



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)

Winter tomato & buffalo mozzarella *spiedini* (GF)

MORSI DI STAGIONE

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

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
£62

LUNCH IN LAZIO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£29.00 per person, excluding the antipasto course

ANTIPASTO

+£9 per person

House Salumi

PRIMO

Mezze maniche all'amatriciana
Tomato, guanciale, pecorino

SECONDO

Chicken al forno
Cooked on potatoes, peppers & tomatoes

CONTORNO

Whole round lettuce with lemon dressing

DOLCE

Almond *gelato* & strawberries

VINI

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

Red: Chianti Colli Fiorentini Uggiano, Tuscany £36

LUNCH IN THE NORTH

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£29.00 per person, excluding the antipasto course

ANTIPASTO

+£9 per person

House *Salumi*

PRIMO

Rabatton

Light spinach & ricotta dumplings, butter & sage

Piedmont

SECONDO

Slow roast pork collar with *salsa tonnata*

Lombardy

CONTORNI

Potato, red onion & caper salad

Piedmont

Whole round lettuce, lemon dressing

Sperlonga

DOLCE

Hazelnut gelato, chocolate sauce & cream

Gelupo

VINI

White: Bricco Bartolomeo, La Colombera, Piemonte £52

Red: Refosco Ermacora, Friuli £67

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

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

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

LIGURIA

£84.00 per person

ANTIPASTI: TO SHARE

Farinata

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

Fritto misto di mare

Prawns, squid, mussels, lemon slices

PRIMI: TO SHARE

Red prawn & langoustine risotto, with tomato & basil

Trofie with *pesto Genovese*, potatoes & green beans

SECONDO

Coniglio alla ligure

Rabbit braised with black olives & pine nuts

CONTORNO

Potatoes & olive oil

DOLCE

Camogliesi

Rummy little choco-choux puffs

VINI

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

Red: Grumello' Valtellina Superiore Rainoldi, Lombardy £75

BOCCA

£72.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

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

+£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

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

Rum baba, strawberries & whipped cream	Napoli
Blood orange <i>granita</i> , almonds & mint	Sicily
<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. Then begin waves of 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