



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 & courgettes

VINO

Lambrusco, Villa Cialdini, Emilia (Red) - Lambrusco Grasparossa, 2024, £48

POST-DINNER FORMAGGI

+£9.00 per person

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, 2014, 500ml £62

PRANZO

£36.00 per person, available at lunchtimes only

ANTIPASTI TO SHARE:

Marinated grilled aubergines, chilli & mint	<i>Puglia</i>
Courgette carpaccio, parmesan & anchovy	<i>Lazio</i>
Caponata	<i>Sicily</i>

PRIMO

+£12 per person	<i>Napoli</i>
Ziti with ragu Guardaporta	

SECONDO TO SHARE:

Pollo in panzanella - roast chicken, beetroot, bread, raisins & pine nuts	<i>Tuscany</i>
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DOLCE

Mini bombe - little fried doughnuts with chocolate sauce, jam, pistachio cream	<i>Lazio</i>
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VINI

White: Catarratto, Il Pioppo, Sicily, 2024 £43

Red: Chianti Colli Fiorentini, Uggiano, Tuscany, 2023 £37

AUTUMN HILLS

£59.00 per person

Option to add the pasta course (must be for the whole table) to share

ANTIPASTI

Homemade salumi

Emilia-Romagna

Crescentine, stracchino, pickled girolles

PRIMO

+£12.00 per person

Risotto ai porcini, with parsley & garlic

Lombardy

SECONDO

Pork chops & sausages

Lazio

TO SHARE:

Roast potatoes, roasted red onions

Lazio

Whole round lettuce & lemon dressing

Sperlonga

DOLCE

Torta di mele – apple cake

Trentino

VINI

White: Soave 'Broia', Roccolo Grassi, Veneto, 2023 £64

Red: Nero Buono 'Colle Amato', Pietra Pinta, Lazio, 2016 £69

AUTUMN SEAS

£59.00 per person

Option to add the pasta course (must be for the whole table) to share

ANTIPASTI: TO SHARE

Lightly pickled sardines	Sicily
Sardine <i>polpette</i>	Sardinia
Caponata	Sicily

PRIMI: CHOOSE ONE FOR THE WHOLE TABLE

Optional, +£12.00 per person

Rigatoni <i>amatriciana</i> – tomato, pecorino, <i>guanciale</i> & black pepper	Rome
Spaghetti with <i>pesto genovese</i> , potatoes & beans	Genoa

SECONDO

Grilled tuna <i>tagliata</i> , <i>salmoriglio</i>	Sardinia
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TO SHARE:

Roast marinated peppers	Sicily
Chickpeas, chilli, tomato & mint	Tuscany

DOLCE

Lemon sorbet & <i>limoncello</i>	Sorrento
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VINI

White: Fiano d'Avellino, Di Meo, Campania, 2022, £76 / £152 for magnum

Red: Rosso di Montalcino, Casisano, Tuscany, 2023 £61

PUGLIA

£74.00 per person

A series of courses for the whole table to share

ANTIPASTI

Dried broad bean puree, *cicoria* & chilli

Gratinated mussels, breadcrumbs, parmesan & parsley

Sheep's milk ricotta, walnuts & rocket

PRIMO

Orecchiette, cime di rapa & sausage

SECONDO

Mixed grilled meat

Likely to be pork chops, lamb chops, *bombette* & *fegatini*

Grilled onions & potatoes

DOLCE

Ricotta & sour cherry gelato

VINI

White: Chardonnay 'Pietrabilanca', Bocca di Lupo, Puglia, 2023 £79

Red: Negroamaro 'Prima Mano' A Mano, Puglia, 2020, £72

CAMPANIA

£70.00 per person

Option to add the pasta course (must be for the whole table) to share

ANTIPASTO

Fritto misto di mare

Waves of courgettes, squid, lemon & prawns

PRIMI: TO SHARE

+£15.00 per person

Spaghetti alle vongole, garlic, chilli & parsley

Ziti, sausage ragu, chilli & pecorino

SECONDI: TO CHOOSE

Beef involtini, raisins & pine nuts

Sea bream baked in salt, lemon

Aubergine parmigiana

TO SHARE:

Cicoria, garlic & chilli

Rosemary roast potatoes

DOLCE

Rum baba, pineapple & whipped cream

VINI

White: Fiano d'Avellino, Di Meo, Campania, 2022, £76 / £152 for magnum

Red: 'Don Generoso', Di Meo, Campania, 2010 £142

BOCCA

£74.00 per person

ANTIPASTI: TO SHARE

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

PRIMI: TO SHARE

Fusilli with <i>pesto trapanese</i> , almonds, tomato & pecorino	Sicily
Pappardelle with venison ragu	Trentino

SECONDI: TO CHOOSE

Tagliata – grilled rare-breed sirloin, rosemary, rocket & parmesan	Tuscany
Baked market fish, with <i>caponata</i>	Sicily
Aubergine <i>parmigiana</i>	Campania

TO SHARE:

Borlotti beans <i>all'uccelletto</i>	Tuscany
Cicoria with garlic & chilli	Puglia

DOLCI: TO SHARE

Bonet – chocolate, caramel, rum & amaretti	Piedmont
Cannoli – ricotta, chocolate, pistachio & candied orange	Sicily
Fruit <i>gelati</i> & sorbetti	Gelupo

VINI

White: Pinot Grigio 'V. CastelRingberg', Elena Walch, Trentino, 2023 £71

Red: Torgiano Rubesco Riserva 'V.Monticchio', Lungarotti, Umbria, 2018
£108

TRUFFLE (PIEDMONT)

£140.00 per person including truffles

A series of courses to share:

ANTIPASTI

Fonduta Valdostana - Fontina fondue with grissini to dip

...and truffle

PASTA

Gramigne alla Norcia - pork sausage ragu in bianco with white wine & milk

...and truffle

SECONDO

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

...and truffle

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Insalata - a little salad

FORMAGGI

Cheese from Corzano in Chianti with pears & truffle honey

DOLCE

Blood orange granita, almonds & mint

VINI

White: Greco di Tufo Riserva 'Vittorio', Di Meo, Campania, 2010 £118

Red: Barbaresco 'Pajé', Roagna, 2014 £177

BAROQUE MENU DI MARE

£93.00 / £121.00 per person

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

ANTIPASTO DI MARE

+£28.00 per person, served on one large board for up to 20 guests, or platters for 20+

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 porcini risotto

RIPOSO

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

SECONDO

Whole fish, baked on potatoes & tomatoes

DOLCE

Autumn fruits & cheeses

VINI

White: Verdicchio di Jesi Riserva, Villa Bucci, 2021 £101

Red: Etna Rosso 'Dafara Galluzzo', Benanti, 2021 £94

BAROQUE MENU MAIALINO

£90.00 / £108.00 / £140.00 per person

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 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 (OPTIONAL)

+£18.00 per person – Spaghetti with mussels, clams, tomato, chilli & garlic

Or

+£50.00 per person – Spaghetti with 1/2 native lobster, mussels, clams, tomato, chilli & garlic

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 onion

DOLCE

Selection of cold gelati and warm chocolate sauce

VINI

White: Broy, Collavini, Friuli, 2020 £90

Red: Taurasi 'Ahmilton', Di Meo, Campania, 2009 £159