



BOCCA DI LUPO

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CANAPÈS

£14.00 per person for three pieces from any section

£4.00 per person for every additional choice

PESCE / FISH

Tuna tartare, orange, caper & pine nut

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, £69.00 **also in MAGNUM £135.00**

Cocktail: Negroni Sbagliato – Red vermouth, bitters, Prosecco £10.00

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 (red) £46.00 Lambrusco Salamino, Emilia Romagna, 2021*

Brandy for formaggi: *Vecchia Romagna £8*

CONTADINO

£29.00 per person

ANTIPASTO

Ribollita – cabbage, bean & bread soup

Tuscany

SECONDI / MAINS

TO CHOOSE:

O'sicchio d'a munnezza – 'trash can' pasta with nuts, capers, tomatoes & olives

Campania

Home-made fennel sausage, grilled potatoes & winter greens

Tuscany

DOLCI / DESSERTS

Bombe calde - mini doughnuts with cinnamon sugar

Lazio

SUGGESTED WINES

White: *Catarratto 'Kelbi', Pellegrino, Sicily, 2021 £41*

Red: *Ciliegiolo, Tenuta Aquilaia, Tuscany, 2019 £40*

CLASSIC

£47.00 per person

PASTE

Ricotta ravioli, butter, sage & parmesan *Emilia*

SECONDI / MAINS

TO CHOOSE:

Cardoons & salsify baked with parmesan *Piedmont*

Sea bream baked in salt *Liguria*

Poached chicken & salsa verde *Piedmont*

TO SHARE:

Braised chickpeas with tomato, chilli & mint *Puglia*

Round lettuce & lemon dressing *Lazio*

DOLCI / DESSERTS

TO CHOOSE:

Mini bombe calde - hot little doughnuts & runny, rummy jam to dip *Lazio*

Torta della Nonna – Grandmother's pie, vanilla cream *Tuscany*

& pine nut *Sicily*

Blood orange granita with toasted almonds & mint

SUGGESTED WINES

White: *Pigato, Terre Bianche, Liguria, 2020 £58*

Red: *Barbera d'Alba, Punset, Piedmont, 2020 £54*

VENETO

A SERIES OF COURSES TO SHARE

£60.00 per person

ANTIPASTO

Artichoke carpaccio, parmesan, lemon & parsley

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Fritto misto of soft-shell crab, squid, white polenta

& blood orange slices

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Beef carpaccio with mustard dressing

PRIMI

Risotto nero with cuttlefish in its ink & gremolata

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Sopa coada – pigeon & bread 'lasagne'

SECONDI

Pork cooked in milk

Castelfranco & tardivo salad with toasted hazelnuts & balsamic

DOLCI

Tiramisu

SUGGESTED WINES

White: Soave Classico Superiore 'Salvarenza, Gini, Veneto, 2019, £69

Red: La Grola Cru (Valpolicella), Allegrini, Veneto, 2019 £64

AN A TO Z OF ITALY

A SERIES OF COURSES TO SHARE – UNTIL THE END OF JANUARY ONLY

£75.00 per person

(AN)CONA

Fritto misto Anconese

fried lamb chops, olives stuffed with minced pork & veal, fried sage leaves & anchovy, crema frita & winter greens

(A)LBA

Carne cruda all'albese – hand-chopped veal, new season olive oil & salt

(T)RAPANI

Busiate con pesto alla Trapanese – fresh semola pasta with tomato, almond, garlic & basil pesto

(O)STUNI

Bombette & zampina – pork 'rissoles' & beef, pork & caciocavallo sausage

Grilled potatoes with parsley & garlic

Cime di rapa with garlic & chilli

(Z)AFFERANA ETNEA

Cassata alla Zafferano – saffron-glazed cake of ricotta, candied fruits, chocolate, marzipan & Bronte pistachio

SUGGESTED WINES

White: Capolemole Bianco, Carpineti, Lazio, 2020, £57

Red: Bolgheri Rosso 'Pievi', Fabio Motta, Tuscany, 2020, £57

BOCCA

£75.00 per person

ANTIPASTI: TO SHARE

Artichoke carpaccio with parmesan, lemon & parsley	Veneto
Alici col verde – anchovies, parsley, lemon	Piedmont
Tigelle (lardy muffins), squacquerone & coppa di Parma	Emilia

PASTE E RISOTTI: TO SHARE

Chard & scamorza risotto	Campania
Ziti with octopus, tomato & red wine	Campania

SECONDI / MAINS: TO CHOOSE

Tagliata - rare-breed beef sirloin with rosemary, aged balsamic, rocket & parmesan	Tuscany
Seppia col nero – cuttlefish coked in its own ink, fried white polenta & gremolata	Sicily
Winter panzanella – beetroot, walnut, gorgonzola, winter radicchio & bread salad	Lombardy

TO SHARE:

Roast potatoes & Delica pumpkin	Lombardy
Cime di rapa with garlic & chilli	Puglia

DOLCI / DESSERTS: TO CHOOSE

Cannoli – stuffed with pistachio gelato, candied orange & chocolate	Sicily
Rum baba – sour cherry, cream & candied almonds	Campania
White almond & bitter chocolate sorbets	Sicily

SUGGESTED WINES

White: Friulano, Ermacora, Friuli, 2020, £55

Red: Rosso di Montalcino, Gorelli, Tuscany, 2019, £80

B.Y.O TRUFFLE (PIEDMONT)

Bring your own black truffles, at least 20g per person – it is possible to buy truffles in Gelupo, our gelateria across the road

£85.00 per person, excluding truffles

A SERIES OF COURSES TO SHARE

ANTIPASTO

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

PRIMI

Fonduta valdostana & home-made grissini *Piedmont*

PASTA

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

SECONDI

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

FORMAGGI

Cheeses from Corzano e Paterno with pears & truffle honey *Chianti*

DOLCI

Black truffle brioche filled with Gianduja gelato with truffled zabaione *Piedmont*

SUGGESTED WINES

White: Gavi di Gavi 'Ciapon, Bergaglio, Piedmont, 2019, £54

Red: Langhe Rosso 'Sito Moresco', Gaja, Piedmont, 2020, £89

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 mixed 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 di frutta gelata - seasonal fruits filled with their own sorbets

Frozen dates filled with espresso gelato

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

SUGGESTED WINES

White: *Vistamare, Ca'Marcanda, Gaja, Tuscany, 2021 £80*

Red: *Pinot Nero, Dalzocchio, Trentino-Alto Adige, 2013, £74*

BAROQUE MENU MAIALINO

£110 per person

ANTIPASTO DI CARNE

Cured meats: homemade salami, 'nduja on 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

A selection of gelato cup-cakes in assorted flavours, warm chocolate sauce & zabaione

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

SUGGESTED WINES

White: Greco di Tufo 'Giallo d'Arles', Quintodecimo, Campania, 2020, £75

Red: Le Serre Nuove dell'Ornellaia, Ornellaia, Tuscany, 2019, £96