



# BOCCA DI LUPO

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

# MORSI - MOUTHFULS ON ARRIVAL

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

Must be ordered for the entire party

## PESCE

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Tuna tartare, orange, caper & pistachio

*Cozze gratinate* – grilled stuffed mussels

Fried sage leaf filled with anchovy

*Spiedino* of fried squid & lemon slices

## CARNE

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

Fried olive stuffed with veal & pork

*Crescentine*, Parma ham & *stracchino*

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

## VERDURE

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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

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White crab, lemon & samphire bruschetta £5.50

Raw asparagus, lemon & tropea onion bruschetta £5.50

Fried baby artichokes £5.50

Fried lamb sweetbreads (when available) £5.50

Courgette flower stuffed with mozzarella & anchovy £7.00

## VINO

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

## FOR THE TABLE

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£10 per person for both, £6 for one:

### PRE-DINNER SALUMI

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Prosciutto di Parma, coppa, Tuscan fennel salame

### PRE-DINNER VEGETABLES

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Grilled marinated peppers, aubergines and courgettes

£9 per person:

### POST-DINNER FORMAGGI

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#### To share:

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

## VINO

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

# LUNCH IN LAZIO

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Available at lunchtime only

*Vegetarians and vegans catered for accordingly*

£29.00 per person, excluding the antipasto course

## ANTIPASTO

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**+£9 per person**

*House Salumi*

## PRIMO

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*Mezze maniche all'amatriciana*  
Tomato, guanciale, pecorino

## SECONDO

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*Chicken al forno*  
Cooked on potatoes, peppers & tomatoes

## CONTORNO

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Whole round lettuce with lemon dressing

## DOLCE

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Almond *gelato* & strawberries

## VINI

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White: Est! Est! Est! Poggio dei Gelsi Cotarella, Lazio, £59

Red: Chianti Colli Fiorentini Uggiano, Tuscany £36

# LUNCH IN THE NORTH

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Available at lunchtime only

*Vegetarians and vegans catered for accordingly*

£29.00 per person, excluding the antipasto course

## ANTIPASTO

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**+£9 per person**

House *Salumi*

## PRIMO

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*Rabatton*

Light spinach & ricotta dumplings, butter & sage

*Piedmont*

## SECONDO

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Slow roast pork collar with *salsa tonnata*

*Lombardy*

## CONTORNI

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Potato, red onion & caper salad

*Piedmont*

Whole round lettuce, lemon dressing

*Sperlonga*

## DOLCE

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Hazelnut gelato, chocolate sauce & cream

*Gelupo*

## VINI

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White: Bricco Bartolomeo, La Colombera, Piemonte £52

Red: Refosco Ermacora, Friuli £67

# TUSCANY

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£56.00 per person

## ANTIPASTI: TO SHARE

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*Fegatini*

Hand chopped chicken livers on a *bruschetta*

*Pecorino toscano*

*Prosciutto, finocchiona*

## PRIMO

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*Pici all'aglione*

Hand rolled *pici* with elephant garlic & tomato

## SECONDO

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*Cacciucco alla livornese*

Tuscan fish stew for all to share

## CONTORNI

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Grilled bread, garlic & parsley

Escarole & lemon salad

## DOLCE

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*Tiramisu*

## VINI

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

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

# CAMPANIA

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£84.00 per person

## ANTIPASTI: TO SHARE

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Lightly pickled anchovies

*Piattoni* beans, tomatoes & basil

Octopus salad, capers, potatoes & celery

## PRIMO

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*Ziti al sugo*

Tomato sauce from braising the meats below; pecorino, basil

## SECONDO

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*Ragu napoletano*

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

## CONTORNO

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Escarole & lemon

## DOLCE

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*Graffa*

A Neapolitan doughnut

## VINI

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White: Ischia Forastera Costa delle Parracine, Campania £69

Red: Don Generoso' Di Meo, Campania £138

# LIGURIA

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£84.00 per person

## ANTIPASTI: TO SHARE

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*Farinata*

Chickpea and rosemary pancake, with *salumi* & pickled artichokes

*Fritto misto di mare*

Prawns, squid, mussels, lemon slices

## PRIMI: TO SHARE

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Red prawn & langoustine risotto, with tomato & basil

*Trofie* with *pesto Genovese*, potatoes & green beans

## SECONDO

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*Coniglio alla ligure*

Rabbit braised with black olives & pine nuts

## CONTORNO

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Potatoes & olive oil

## DOLCE

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*Camogliesi*

Rummy little choco-choux puffs

## VINI

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White: Pigato 'Brezza dell'Erbe', Liguria £70

Red: Grumello' Valtellina Superiore Rainoldi, Lombardy £75

# BOCCA

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£72.00 per person, excluding the primo course

## ANTIPASTI: TO SHARE

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Burrata, carosello cucumber, basil	Puglia
Sea bream <i>carpaccio</i> , rosemary & orange	Veneto
<i>Crescentine</i> , <i>coppa</i> , pickled fennel	Emilia

## PRIMI: TO SHARE

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**+£12.00 per person**

<i>Mezze maniche alla norma</i> Aubergine, tomato & <i>ricotta salata</i>	Sicily
<i>Pappardelle</i> with ragu	Emilia

## SECONDI: TO CHOOSE

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Ex-dairy sirloin, parmesan, rosemary & rocket	Tuscany
Baked market fish with peppers, tomato, capers	Sicily
<i>Pallotte cacio e uova</i> Egg & cheese balls in tomato	Abruzzo

## TO SHARE:

Braised escarole, walnuts, olives & raisins	Campania
Cannellini, tomatoes & basil	Tuscany

## DOLCI: TO SHARE

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Rum baba, strawberries & whipped cream	Napoli
Blood orange <i>granita</i> , almonds & mint	Sicily
<i>Bonet</i> Chocolate, amaretti & coffee	Piedmont

## FORMAGGI: OPTIONAL

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**+£9.00 per person**

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be: La Tur goat & sheep's cheeses, *gorgonzola dolce*, *pecorino Toscano*

## VINI

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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

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£130.00 per person

*Vegetarians and vegans catered for accordingly*

## CICCHETTI

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*Board is laid out, covered in 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

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*Risotto bianco* with scallops & Prosecco

## RIPOSO

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

## SECONDO

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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

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

## VINI

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

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

# BAROQUE MENU DI CARNE

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£120.00 per person, excluding the primo course

*Vegetarians and vegans catered for accordingly*

## ANTIPASTO DI CARNE

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*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

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**+£16.00 per person**

*Saffron malloreddus, clams & bottarga  
Gnocchetti sardi*

## RIPOSO

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A little lemon sgroppino helps the stomach to settle.

## SECONDO

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

Marinated peppers and a salad of escarole, garlic & lemon

## DOLCE

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*Seadas  
Pecorino filled sweet pastries, drizzled with honey*

## VINI

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

Red: Bolgheri Superiore Caccia al Piano, Tuscany £118