



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

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, £69.00

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*

CONTADINA

£29.00 per person

ANTIPASTO

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

SECONDI / MAINS

TO CHOOSE:

Linguine with wild garlic pesto, green beans & potatoes *Liguria*

Roast chicken in spring Panzanella – baby gem, peas & wild garlic *Tuscany*

DOLCI / DESSERTS

Cannoli stuffed with sheep ricotta, chocolate & candied orange *Sicily*

SUGGESTED WINES

White: *Bolgheri Bianco, Costa di Giulia*

Rose: *Albia, Ricasoli*

Red: *Monteleccio, Sesti*

CLASSIC

£49.00 per person

PASTE / PASTA

Wild garlic & nettle pansotti, walnut & marjoram sauce *Liguria*

SECONDI / MAINS

TO CHOOSE:

Risotto Primavera with peas, broad beans, Romana courgette & asparagus *Veneto*

Sea bream baked in salt *Liguria*

Pork chop marinated in honey & rosemary *Tuscany*

TO SHARE:

Borlotti beans, tomato & basil *Campania*

Round lettuce & lemon dressing *Lazio*

DOLCI / DESSERTS

TO CHOOSE:

Millefoglie alle fragole with pastry cream & strawberries *Lazio*

Torta barozzi – choco-rum, coffee & almond torte *Tuscany*

Cherry sorbet *Gelupo*

SUGGESTED WINES

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

Red: *Refosco, Ermacora 2020*

LIGURIA

A SERIES OF COURSES TO SHARE

£61.00 per person

ANTIPASTO

Farinata – chickpea pancake, runner beans, lemon & pine nut

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Focaccia di recco with squacquerone & anchovy

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Frittelle di baccala – salt cod croquettes

PRIMI

Wild garlic & nettle pansotti with walnut & marjoram sauce

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Trofie with pesto Genovese, new potatoes & green beans

SECONDI

Coniglio alla Ligure – rabbit braised with red wine rosemary, black olives & pine nuts

Mashed potato

Tomatoes, salt & olive oil

DOLCI

Camogliesi – choco-rum stuffed choux puffs

SUGGESTED WINES

White: Capolemole Bianco, Carpineti

Rose: Albia, Ricasoli & **Red:** Villa Conversino, Filippo

BOCCA

£77.00 per person

ANTIPASTI: TO SHARE

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| Smoked ricotta, raw & cooked broad beans, lemon & mint | Lazio |
| Sea bream carpaccio with rosemary oil & blood orange | Veneto |
| Home-made mangalitza coppa | Emilia-Romagna |

PASTE E RISOTTI: TO SHARE

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| Wild garlic & nettle pansotti, walnut & marjoram sauce | Liguria |
| Gnudi with lamb ragu | Abruzzo |

SECONDI / MAINS: TO CHOOSE

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| Tagliata - rare-breed beef sirloin with rosemary, aged balsamic, rocket & parmesan | Tuscany |
| Langoustines with peas & Tropea onion, parsley, garlic & basil | Veneto |
| Aubergine <i>parmigiana</i> – aubergines baked with mozzarella, parmesan, tomato & basil | Tuscany |

TO SHARE:

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| Courgette <i>trifolate</i> – sauteed with garlic & chilli | Lazio |
| Roast potatoes & tropea onion | Lazio |

DOLCI / DESSERTS: TO CHOOSE

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| Cherry Sorbet | Gelupo |
| La Tur with honeycomb & buckwheat crackers | Piedmont |
| Grappa-honey pannacotta & poached nespole | Piedmont |

SUGGESTED WINES

White: *Pigato, Terre Bianche*

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

PRIMAVERA

£72.00 per person

A SERIES OF COURSES TO SHARE

ANTIPASTO

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| Raw & cooked broad beans, smoked ricotta | Lazio |
| Confit tuna, borlotti beans, red onion & oregano | Tuscany |
| <i>Coniglio tonnato</i> rabbit in tuna sauce with spring vegetables | Piedmont |

PASTA

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| Trofie with wild garlic pesto, new potatoes & green beans | Liguria |
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SECONDI

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| <i>Capretto cacio e uova</i> – braised kid goat, sauce thickened with egg yolks & pecorino | Abruzzo |
| Roast potatoes & wild garlic | Lazio |
| Grilled asparagus, lemon & oil | Tuscany |

DOLCI

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| Rum baba with poached nespole (loquats) & candied almonds | Campania |
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SUGGESTED WINES

White: *Biancolella d'Ischia, Casa d'Ambra*

Rose: *Albia, Ricasoli*

Red: *Ghemme 'Chioso dei Pomi', Rovellotti (lighter, prettier option)*

or

Montefalco Rosso, 'Boccatone', Tabarrini (bolder, meatier and a little more rustic)

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

Fuller white: *Soave Classico Superiore 'Contrada Salvarenza', Gini, 2019*

Red: *Pinot Nero 'Trattmann', Giran*

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

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

Red: Brunello di Montalcino Riserva 'Fontelontano', Collamattoni, 2016