



BOCCA DI LUPO

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

MORSI - MOUTHFULS ON ARRIVAL

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

Must be ordered for the entire party

PESCE

Tuna tartare, orange, caper & pistachio

Sheep's milk ricotta, *bottarga* & *pane carasau*

Fried sage leaf filled with anchovy

Spiedino of fried squid & lemon slices

CARNE

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

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

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

VERDURE

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Fried pizza, raw tomato & basil (V)

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

Pepperonata, served on a spoon (V)

Tomato, basil & oil bruschetta (V)

VINO

TrentoDoc '*Maximum*', Blanc de Blancs, Ferrari, NV £73

FOR THE TABLE

£10 per person for both, £6 for one:

PRE-DINNER SALUMI

Prosciutto di Parma, coppa, Tuscan fennel salame

PRE-DINNER VEGETABLES

Grilled marinated peppers, aubergines and courgettes

VINO

Lambrusco, Villa Cialdini, Emilia (Red) - Lambrusco Grasparossa, 2024, £48

£9 per person:

POST-DINNER FORMAGGI

To share:

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

VINO

Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 2014, 500ml £62

PRANZO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£35.00 per person, excluding the primo course

ANTIPASTO

*Crescentine, prosciutto, coppa & mortadella
stracchino cheese & pickled aubergine*

Emilia

PRIMI: OPTIONAL, TO CHOOSE ONE PASTA IN ADVANCE FOR THE WHOLE TABLE

+£10.00 per person

Fusilli with peperonata, black olives, pecorino & parsley

BDL

Rigatoni all'amatriciana

Rome

Tomato with guanciale & pecorino

SECONDO

Grilled spicy sausages & lemon

Lazio

FOR THE TABLE:

Lentils all'uccelletto

Tuscany

Whole round lettuce & lemon dressing

Sperlonga

DOLCE

Cannoli, stuffed with sheep ricotta, chocolate & pistachio

Sicily

VINI

White: Catarratto, Il Pioppo, Sicily, 2024 £43

Red: Chianti Colli Fiorentini, Uggiano, Tuscany, 2023 £38

CLASSIC

£59.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

<i>Burrata</i> , dried broad bean purée, <i>cicoria</i> & chilli	<i>Puglia</i>
Roast marinated peppers, anchovies	<i>Tuscany</i>

PRIMI: OPTIONAL, TO SHARE

+£12.00 per person

<i>Fusilli</i> with <i>peperonata</i> , black olives, <i>pecorino</i> & parsley	<i>BDL</i>
<i>Pappardelle</i> with venison ragù	<i>Trentino</i>

SECONDI: TO CHOOSE

Risotto ai <i>finferli</i> , with girolles, parsley & garlic	<i>Lombardy</i>
Salt baked sea bream, lemon	<i>Liguria</i>
Grilled pork chop, rosemary, garlic & lemon	<i>Tuscany</i>

TO SHARE:

Roast potatoes, with <i>friggiteli</i> peppers	<i>Lazio</i>
Whole round lettuce & lemon dressing	<i>Sperlonga</i>

DOLCE: TO SHARE

<i>Mini bombe</i> , with sheep milk ricotta & chocolate to dip	<i>Piedmont</i>
<i>Torta barozzi</i> , choco-rum, coffee & almond torte	<i>Emilia</i>
<i>Fior di latte gelato</i> , olive oil & salt	<i>Tuscany</i>

VINI

White: Bolgheri Bianco 'Costa di Giulia', Satta, Tuscany, 2024 £69

Red: Schioppettino, Ermacora, Friuli, 2020 £65

VENETO

£83.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTO

Fritto misto di mare

A mix of fruits of the sea, vegetables & lemon slices

PRIMO

Scallop & Prosecco risotto, samphire

SECONDO

Whole turbot, baked with potatoes, rosemary & tomato

TO SHARE:

Spinach, olive oil & lemon

DOLCE: TO SHARE

Uva fragola sorbet

FORMAGGI: OPTIONAL

+£9.00 per person

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be:

La Tur goat & sheep's cheeses, gorgonzola dolce, pecorino toscano

VINI

White: Grillo 'Mozia', Tasca Whittaker 2023 £83

Red: Etna Rosso 'Il Musmeci' Prephyloxera, Fessina, 2019 £84

BOCCA

£74.00 per person, excluding cheese

ANTIPASTI: TO SHARE

Truffled radish salad, celeriac, pomegranate & pecorino	BDL
Sea bream carpaccio, rosemary & orange	Veneto
Crescentine, prosciutto, stracchino, pickled aubergines	Emilia

PRIMI: TO SHARE

Spaghetti with pesto genovese, green beans & potatoes	Genova
Pappardelle with venison ragù	Trentino

SECONDI: TO CHOOSE

Tagliata - grilled Italian ex-dairy sirloin, rosemary, rocket & parmesan	Tuscany
Baked market fish, with <i>salmoriglio</i>	Sicily
Gnocchi alla sorrentina, baked with tomato, mozzarella & basil	Sorrento

TO SHARE:

Fresh borlotti beans <i>all'uccelletto</i>	Tuscany
Spinach with garlic & chilli	Puglia

DOLCI: TO SHARE

Rum baba, strawberries, candied almonds & cream	Naples
Bay leaf <i>pannacotta</i>	Piedmont
Peaches, watermelon & grapes	Heaven

FORMAGGI: OPTIONAL

+£9.00 per person

Italian cheeses, with honeycomb & buckwheat crackers

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

VINI

White: Friulano, Ermacora, 2021 £63

Red: Rosso di Montalcino, Gorelli, 2020 £87

TRUFFLE (PIEDMONT)

£140.00 per person including truffles

A series of courses to share:

ANTIPASTI

Fonduta Valdostana - Fontina fondue with grissini to dip

...and truffle

PASTA

Gramigne alla Norcia - pork sausage ragu in bianco with white wine & milk

...and truffle

SECONDO

Ex-dairy beef sirloin tagliata – with truffle butter and mashed potatoes

...and truffle

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Insalata - a little salad

FORMAGGI

Cheese from Corzano in Chianti with pears & truffle honey

DOLCE

Blood orange granita, almonds & mint

VINI

White: Roero Arneis, Bruno Giacosa, 2022 £71

Red: Barbaresco 'Pajé', Roagna, 2014 £177

BAROQUE MENU DI MARE

£93.00 / £121.00 per person

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, Sicilian prawns & lobsters with white polenta & *gremolata*

Spinach with pine nuts & raisins

DOLCE

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

VINI

White: Verdicchio di Jesi Riserva, Villa Bucci, 2020 £101

Red: Etna Rosso Riserva Il Musmeci, Fessina, 2014 £314 (MAGNUM)

BAROQUE MENU MAIALINO

£90.00 / £108.00 / £140.00 per person

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. Likely to be:

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

Baskets of bread & homemade grissini accompany

PRIMO (OPTIONAL)

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

Or

+£50.00 per person – Spaghetti with 1/2 native lobster, mussels, clams, tomato, chilli & garlic

RIPOSO

Blood orange sgroppino – lemon sorbet beaten with vodka & Prosecco

SECONDO

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

Roasted potatoes & friggiteli peppers

DOLCE

Selection of cold gelati and warm chocolate sauce

VINI

White: Boggina 'B' Trebbiano, Petrolo, 2022 £112

Red: Le Pupille Syrah, Le Pupille, 2019, £132