



# BOCCA DI LUPO PRIVATE

## WINTER 2022 MENUS

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# CANAPÈS

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£14.00 per person for three pieces from any section

£4.00 per person for every additional choice

## PESCE / FISH

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Tuna tartare, orange, caper & pine nut

Sheep ricotta, bottarga & pane carasau

Fried sage leaf filled with anchovy

## CARNE / MEAT

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Raw veal & lemon crostino

Grissini with bresaola & rocket

Fried olive stuffed with veal & pork

Crescentine, Parma ham & stracchino

Buristo, red pepper & pistachio pesto bruschetta

Rabbit lollipop with prosciutto, Marsala & sage

## VERDURA / VEGETABLES

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Fried mozzarella bocconcini

Fried ravioli with ricotta & mint

Fried pizza, tomato & raw mozzarella

Grissini with dried broad bean puree, chilli & mint dip

## SUGGESTED APERITIFS

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**Fizz:** Franciacorta 'Grande cuvee 'Alma' Brut Bellavista Chardonnay, Pinot Nero, Lombardy NV, £65 also in MAGNUM £130.00

**Cocktail:** Rossini – strawberry and prosecco £9.00

# BOARDS

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£12.50 per board, we suggest one board per 3 guests

## PRE-DINNER SALUMI

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### To share:

Prosciutto di Parma

Home-made mangalitzza coppa

Tuscan salami

## POST-DINNER FORMAGGI

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### 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

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**Red fizz for salumi:** *Lambrusco Classico Monte delle Vigne* £7.40 £37.00 *Lambrusco Salamino, Emilia Romagna, NV*

**Brandy for formaggi:** *Vecchia Romagna* £8

# CLASSIC

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£52.00 per person

## ANTIPASTO

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### TO SHARE:

Misto di verdure - pumpkin in saor, giardiniera, pickled aubergines, sheep ricotta, pistachio & lemon bruschetta grissini & focaccia *Campania*

## SECONDI / MAINS

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### TO CHOOSE:

pumpkin & amaretti risotto, parmesan, butter & sage *Lombardy*

Sea bream baked in salt *Liguria*

Partridge braised with chestnuts & marsala *Veneto*

### TO SHARE:

Wet polenta, butter & parmesan *Lombardy*

Boiled vegetables with new season olive oil *Lazio*

## DOLCI / DESSERTS

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### TO CHOOSE:

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

Torta barozzi - chocolate, rum, coffee & almond torte, with a dollop of whipped cream *Emilia Romagna*

Panettone gelato *Lombardy*

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**SUGGESTED WINES ON NEXT PAGE**

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**White:**

**Good:** *Nascetta, Reverdito* £40

**Better:** *Terlaner Cuvee (Sauvignon, Pinot Bianco, Chardonnay)* £56

**Best:** *Fiano 'Bocca di Lupo' 2019* £103

**Red:**

**Good:** *Dolcetto 'Sori dij But', Abbona* £48

**Better:** *Valpolicella Superiore La Fabriseria, Tedeschi* £63

**Best:** *Barolo 'La Serra' Reverdito 2016* £92

# BOLLITO MISTO

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## A SERIES OF COURSES TO SHARE

£50.00 per person

/ £64.00 per person including the risotto course

## CRUDE / RAW

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Pinzimonio – new season's olive oil & winter vegetables to dip	Tuscany
Alici col verde – anchovies with parsley, garlic & new season olive oil	Piedmont
Bresaola with caprino, rocket & lemon	Lombardy

## PRIMI / RISOTTO

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Saffron & bone marrow risotto, parmesan & gremolata	Lombardy
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## SECONDI / MAINS

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Gran bollito misto – zampone (stuffed pig foot), chicken, beef brisket & ox tongue	Piedmont
Carrots, celery, lentils & potatoes	Piedmont
Salsa verde, mostarda & pearà	Piedmont

## DOLCI / DESSERTS

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Bonet – chocolate, coffee, amaretti & rum pudding	Piedmont
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## SUGGESTED WINES:

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### White:

**Good:** Arneis 'Montebertotto', Castello di Neive £58

**Best:** Trebbiano d'Abruzzo, Valentini 2015 £153

### Red:

**Good:** Barbaresco 'Produttori del Barbaresco' 2018 £79

**Best:** Barolo 'Monvigliero', Diego Morra 2016 £107

**Amazing:** Barolo 'Sarmassa' Roberto Voerzio 2013 £525 (MAGNUM ONLY)

# LOMBARDY

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## A SERIES OF COURSES TO SHARE

£67.00 per person

*/ £74.00 per person including gorgonzola & chestnut honey*

## ANTIPASTI / STARTERS

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Sciatt – buckwheat & cheese fritters

Bruschetta with lardo, walnuts & honey

Bresaola – caprino, rocket & lemon

## PASTA

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Pumpkin & amaretti cappellacci with parmesan, brown butter & sage

## SECONDI / MAINS

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Ossobuco alla Milanese – braised veal shin 'in bianco' & gremolata

Saffron risotto with butter & parmesan

Castelfranco & tardivo salad with toasted hazelnuts (*Veneto – as they don't eat salad in Lombardy!*)

## DOLCI / DESSERTS

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Panettone with warm crema di mascarpone

## FORMAGGI / CHEESES

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Gorgonzola & chestnut honey with buckwheat crackers

**SUGGESTED WINES ON NEXT PAGE**

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**White:**

**Good:** Grechetto Antonelli £43.00

**Best:** Fiano d 'Avellino, Rocca Del Principe £59

**Red:**

**Good:** Valpolicella 'La Fabriseria', Tesdeschi £63

**Better:** Corte del Lupo, Ca del Bosco £72

**Best:** Brunello di Montalcino Le Ragnaie 2013 £92



# BOCCA

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£76.00 per person

## INSALATE E CRUDE / SALADS AND RAW

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### TO SHARE:

Bagna Caoda & pinzimonio – anchovy-garlic fondue & new season olive oil with winter vegetables to dip *Piedmont*

Bruschetta with winter anchovies, parsley & garlic *Campania*

Bruschetta with sheep ricotta, lemon & pistachio *Sicily*

## PRIMI / PASTA

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### TO SHARE:

Pumpkin & amaretti cappellacci, parmesan, brown butter & sage *Lombardy*

Pappardelle with venison ragu *Veneto*

## SECONDI / MAINS

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### TO CHOOSE:

Roast suckling pig with chestnuts, white wine & bay *Emilia Romagna*

Grilled tuna & salmoriglio (piquant oregano sauce) *Sicily*

Grilled treviso with walnuts, balsamic & gorgonzola *Lombardy*

### TO SHARE:

Roast potatoes & pumpkin with sage *Emilio Romagna*

Winter greens with garlic & chilli *Lazio*

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## DOLCI / DESSERTS

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### TO CHOOSE

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

### SUGGESTED WINES

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#### White:

**Good:** *Greco di Tufo 'Vigna Cicogna' Benito Ferrara £58*

**Best:** *Etna Bianco 'A Puddara' Fessina £72*

#### Red:

**Good:** *Villa Conversino Filippo £36*

**Best:** *Prima Pietra, Prima Pietra (Super Tuscan Bordeaux blend), 2016 £79*

# CONTADINO

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## A SERIES OF VEGETARIAN COURSES TO SHARE

£59.00 per person

### PRIMI / STARTERS

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Pinzimonio – new season's olive oil & winter vegetables to dip	Tuscany
Bruschetta with winter pumpkin, mostarda & parmesan	Lombardy
Bruschetta with sheep ricotta, lemon & pistachio	Sicily

### PRIMI / PASTA

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Pumpkin & amaretti cappellacci, parmesan, brown butter & sage	Lombardy
Spinach & ricotta malfatti, tomato & olive oil	Veneto
Buckwheat crespelle with mushrooms & asiago	Lombardy

### SECONDI / MAINS

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Grilled treviso with walnuts, balsamic & gorgonzola	Lombardy
White polenta, butter & oil	Veneto
Round lettuce & lemon dressing	Lazio

### DOLCI / DESSERT

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Rum Baba, sour cherry, cream & candied almonds	Campania
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### SUGGESTED WINES

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#### White:

**Good:** *Trebbiano d'Abruzzo, Tiberio* £38

**Best:** *Pinot Grigio, Schioppettino* £62

#### Red:

**Good:** *Ciro Riserva 'Aris', Arcuri* £56

**Best:** *Schioppettino di Cialla, Ronchi di Cialla 2016* £78 or *MAGNUM 2013* £173

# B.Y.O TRUFFLE

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Bring your own 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

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

### PRIMI

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Fonduta valdostana & home-made grissini *Piedmont*

### PASTA

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

### SECONDI

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

### FORMAGGI

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

### DOLCI

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

# BAROQUE MENU DI MARE

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£110 per person

## ANTIPASTO DI MARE

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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

*Suggested wine: Pietrabianca, Chardonnay, Puglia 2020 £60*

## PRIMI / RISOTTO

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An entire hollowed – out wheel of parmesan filled with truffle risotto

*Suggested wine: Langhe Bianco Cinerino, Viognier, 2020 £65*

## RIPOSO

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Lemon sgroppino

Lemon sorbet mixed with vodka & prosecco

## SECONDI / MAINS

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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

*Suggested wine: Etna Bianco, 'A Puddara', 2019, £72*

## DOLCI / DESSERT

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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 £27 per half bottle*

# BAROQUE MENU MAIALINO

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£110 per person

## ANTIPASTO DI CARNE

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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

*Suggested wine: Lambrusco Classico, Monte delle Vigne, £37*

## PRIMI / PASTA

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Spaghetti with native lobster, mussels, clams, tomato & ginger

*Suggested wine: Ilesi di Pantelleria, Zibbibo, Pellegrino, 2020 £49*

## RIPOSO

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Lemon sgroppino - lemon sorbet beaten with vodka & prosecco

## SECONDI / MAINS

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

Roasted potatoes & fennel

*Suggested wine: Barbaresco, Produttori del Barbaresco, 2018 £79 (also in MAGNUMS & JEROBOAMS)*

## DOLCI / DESSERT

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

*Suggested wine: Brachetto d'Acqui, Alasia, Piemonte £20, in copious amounts*