



# 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. (whole party)

Must be ordered for the entire party

## PESCE

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Tuna tartare, capers, orange & *pistachio*

Sheep *ricotta*, *bottarga* & *pane carasau*

Fried sage leaf filled with anchovy

## CARNE

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Raw veal and lemon *crostino*

Fried olive stuffed with veal & pork

*Crescentine*, Parma ham & *stracchino*

Rabbit lollipop 'saltimbocca' with *prosciutto*, *Marsala* & sage

*Grissini* with *bresaola* & rocket

## 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)

Red pepper & *pistachio* pesto *bruschetta*

## MORSI DI STAGIONE

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White crab, lemon & samphire *bruschetta* £5.50

*Cozze gratinate* £5.50

Fried courgette flowers & lemon £5.50

Tomato & buffalo *mozzarella spiedini* £5.50

*Girolle* & *mozzarella arancino* £5.50

## VINO

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*Athesis Brut, Kettmeir, Alto Adige (Champagne method) £155*  
MAGNUM

## 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

# PRANZO

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Available at lunchtime only

*Vegetarians and vegans catered for accordingly*

£52.00 per person

## ANTIPASTI: TO SHARE

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|                                         |                 |
|-----------------------------------------|-----------------|
| Lardo, walnut & honey <i>bruschetta</i> | <i>Lombardy</i> |
| Cuore di bue tomato & Tropea onion      | <i>Calabria</i> |
| Prosciutto e fichi                      | <i>Sicily</i>   |

## SECONDI: TO SHARE

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|                                                                |                |
|----------------------------------------------------------------|----------------|
| Honey grilled pork neck<br>roast onions, potatoes, salsa verde | <i>Tuscany</i> |
|----------------------------------------------------------------|----------------|

### TO SHARE:

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|--------------------------------|------------------|
| Whole round lettuce with lemon | <i>Sperlonga</i> |
|--------------------------------|------------------|

## DOLCI: TO SHARE

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|                   |               |
|-------------------|---------------|
| Gelato of the day | <i>Gelupo</i> |
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## VINI

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White: Bellone, Pietra Pinta, Lazio £47

Red: Valpolicella Classico, Speri, Veneto £57

# TUSCANY

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£56.00 per person

## ANTIPASTI: TO SHARE

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*Fegatini*

Hand chopped chicken livers on a *bruschetta*

*Pecorino toscano*

*Prosciutto, finocchiona*

## PRIMO

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*Pici all'aglione*

Hand rolled *pici* with elephant garlic & tomato

## SECONDO

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*Cacciucco alla livornese*

Tuscan fish stew for all to share

## CONTORNI

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Grilled bread, garlic & parsley

Escarole & lemon salad

## DOLCE

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*Tiramisu*

## VINI

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White: Vernaccia di San Gimignano 'Santa Margherita', Panizzi, Tuscany  
£71

Red: Ciliegiole, Tenuta Aquilaia, Tuscany £45

# SICILIA

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£88.00 per person

## ANTIPASTI: TO SHARE

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Sardines *beccafico*, baked with orange, pine nuts & raisins

Tuna tartare, with capers, orange, parsley & pistachio

*Caponata*

Aubergine, celery & tomato in *agrodolce*

## PRIMI: TO SHARE

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*Calamarata alla norma*

Aubergine, tomato & *ricotta salata*

*Busiate* with *pesto trapanese*

## SECONDO

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Cous cous *alla Siciliana*

with tomato, gurnard, mussels, prawns, squid, capers & almonds

## DOLCE

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Almond *granita*, with whipped cream

## VINI

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White: Etna Bianco, Alta Mora, Sicily £68

Red: Nero d'Avola 'Vigna Lagnusa', Feudo Montoni, Sicily £65

# PIEDMONT – BYO TRUFFLE

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£80.00 per person

## ANTIPASTI: TO SHARE

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*Carne cruda all'albese*

Chopped raw veal, beaten with olive oil

*Crostini*

## PRIMO

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*40+1 Tajarin*

Pure egg yolk pasta, butter and a raw egg yolk

## SECONDO

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Roast partridge with mountain herbs  
with *bagna cauda* & *polenta*

## CONTORNO

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A small salad of escarole and lemon to cleanse the palate

## DOLCE

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*Bonet*

Chocolate, *amaretti* & coffee

## VINI

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White: Timorasso Derthona, Monlia, Piedmont £79

Red: Barolo 'Cerequio', Michele Chiarlo, Piedmont 2019 £147

# BOCCA

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£69.00 per person, excluding the primo course

## ANTIPASTI: TO SHARE

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|----------------------------------------------------------------|----------|
| Ox tongue, <i>salsa tonnata</i><br>tuna & anchovy sauce        | Piedmont |
| Bluefin tuna tartare, pistachio, parsley & capers              | Sicily   |
| <i>Cicoria con le fave</i> with dried broad bean puree & chili | Puglia   |

## PRIMI: TO SHARE

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**+£11.00 per person**

|                                                                     |         |
|---------------------------------------------------------------------|---------|
| Caserecce with <i>pesto trapanese</i> , aubergine                   | Sicily  |
| <i>Ricotta</i> & spinach <i>tortelloni</i> , butter, sage & walnuts | Bologna |

## SECONDI: TO CHOOSE

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|-------------------------------------------------|------------|
| Suckling pig, bay & white wine                  | Sardinia   |
| Salt baked sea bream, lemon                     | Veneto     |
| Chard <i>risotto</i> , smoked <i>mozzarella</i> | Basilicata |

## TO SHARE:

|                                         |           |
|-----------------------------------------|-----------|
| Potato & <i>friggitelli</i> peppers     | Puglia    |
| Whole round lettuce with lemon & garlic | Sperlonga |

## DOLCI: TO SHARE

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|-----------------------------------------------------|----------|
| <i>Rum baba</i> , sour cherry & <i>ricotta</i>      | Napoli   |
| <i>Uva fragola</i> sorbet                           | Veneto   |
| <i>Bonet</i><br>Chocolate, <i>amaretti</i> & 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: Fiano d'Avellino, Di Meo, Campania £77

Rose: Etna Rosato, Alta Mora, Sicily £68

Red: Colle Amato (Nero Buono), Pietra Pinta, Lazio £72

# BAROQUE MENU DI MARE

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£140.00 per person

*Vegetarians and vegans catered for accordingly*

## ANTIPASTI

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*Board is laid out, then begins a wave of antipasti:*

Raw oysters with capers & white balsamic, red Sicilian prawns & Sicilian olive oil

Sea bream carpaccio with rosemary & orange

Cozze gratinate – Mussels stuffed with breadcrumbs, pecorino & lemon

Fennel & bottarga salad

## RISOTTO

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*Risotto ai porcini, butter & parmesan*

## RIPOSO

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To cleanse the palate, a miniature frozen Lemon Sgroppino is served

Prosecco & Vodka beaten with lemon sorbet

## SECONDO

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For the main – platters of baked mixed seafood

Likely to be langoustine or scallops, john dory, red mullet, sea bass

Baked with white wine & served with *gremolata*

White polenta, olive oil

Spinach, garlic & chilli

## 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 Prephyloxera 'Musmeci', Fessina, Sicily £86

# BAROQUE MENU – MAIALINO

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£136.00 per person

*Vegetarians and vegans catered for accordingly*

## ANTIPASTO DI CARNE

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*Before the guests sit, an epic, 3-metre-long antipasto board is carried into the room and set along the table, raised up on wooden blocks. It is laden with salumi, the best Italian cheeses & grissini. Then come waves of plates - caponata, pumpkin in saor & grilled radicchio in agrodolce*

## PRIMO

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Spaghetti with clams, parsley & bottarga

## RIPOSO

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A little Lemon Sgroppino helps the stomach to settle.

## SECONDO

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Platters of suckling pig & roast grapes for the table

Served with slow braised fennel & roast potatoes

## DOLCE

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*Mini bombe*

Little warm doughnuts & chocolate sauce spiked with rum

## VINI

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White: Impero (Pinot Noir in Bianco), Mancini, Le Marche, £91

Red: Cepparello (Sangiovese), Isole e Olena, Tuscany 2016 £197