

BOCCA DI LUPO

PRIVATE DINING & EVENTS
2023





BOCCA DI LUPO

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

*"As they ate, they spoke of eating,
as always happens in Italy."*

Salvo Montalbano

Jacob Kenedy opened Bocca di Lupo in November 2008. The restaurant has since received various awards and accolades for its stripped-down, honest regional Italian cuisine. Despite the buzzy feel and glamorous surroundings, we are a family business, a small and humble trattoria at... heart.

For further details please contact Rosie on:

rosie@boccadilupo.com

+44 207 734 2223

WHY CHOOSE US?

The Bocca di Lupo Private Dining Room is as distinctive as the restaurant itself. We are perfectly suited to hosting all manner of events and special occasions.

The room offers the same warm, heart-felt service and authentic regional Italian food for which we are renowned – in a more intimate setting.

Decorated with hand-painted wallpaper & with our epic, reclaimed teak table complemented by glass, oil-lit candles & pretty wildflower posies, our Private Dining Room is the ideal venue for your event.

There is no room hire charge in our Private Dining Room, and Rosie will help you build your bespoke event.





THE ROOM & SERVICE

The Room can hold up to 32 guests as a maximum on our u-shaped table and up to 20 with a family style layout around the large rectangular table.

We can accommodate up to 45 standing guests, for a fizz & canape or buffet-style event.

All reservations are served by a dedicated team of waiters, and chefs, that will craft your evening specially for you.

Our service is discreet, warm and generous. We will guide you through your journey to Italy, in Soho.

Whatever your specific requirements are, we are happy to accomodate them.

TABLE LAYOUTS

LAYOUT 1 - FAMILY - 20 PEOPLE MAX

LAYOUT 2 - PARALLEL - 28 PEOPLE MAX

LAYOUT 3 - HORSESHOE - 32 PEOPLE MAX

STANDING - 45 PEOPLE MAX

For table plans see [Page 14](#).



THE FOOD

From our Classic three courses to our Baroque Maialino, there is a menu to suit every occasion.

Expertly designed by our Executive Chef, Jacob Kenedy, dishes are inspired by the humble trattorias of regional Italy, using only the finest seasonal ingredients.

We cook from the heart, to nourish body and soul and we aim to transport you to Italy for your evening with us.

Our menus celebrate all twenty regions of Italy, and are brutally elegant in their simplicity.

[Click here](#) for our current menus, which start at £52 for three courses.

The menus change with the seasons and are published the month before.





THE WINE

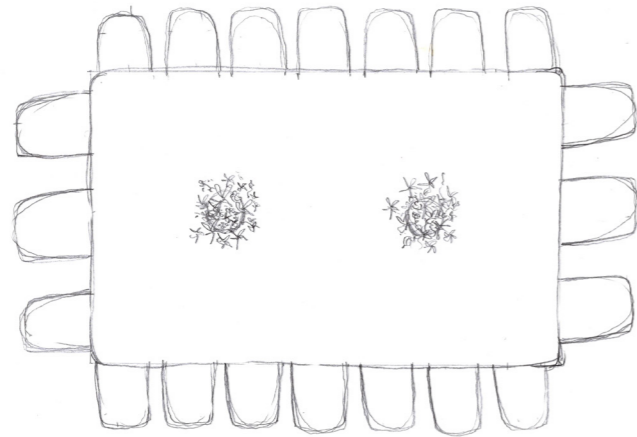
Our wine list changes in rhythm with the seasons. Each region has style of wine that best defines it – and Jacob is constantly tasting, refining, and updating our selection.

We pour only Italian wines, specialising in autochthonous grape varieties that is, grapes indigenous to Italian regions.

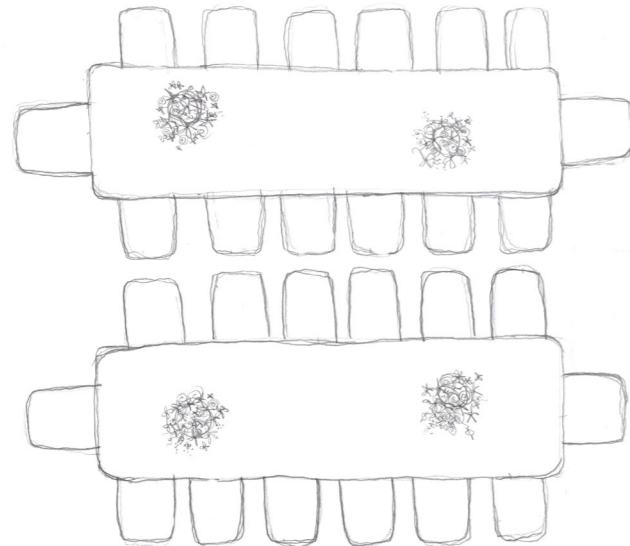
Phill, our Sommelier, will be happy to guide you through our list and select the best wines for your occasion.

[Click here](#) for our current menus, which change seasonally.

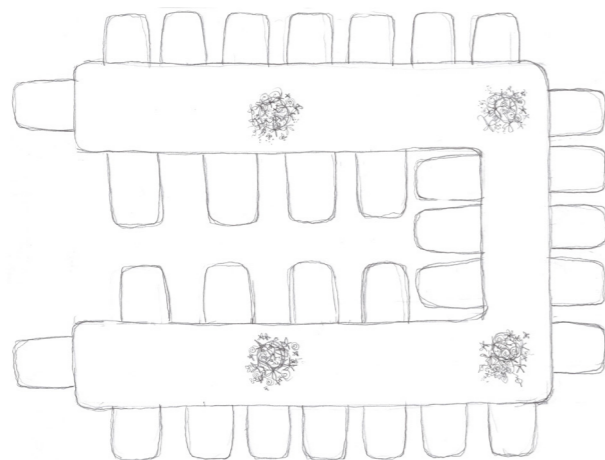
TABLE LAYOUTS



LAYOUT 1
FAMILY
20 PEOPLE MAX



LAYOUT 2
PARALLEL
28 PEOPLE MAX



LAYOUT 3
U-SHAPE
32 PEOPLE MAX

EXAMPLE 'BOCCA' MENU

ON THE OCCASION OF FEDERICA'S BIRTHDAY

1ST JANUARY 2023

ANTIPASTI • TO SHARE

Bagna cauda & pinzimonio anchovy garlic fondue & new season olive oil with winter vegetables to dip	Piedmont & Tuscany
Bruschette anchovies, parsley & garlic sheep ricotta, lemon & pistachio	Piedmont Sicily

PRIMI • TO SHARE

Pumpkin & amaretti cappellacci parmesan, brown butter & sage	Lombardy
Pappardelle with venison ragu	Veneto

SECONDI • TO CHOOSE

Roast suckling pig with chestnuts, white wine & bay	Emilia-Romagna
Grilled tuna with salmoriglio (piquant oregano sauce)	Sicily
Grilled treviso with walnuts, balsamic & gorgonzola	Lombardy

CONTORNI • TO SHARE

Roast potatoes & pumpkin with sage	Emilia-Romagna
Winter greens with garlic & chilli	Lazio

DOLCI • TO CHOOSE

Cannoli stuffed with ricotta, chocolate, candied orange & pistachio	Sicily
Rum baba with sour cherry, cream & candied almonds	Campania
Clementine granita	Sicily



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