



# 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)

Winter 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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*Tiramisu*

To pick you up

*Veneto*

## VINI

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White: Soave Classico Pieropan, Veneto £51

Red: Refosco Ermacora, Friuli £67

# LAZIO

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£76.00 per person

## ANTIPASTI: TO SHARE

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*Baccala* – house salted cod cheeks

*Carciofi alla giudia* – whole fried artichokes

## PRIMO

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*Fettucine alla carbonara*

## SECONDO

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*Veal saltimbocca*

Escalope in prosciutto & sage, marsala & artichokes

## CONTORNI

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Mashed potatoes

Spinach

## DOLCE

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*Palle del Nonno*

Crispy ricotta & chocolate 'Grandpa's balls'

## 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

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. 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

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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

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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

Agretti with butter and lemon

Boiled asparagus

Fried fennel

## 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 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

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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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*Pardulas and a little Mirto  
Ricotta and orange pastry*

## VINI

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White: Timorasso Derthona, Ratti, Piedmont 2021 £74

Red: Bolgheri Superiore Caccia al Piano, Tuscany £118