



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

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 lambs sweetbreads (when available) £5.50

Courgette flower stuffed with mozzarella & anchovy £7.00

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

SPRING LUNCH

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£29.00 per person, excluding the antipasto course

ANTIPASTO

+£9 per person

House Salumi

BDL

PRIMO

Risi e bisi

Veneto

Rice, peas & pancetta

SECONDO: TO CHOOSE

Chicken panzanella

Tuscany

Asparagus, broad beans, peas & bread salad

DOLCE

Torta Barozzi

Lombardy

Almond, chocolate & rum cake

VINI

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

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

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

Agretti

INTERMEZZO

Radicchio di Castelfranco, Treviso & Verona

DOLCE

Cenci
Ribbons of crunchy sweetness

VINI

White: Soave 'Broia', Rocolo Grassi, Veneto £66

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: Trebbiano Spoletino 'Farandola', Di Filippo, Umbria £64

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

BOCCA

£67.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Artichoke salad	Veneto
Sea bream <i>carpaccio</i> , rosemary & orange	Veneto
Homemade <i>salumi</i>	BDL

PRIMI: TO SHARE

+£12.00 per person

Fusilli, *peperonata* & black olives

Tagliatelle with ragu

SECONDI: TO CHOOSE

Ex-dairy sirloin, parmesan, rosemary & rocket	Tuscany
Monkfish & artichoke <i>spiedini</i> , lemon	Liguria
Asparagus <i>bassanese</i> With smashed egg and basil sauce	Lazio

TO SHARE:

<i>Vignarolla</i> Braised peas, broad beans, artichoke & lettuce	Lazio
Potatoes & rosemary	Mamma

DOLCI: TO SHARE

Mini <i>bombe</i> , chocolate sauce Fried little doughnuts	Lazio
Blood orange <i>granita</i> , almonds & mint	Sicily
Bayleaf <i>Pannacotta</i>	BDL

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

CICCHETTI

Board is laid out. Then begin waves of cicchetti:

Crostino di baccalà mantecato. Lightly pickled sardines & tropea onion, raw onions with capers & white balsamic. Fried squid & lemon slices, aubergine *polpette* & raw artichoke salads.

RISOTTO

An entire hollowed-out wheel of parmesan filled with risotto bianco is placed in the centre of the table. The waiter serves this tableside. Feel free to bring a truffle.

RIPOSO

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

SECONDO

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

Agretti with butter and lemon

Boiled asparagus

Fried fennel

DOLCE

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

VINI

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

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

BAROQUE MENU MAIALINO

£120.00 per person, excluding the primo course

Vegetarians and vegans catered for accordingly

ANTIPASTO DI CARNE

Before guests sit, an epic 3-metre-long antipasto board is carried onto the room and set alongside the table, raised up on wooden blocks. It is laden with sheep ricotta & young broad beans in their pods. Young and mature pecorino. Grilled peas in their shells & lemon. Raw artichoke salad. Fried lambs sweetbreads & artichokes, 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

*Pardulas and a little Mirto
Ricotta and orange pastry*

VINI

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

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