



BOCCA DI LUPO

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

CANAPÉS

£12.50 per person for three canapés, £4.00 per person for every additional.

Canapes must be taken for the entire party

PESCE

Amberjack tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

CARNE

Raw veal & lemon *crostino*

Grissini with bresaola & rocket

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

Rabbit lollipop with prosciutto, Marsala & sage

VERDURE

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Red pepper & pistachio pesto bruschetta

Fried pizza, raw tomato & basil (V)

Grissini with dried broad bean puree, chilli & mint dip (V)

Tomato, basil & oil tartare / bruschetta (V)

VINI

Franciacorta 'Satén' Berlucchi '61, Lombardy, Chardonnay, NV, £72

Magnum, 1.5l, £144

BOARDS

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

PRE-DINNER SALUMI

To share (each board contains all the meats below):

Prosciutto di Parma

Mortadella

Tuscan fennel salame

PRE-DINNER SWEETBREADS (SPRINGTIME ONLY)

To share (1 plate between 4, £15.00 per plate):

Fried lamb's sweetbreads & artichokes

VINI

Lambrusco 'Concerto' Medici Ermete Emilia £50 Red - Lambrusco Salamino, 2022

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.

VINI

Vin Santo di Carmignano Riserva Capezzana, Tuscany, Trebbiano, San Colombano, 2016, £22.40 70 ml / £70.7 250ml / £93 375ml

ROMAN WORKERS' LUNCH

£35.00 per person, available at lunchtime only

Option to add the sweetbreads to the antipasto

ANTIPASTO

Carosello cucumber, ricotta salata, mint & oregano

+£15.00 per plate of fried lamb's sweetbreads, rosemary & honey we recommend 1 plate between 4 guests

PRIMO: TO CHOOSE

Tonnarelli carbonara – guanciale, egg, black pepper & pecorino

Spaghetti cacio e pepe – black pepper & pecorino

DOLCE

Blood orange sorbet

VINI

White: Montefalco Grechetto, Antonelli, 2022, Umbria (Grechetto) £47

Red: Rosso Piceno 'Viabore', Carminucci, 2021, Marche (Sangiovese, Montepulciano) £40

CLASSIC

£52.00 per person, excluding the primo course

ANTIPASTI

Carosello cucumber, ricotta salata, mint & oregano *Puglia*

PRIMI: OPTIONAL, TO SHARE

+£14.00 per person

Ricotta ravioli, butter & sage *Emilia-Romagna*

Rigatoni amatriciana – guanciale, tomato, pecorino & black pepper *Lazio*

SECONDI: TO CHOOSE

Courgette, lemon, mozzarella & basil risotto *Liguria*

Salt baked bream, lemon *Liguria*

Grilled pork chop marinated with rosemary & lemon *Tuscany*

TO SHARE:

Rosemary roasted potatoes & wild garlic *Lazio*

Whole round lettuce with a lemon & fennel seed dressing *Lazio*

DOLCE

Bonet – chocolate, coffee, amaretti, caramel & rum pudding *Piedmont*

VINI

White: *Friulano, Ermacora, 2021, Friuli (Friulano) £58*

Even better white: *Pigato, Laura Aschero, 2022, Liguria (Pigato) £69*

Red: *Chianti Classico, Querciabella, 2019, Tuscany (Sangiovese) £63*

Even better red: *Brunello di Montalcino, Castiglion del Bosco, 2017, Tuscany (Sangiovese but deeper and sexier) £95*

ESTATE

£55.00 per person

A series of courses to share:

ANTIPASTO

Sheep's milk ricotta, raw peas & broad beans in their pods, lemon zest *Lombardy*

Carosello cucumber & melon carpaccio, mint *Puglia*

PRIMO

Courgette, lemon, mozzarella & basil risotto *Liguria*

SECONDO

Aubergine parmigiana - baked with tomato & mozzarella *Campania*

DOLCE

Fresh mint stracciatella gelato

VINI

White: Biancolella d'Ischia, Casa d'Ambra, 2021, Campania (Biancolella) £59

Even better white: Etna Bianco 'Archineri', Pietradolce, 2021, Sicily (Carricante) £82

Red: Nicolaus, I Buongiorno, 2018, Puglia (Primitivo, Negroamaro) £64

Even better red: Le Serre Nuove dell'Ornellaia, Tenuta dell'Ornellaia, 2019, Tuscany (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot) £104

VENETO

£70.00 per person

A series of courses to share: *All market dependant*

ANTIPASTO

Sea bream carpaccio, rosemary oil & blood orange zest

PRIMO

Fritto Misto di Mare

Likely to be red prawns, squid, market fish, vegetables & blood orange slices

SECONDO

Whole fish, baked with potatoes & a little tomato (turbot, wild sea bass or brill – whatever is available fresh on the day) & *salsa verde*

Whole round lettuce, lemon & fennel seed dressing

DOLCE

Fresh mint gelato

VINI

White: Collio Bianco, Edi Keber, 2021, Friuli (Friulano, Malvasia, Ribolla Gialla) £72

Even better white: Soave Classico Superiore 'Contrada Salvarenza', Gini, 2020 (Garganega) £77

Red: Pinot Nero 'Filari di Mazzon', Carlotto Ferruccio, 2019, Trentino (Pinot Nero) £71

Even better red: Schioppettino di Cialla, Ronchi di Cialla, 2014, Friuli (Schioppettino) £100

CARNE

£78.00 per person

Vegetarians and vegans catered for a la carte at no surcharge

A series of courses to share:

ANTIPASTO

Platters of *crescentine* (fried, lardy breads), home-made coppa di testa, mortadella & pickled aubergines Tuscany

PRIMO

Capunti with sausage *ragù*, pecorino Tuscany

Pappardelle with duck *ragù* Veneto

SECONDO

Platters of mixed grilled meat; home-made sausages, quail, chops & offal resting on grilled bread with *salsa verde* Tuscany

Roast potatoes & wild garlic Lazio

Watermelon, oregano & tropea onion salad Sicily

Whole round lettuce, fennel dressing Sicily

DOLCE:

Blood orange sorbet Sicily

VINI

White: Verdicchio di Matelica 'Vertis', Borgo Paglianetto, 2020, Marche (Verdicchio) £61

Even better white: San Barnaba, Ricasoli, 2020, Tuscany (Trebiano) £86

Red: Gutturnio 'Valandrea', Il Poggiarello, 2021, Emilia (Barbera, Croatina) £58

Even better red: Bolgheri Superiore, Caccia al Piano, 2019, Tuscany (Cabernet Sauvignon, Cabernet Franc) £114

BOCCA

£79.00 per person

ANTIPASTI: TO SHARE

Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Amberjack carpaccio, rosemary oil & blood orange zest	Veneto
<i>Prosciutto crudo</i> , crescentine & squacquerone	Emilia-Romagna

PRIMI: TO SHARE

Ricotta ravioli, butter & sage	Emilia-Romagna
Tagliatelle with <i>ragù</i>	Bologna

SECONDI: TO CHOOSE

Tagliata – grilled rare-breed sirloin, rosemary, balsamic, rocket & parmesan	Tuscany
Baked, lightly salted cod & a <i>salsa cruda</i> of warm winter tomatoes & green olives	Liguria
<i>Asparagi alla bassanese</i> – boiled asparagus with a smashed egg sauce	Veneto

To share:

Borlotti beans with tomato & basil	Emilia
Spinach with raisins & pine nuts	Ghetto

DOLCI: TO CHOOSE

<i>Bonet</i> - chocolate, coffee, amaretti, caramel & rum pudding	Piedmont
Blood orange granita, toasted almonds & mint	Sicily
<i>Le palle del Nonno</i> – Grandpa's balls of deep-fried ricotta & chocolate	Nonno

FORMAGGI: +£6 PER PERSON, FOR THE WHOLE TABLE

Italian cheeses, with honeycomb & buckwheat crackers

VINI

White: *Biancolella d'Ischia, Casa d'Ambra, 2021, Campania (Biancolella)*
£59

Even better white: *Etna Bianco 'Archineri', Pietradolce, 2021, Sicily*
(Carricante) £82

Red: *Nicolaus, I Buongiorno, 2018, Puglia (Primitivo, Negroamaro)* £64

Even better red: *Le Serre Nuove dell'Ornellaia, Tenuta dell'Ornellaia, 2019,*
Tuscany (Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot) £104

TRUFFLE

£142.00 per person

A series of courses to share:

ANTIPASTO

Amberjack *battuto* with homemade crisps

PRIMO

Tajarin all'uovo – pure egg-yolk *tagliolini* with a raw duck egg yolk & parmesan (includes 10g black truffle from Umbria)

SECONDO

Ex-dairy beef sirloin *tagliata*

Roast pumpkin with butter & sage

(includes 5g black truffle from Umbria)

FORMAGGI

Cheese from *Corzano, Chianti*, with pears & truffle honey

DOLCE

Blood orange granita, toasted almonds & mint

VINI

White: *Langhe Bianco, Roagna, 2019, Piedmont (Chardonnay, Nebbiolo)*
£70

Even better white: *Montemarzino, Roagna, 2019, Piedmont (Timorasso)*
£142

Red: *Barbaresco Riserva 'Rongaglio', Orlando Abrigo, 2014, Piedmont (Nebbiolo)* £91

Even better red: *Barolo 'Falletto', Bruno Giacosa, 2018, Piedmont (Nebbiolo)* £228

BAROQUE MENU DI MARE

£93.00 per person (excluding antipasto)

Option to add an antipasto di mare course (must be for the whole table)

ANTIPASTO DI MARE

+ £28 per person, served on one large board for up to 20, or platters for 20+

Likely to include:

Langoustines with bottarga mayonnaise, native oysters, amberjack carpaccio with rosemary, tuna tartare with homemade crisps, 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*

PRIMO

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

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

Grilled catch of the day, which is likely to include:

John dory, red mullet, monkfish, sea bream, langoustines, prawns & lobsters with gremolata, white polenta & agretti

DOLCE

Cornucopia - frozen, seasonal fruit filled with their own sorbets & dates filled with espresso gelato

VINI

Perfect white: Etna Bianco 'Archineri', Pietradolce, 2021, Sicily (Carricante) £82

Perfect red: Pinot Nero 'Bachgart', Klaus Lensch, 2018, Trentino (Pinot Nero) £146, magnum only

BAROQUE MENU MAIALINO

£90.00 per person (excluding primo)

Option to add a primo course of seafood pasta (must be for the whole table)

ANTIPASTO DI CARNE

Served on one large board for up to 20, or platters for 20+

Cured meats: homemade salame, 'nduja bruschette, 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

PRIMO (OPTIONAL)

+ £18 pp - Spaghetti mussels, clams, tomato & ginger

OR

+ £52 pp 1/2 native lobster spaghetti, mussels, clams, tomato ginger

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

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

Roasted potatoes & fennel

DOLCE

Gelato cupcakes in assorted flavours served with *zabaione* & warm chocolate sauce

VINI

White – *Piemme, Le Pupille 2019* £139

Red – *Amarone Classico, Bertani, 2012* £168