



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

Cozze gratinate – grilled stuffed mussels

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)

Grilled peas in their pods & lemon (GF)(V)

Tomato & buffalo mozzarella *spiedini* (GF)

MORSI DI STAGIONE

White crab, lemon & samphire *bruschetta* £5.50

Spiedino of prosciutto & melon £5.50

Fried lamb sweetbreads (when available) £5.50

Courgette flower stuffed with mozzarella & anchovy £7.00

VINO

TrentoDoc 'Maximum', Blanc de Blancs, Ferrari, NV £75

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
£64

PRANZO ESTIVO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£46.00 per person, excluding the Primi course

ANTIPASTI: TO SHARE

Lardo & honey bruschetta

Carosello cucumber, mentuccia & ricotta salata

Plates of coppa

PRIMI: TO SHARE

+£11.00 per person

Mezze maniche with spicy sausage ragu, with pecorino & rosemary

Risotto with courgettes & their flowers, mozzarella & basil

SECONDO

Honey grilled pork neck, with roast onions, grilled potatoes & salsa verde

CONTORNO

Whole round lettuce with lemon dressing

DOLCE

Gelato of the day

VINI

White: Pinot Grigio, Gradis' Ciutta, Friuli £56

Red: Valpolicella Classico, Speri, Veneto £55

TUSCANY

£56.00 per person

ANTIPASTI: TO SHARE

Fegatini

Hand chopped chicken livers on a *bruschetta*

Pecorino toscano

Prosciutto, finocchiona

PRIMO

Pici all'aglione

Hand rolled *pici* with elephant garlic & tomato

SECONDO

Cacciucco alla livornese

Tuscan fish stew for all to share

CONTORNI

Grilled bread, garlic & parsley

Escarole & lemon salad

DOLCE

Tiramisu

VINI

White: Bolgheri Bianco 'Costa di Giulia', Michele Satta, Tuscany £67

Rosé: Albia, Ricasoli, Tuscany £49

Red: Cilieggiolo, Aquilaia, Tuscany £45

CAMPANIA

£84.00 per person

ANTIPASTI: TO SHARE

Lightly pickled anchovies

Piattoni beans, tomatoes & basil

Octopus salad, capers, potatoes & celery

PRIMO

Ziti al sugo

Tomato sauce from braising the meats below; *pecorino*, basil

SECONDO

Ragu napoletano

Beef & pigskin *involtini*, sausages, beef breast & pork shoulder braised in tomato

CONTORNO

Escarole & lemon

DOLCE

Graffa

A Neapolitan doughnut

VINI

White: Ischia Forastera Costa delle Parracine, Campania £69

Red: Don Generoso' Di Meo, Campania £138

ESTATE IN PUGLIA

£88.00 per person

ANTIPASTI: TO SHARE

Cicoria con le fave
With dried broad bean puree

Prosciutto e melone

Octopus, potato, celery & carosello cucumber salad

PRIMO

Linguine with mussels, clams & lemon

SECONDO

Grigliata mista, resting on grilled bread:

- Grilled homemade sausage
- *Bombette pugliesi*, stuffed with *caciocavallo* & *prosciutto*
- Pork chops

CONTORNI: TO SHARE

Watermelon, red onion & oregano salad

Cuore di Vesuvio tomato & carosello cucumber salad

DOLCE

Sporcamuss - to dirty your face
Little *crema pasticceria* filled pastries

VINI

White: *Pietrabilanca*, *Tenuta Bocca di Lupo*, Puglia £76

Red: *Negroamaro*, *Podere Don Cataldo*, Puglia £57

BOCCA

£68.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

<i>Burrata, cuore di Vesuvio</i> tomatoes & basil	Campania
Grilled marinated peppers, with anchovies	Puglia
<i>Mortadella & stracchino</i> , with pickled aubergines	Bologna

PRIMI: TO SHARE

+£11.00 per person

<i>Mezze maniche</i> with spicy sausage ragu, with pecorino & rosemary	Rome
<i>Risotto</i> with courgettes & their flowers, mozzarella & basil	Campania

SECONDI: TO CHOOSE

Ex-dairy sirloin, parmesan, rosemary & rocket	Tuscany
Baked market fish with potatoes, tomato & olives	Veneto
<i>Aubergine parmigiana</i> , baked with tomato & mozzarella	Campania

TO SHARE:

Braised courgettes, with garlic, oregano & pine nuts	Liguria
Whole round lettuce, with lemon dressing	Sperlonga

DOLCI: TO SHARE

<i>Rum baba</i> , strawberries & whipped cream	Napoli
Roast apricots, amaretti & amaretto cream	Lombardy
<i>Bonet</i> Chocolate, amaretti & coffee	Piedmont

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: Est! Est! Est! Poggio del Gelsi, Cotarella, Lazio £59

Rose: Etna Rosato, Alta Mora, Sicily £68

Red: Montepulciano d'Abruzzo, Terre di Civita, Abruzzo £70

BAROQUE MENU DI MARE

£130.00 per person

Vegetarians and vegans catered for accordingly

CICCHETTI

Board is laid out, covered with cicchetti:

Crostino di baccalà mantecato. Lightly pickled sardines & tropea onion, raw oysters with capers & white balsamic. Fried squid & lemon slices, octopus salad with potato & celery.

RISOTTO

Risotto bianco with scallops & Prosecco

RIPOSO

To cleanse the palate, a miniature frozen Campari Spritz is served

SECONDO

For the main – a salt baked fish! Best of the market, likely bass or turbot

Spinach, garlic & chilli

Boiled new potatoes

Escarole salad & lemon dressing

DOLCE

Big bowls of *Tiramisu*...to pick you up!

VINI

White: Fiano d'Avellino 'Alessandra', Di Meo, Campania 2015 £124 (£247 Magnum)

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

BAROQUE MENU DI CARNE

£120.00 per person, excluding the primo course

Vegetarians and vegans catered for accordingly

ANTIPASTO DI CARNE

Before the guests sit, an epic, 3-metre-long antipasto board is carried onto the room and set along the table, raised up on wooden blocks. It is laden with salumi, and the best Italian cheeses. Grilled peas in their shells & lemon. Caponata, tomato salads & tropea onion, bread & pane carasau.

PRIMO

+£16.00 per person

*Saffron malloreddus, clams & bottarga
Gnocchetti sardi*

RIPOSO

A little lemon sgroppino helps the stomach to settle.

SECONDO

Honey roasted lamb shoulders, slowly grilled, then finished on rosemary potatoes

Marinated peppers and a salad of escarole, garlic & lemon

DOLCE

*Seadas
Pecorino filled sweet pastries, drizzled with honey*

VINI

White: Etna Bianco 'Arrigo', Alta Mora, Sicily £119

Red: Bolgheri Superiore Caccia al Piano, Tuscany £118