



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

Tiramisu

To pick you up

Veneto

VINI

White: Bricco Bartolomeo, La Colombera, Piemonte £52

Red: Refosco Ermacora, Friuli £67

LAZIO

£76.00 per person

ANTIPASTI: TO SHARE

Baccala – house salted cod cheeks

Carciofi alla giudia – whole fried artichokes

PRIMO

Fettucine alla carbonara

SECONDO

Veal saltimbocca

Escalope in prosciutto & sage, marsala & artichokes

CONTORNI

Mashed potatoes

Spinach

DOLCE

Palle del Nonno

Crispy ricotta & chocolate 'Grandpa's balls'

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

Red: Bolgheri Superiore Caccia al Piano, Tuscany £118