



BOCCA DI LUPO

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

MORSI – MOUTHFULS ON ARRIVAL

£12.50 per person for three *Morsi*, £4.00 per person for every additional.

Must be ordered for the entire party

PESCE

Tuna tartare, orange, caper & pistachio

Sheep's milk ricotta, *bottarga* & *pane carasau*

Fried sage leaf filled with anchovy

Spiedino of fried squid & lemon slices

CARNE

Bresaola, rocket & *caprino* (goat's cheese)

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

Rabbit lollipop '*saltimbocca*' with prosciutto, Marsala & sage

VERDURE

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Fried pizza, raw tomato & basil (V)

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

Pepperonata, served on a spoon (V)

Tomato, basil & oil *bruschetta* (V)

VINO

TrentoDoc '*Maximum*', Blanc de Blancs, Ferrari, NV £73

FOR THE TABLE

£10 per person for both, £6 for one:

PRE-DINNER SALUMI

Prosciutto di Parma, coppa, Tuscan fennel salame

PRE-DINNER VEGETABLES

Grilled marinated peppers, aubergines and courgettes

£9 per person:

POST-DINNER FORMAGGI

To share:

A selection of soft & hard Italian cheeses, served with home-made buckwheat crackers, pears & honeycomb

VINO

Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 500ml
£62

PRANZO TRENINO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£29.00 per person, excluding the primo course

ANTIPASTO

Tirtlen

fried ravioli of greens & herbs, with speck

PRIMO: OPTIONAL, CHOOSE WHICH IN ADVANCE FOR THE WHOLE TABLE

+£10.00 per person

Canederli

In butter & sage OR *in brodo*

SECONDO: TO CHOOSE

Polenta with creamed mushrooms

Polenta with *Spuntature*

Pork ribs, sausage, white wine & bay

DOLCE

Frittelle di mele e miele

Fried apple in batter, with honey

VINI

White: Goldmuskateller (Moscato Giallo), Klaus Lentsch, Trentino, £65

Red: Merlot Vecchie Viti, Stocco, Friuli, £60

AN ANCIENT ROMAN TABLE

£85.00 per person

From the old recipes of Apicius and the work of historian, Sally Grainger, reimagined in our kitchen by Jacob Kenedy, Rachel Roddy & Gareth Saywell.

ANTIPASTO

Cuminatum in Ostrea

Oyster with cumin vinegar

SECONDO

Ebracum baianum

Jellyfish, oyster, mussel and red mullet stew

Mugil et moretum Ligusticum

Grey mullet stuffed with lovage

Renes agni farciti

Lamb kidneys stuffed with hazelnut pesto

Anas cum prunis

Wild duck, bay & prunes

Boleti cum melle et cumino

Grilled mushrooms in Cumin & honey

Brassica cum poris, olivis et coriandro

Cabbage, leeks, olives & coriander

DOLCE

Nix dulcis

Sweet ice, dried fruits, pomegranate, pistachio & tamarind

Savillum

Baked cheesecake with poppy seeds, walnut & honey

VINI

White: Bianco Frusinate 'Aqua Sexiae', Frosinone, Lazio £53

Red: Nero Buono 'Colle Amato', Pietras Pinta, Cori, Lazio, £69

Our Ancient Roman Table menu is available from 7th – 31st January.

GAME

£83.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTO

Radicchio salad

Veneto

PRIMO

Pappardelle with hare in salmi

Lombardy

SECONDO

*All the birds in the sky
Whatever the hunter provides*

The sky

TO SHARE:

Polenta

Trentino

Broccoli with olive oil, parsley & pepper

Friuli

DOLCE

*Blood orange sgroppino
Sorbet beaten with vodka & prosecco*

VINI

White: 'Manditocai', Livon, Friulano £84

Red: Valpolicella Superiore, Terzolan, Veneto, £83

VENETO

£82.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTI: TO SHARE

Baccalà mantecato
On a bruschetta

Red mullet *in saor*, pickled with raisins & pine nuts

Fried squid, prawns, blood oranges & courgettes

PRIMO

White asparagus risotto, with butter & parmesan

SECONDO

Sea bass baked in salt

TO SHARE:

Mashed potato

Agetti

TO HELP THINGS DOWN

Radicchio di Castelfranco, Treviso & Verona

DOLCE

Cenci

VINI

White: Soave 'Broia', Roccolo Grassi, Veneto £64

Red: Pinot Nero, Dalzocchio, Trentino £94

UMBRIA

£70.00 per person, excluding truffles

Vegetarians and vegans catered for accordingly

ANTIPASTI

A little salad of lentils

...and truffle

PRIMO

Garganelli alla Norcina, with sausage, mushroom & cream

...and truffle

SECONDO

Ex-dairy beef sirloin *tagliata* – with truffle butter and mashed potatoes

...and truffle

DOLCE

Crescionda

Amaretti, chocolate & Sambuca cake

VINI

White: Chardonnay di Torgiano 'Aurente', Lungarotti, Umbria £80

Red: Sagrantino di Montefalco 'Colle alle Machcie', Tabarrini, Umbria
£101

BOCCA

£62.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Truffled radish salad, celeriac, pomegranate & pecorino	BDL
Sea bream carpaccio, rosemary & orange	Veneto
Crescentine, coppa, stracchino	Emilia

PRIMI: TO SHARE

+£13.00 per person

Orecchiette, cime di rapa, garlic & chilli	Puglia
Rigatoni with beef stracotto	Veneto

SECONDI: TO CHOOSE

Honey marinated pork chop, with garlic & rosemary	Tuscany
Market fish, baked on potatoes, peppers & capers	Veneto
Roast escarole, stuffed with breadcrumbs, olives, pecorino & walnuts	Lazio

TO SHARE:

Lentils with sage	Umbria
Blood orange salad, oregano & red onion	Sicily

DOLCI: TO SHARE

Cornucopia siciliana Marzipan balls, blood oranges, cannoli	Sicily
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FORMAGGI: OPTIONAL

+£9.00 per person

Italian cheeses, with honeycomb & buckwheat crackers
Likely to be: La Tur goat & sheep's cheeses, gorgonzola dolce, pecorino Toscano

VINI

White: Greco di Tufo, Di Meo, Campania £72

Red: Chianti Classico, Monsanto, Tuscany, £74

BAROQUE MENU DI MARE

£130.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTO DI MARE

Served on one large board for up to 20 or platters for 20 plus. Likely to include:

Langoustines with bottarga mayonnaise, native oysters, amberjack carpaccio with rosemary oil, 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*

RISOTTO

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, Sicilian prawns & lobsters with white *polenta* & *gremolata*

Spinach with pine nuts & raisins

DOLCE

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

VINI

White: Fiano d'Avellino 'Alessandra', Di Meo, Campania £127 (£254 Magnum)

Red: Etna Rosso 'Dafara Galluzzo', Bnanti, Sicily £94

BAROQUE MENU MAIALINO

£120.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTO DI CARNE

Served on one large board for up to 20 or platters for 20 plus. Likely to be:

Cured meats: homemade salame, 'nduja bruschetta, coppa & prosciutto

Cheeses: buffalo mozzarella, pecorino sardo, smoked ricotta & walnuts

Vegetables: grilled radicchio & balsamic, marinated grilled peppers, caponata, fried sage leaves

Baskets of bread & homemade grissini accompany

PRIMO

Spaghetti with tomato, red Sicilian prawns & their bisque

RIPOSO

Blood orange sgroppino – lemon sorbet beaten with vodka & Prosecco

SECONDO

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

Roasted potatoes & roasted red onions

DOLCE

Selection of cold gelati and warm chocolate sauce

VINI

White: 'Manditocai' Friulano, Livon, Friuli £84

Red: Taurasi Riserva 'Hamilton', DI Meo, Campania £159