tagliata - rare-breed beef sirloin with rosemary, aged balsamic, rocket & parmesan	Tuscany
Grilled tuna with salmoriglio, rocket & fennel	Sicily
Aubergine parmigiana baked with mozzarella, parmesan, tomato & basil	Campania

TO SHARE:

Escarole with raisins & pine nuts	Campania
Roast potatoes & tropea onion	Lazio

DOLCI / DESSERTS: TO CHOOSE

Hazelnut gelato profiterole with chocolate sauce	Piedmont
La Tur with honeycomb & buckwheat crackers	Piedmont
Cannoli stuffed with sheep ricotta, chocolate & candied orange	Sicily

SUGGESTED WINES

White: Fiano d'Avellino 'Pietramara, I Favati, Campania, Fiano, 2021

Red: Brunello di Montalcino, Giuseppe Tassi, Tuscany, Sangiovese, 2017

BAROQUE MENU DI MARE

£110 per person

ANTIPASTO DI MARE

Raw langoustines, native oysters, sea bream carpaccio, sea bass carpaccio, 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*

PRIMI / RISOTTO

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

RIPOSO

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

SECONDI / MAINS

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*

DOLCI / DESSERT

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

Suggested wine: Moscato D'Asti, di Strevi, Contero, 2021 £17 per half bottle

SUGGESTED WINES

White: Etna Bianco 'Archineri', Pietradolce, Sicily, Carricante, 2021

Fuller white: Langhe Chardonnay 'Lidia', La Spinetta, Piedmont, 2019

Red: Barbaresco 'Recta Pete', Fletcher, Nebbiolo, Piedmont, 2019

BAROQUE MENU MAIALINO

£110 per person

ANTIPASTO DI CARNE

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

PRIMI / PASTA

Spaghetti with native lobster, mussels, clams, tomato & ginger

RIPOSO

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

SECONDI / MAINS

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

Roasted potatoes & fennel

DOLCI / DESSERT

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

Suggested wine: Brachetto d'Acqui, Alasia, Piemonte, £15, in copious amounts

SUGGESTED WINES

White: Langhe Bianco, Cinerino, Viognier, Piedmont, 2021

Red: Brunello di Montalcino, Gorelli, Sangiovese, Tuscany, 2018 (magnum)