



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 **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

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

Fiordilatte (crème caramel) with caramelised orange *Emilia*

SUGGESTED WINES

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

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

CLASSIC

£49.00 per person

PASTE

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

SECONDI / MAINS

TO CHOOSE:

Aubergine parmigiana – baked with mozzarella, tomato & basil *Campania*

Sea bream baked in salt *Liguria*

Pork chop marinated in honey & rosemary *Tuscany*

TO SHARE:

Grilled potatoes & wild garlic salsa verde *Lazio*

Round lettuce & lemon dressing *Lazio*

DOLCI / DESSERTS

TO CHOOSE:

Saffron-glazed cassata – layered cake of marzipan, ricotta, chocolate *Sicily*

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

Blood orange granita with toasted almonds & mint *Sicily*

SUGGESTED WINES

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

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

LAZIO

A SERIES OF COURSES TO SHARE

£63.00 per person

ANTIPASTO

Fritti Romani - mammole artichoke alla giudia, sage leaves filled with anchovy, buffalo mozzarella bocconcini

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Shaved courgettes & artichokes, parmesan, lemon, parsley & anchovy

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Vignarola – braised young peas, broad beans & artichokes, with prosciutto

PRIMI

Paccheri with scorfano (scorpion fish) & tomato, basil, parsley & chilli

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Rigatoni all'amatriciana with guanciale, tomato & pecorino

SECONDI

Coda alla vaccinara – braised oxtail, celery & tomato

Roman lettuce & lemon dressing

Roast potatoes & tropea onion

DOLCI

Le palle del nonno – Grandpa's balls of deep-fried ricotta & chocolate

SUGGESTED WINES

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

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

BOCCA

£75.00 per person

ANTIPASTI: TO SHARE

Young pecorino & younger broad beans	<i>Tuscany</i>
Scorfano (scorpion fish) carpaccio with rosemary oil & grated blood orange	<i>Lazio</i>
Coniglio tonnato – rabbit in tuna sauce with spring vegetables	<i>Piedmont</i>

PASTE E RISOTTI: TO SHARE

Wild garlic & nettle pansotti, walnut & marjoram sauce	<i>Liguria</i>
Pappardelle with fallow deer ragu	<i>Veneto</i>

SECONDI / MAINS: TO SHARE

Tagliata - rare-breed beef sirloin with rosemary, aged balsamic, rocket & parmesan	<i>Tuscany</i>
Octopus with peas & tropea onions, parsley, garlic & basil	<i>Veneto</i>
Spring panzanella – bread salad with caprino, wild garlic, peas & broad beans	<i>Tuscany</i>

TO SHARE:

Agretti (monksbeard) with butter & lemon	<i>Veneto</i>
Roast potatoes & tropea onion	<i>Lazio</i>

DOLCI / DESSERTS: TO CHOOSE

Cannoli – stuffed with pistachio gelato, candied orange & chocolate	<i>Sicily</i>
Gorgonzola with honeycomb & buckwheat crackers	<i>Lombardy</i>
Forced rhubarb sorbet	<i>Sicily / Yorkshire</i>

SUGGESTED WINES

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

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

PRIMAVERA

£72.00 per person

A SERIES OF COURSES TO SHARE

ANTIPASTO

Young pecorino & younger broad beans	Tuscany
Shaved courgettes & artichokes, parmesan, lemon, parsley & anchovy	Lazio
Coniglio tonnato – rabbit in tuna sauce with spring vegetables	

PASTA

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

Mixed grilled lamb – home-made lamb sausage, scottaditto 'finger-burning' lamb chops, lamb sweetbread & artichoke spiedini & lamb liver skewers, guanciale & sage	Lazio
Roast potatoes & wild garlic	
Whole round lettuce & lemon dressing	

DOLCI

Rum baba with caramelised blood oranges & pistachio cream	Campania
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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 sgruppino

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