

# PRIVATE DINING & EVENTS



**BOCCA DI LUPO**



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"As they ate, they spoke of eating,  
as always happens in Italy."  
Salvo Montalbano

Jacob Kenedy opened Bocca di Lupo in November 2008. The restaurant has since received various awards and accolades for its stripped-down, honest regional Italian cuisine. Despite the buzzy feel and glamorous surroundings, we are a family business, a small and humble trattoria at...heart.

For further details please contact  
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+44 207 734 2223

Alternatively, fill out our enquiry form  
[here.](#)



## WHY CHOOSE US?

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The Bocca di Lupo Private Dining Room is as distinctive as the restaurant itself. We are perfectly suited to hosting all manner of events and special occasions.

The room offers the same warm, heart-felt service and authentic regional Italian food for which we are renowned – in a more intimate setting.

Our room hire fees vary by season and day of the week. Rosie will help you build your bespoke event.





## THE ROOM & SERVICE

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Newly decorated with Italian terrazzo wall panelling and wonderfully wild mythical paintings by artist Stewart Helm, the room seats up to 32 guests around a bespoke teak table designed by Martino Gamper. Complemented by glass, oil-lit candles, and pretty wildflower posies, our Private Dining Room is the perfect venue for your event.

The Private Dining Room can hold up to 32 guests as a maximum on our u-shaped table and up to 20 with a family style layout around the large rectangular table.

We can accommodate up to 45 standing guests, for a fizz & canape or buffet-style event.

All reservations are served by a dedicated team of waiters, and chefs, that will craft your evening specially for you.



# TABLE LAYOUTS





## THE FOOD

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From our Classic three courses to our Baroque Maialino, there is a menu to suit every occasion.

Expertly designed by our Executive Chef, Jacob Kenedy, dishes are inspired by the humble trattorias of regional Italy, using only the finest seasonal ingredients.

We cook from the heart, to nourish body and soul and we aim to transport you to Italy for your evening with us.

Our menus celebrate all twenty regions of Italy, and are brutally elegant in their simplicity.

[Click here](#) for our current menus, which start at £57 for three courses. A special lunch menu is also available outside the festive period.

The menus change with the seasons and are published every quarter.







## THE WINE

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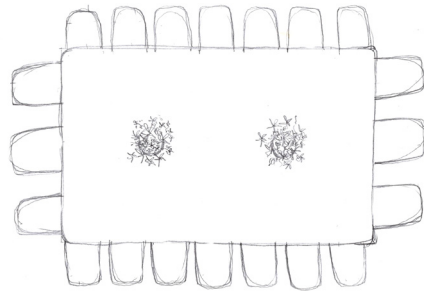
Our wine list changes in rhythm with the seasons. Each region has style of wine that best defines it – and Jacob is constantly tasting, refining, and updating our selection.

We pour only Italian wines, specialising in autochthonous grape varieties that is, grapes indigenous to Italian regions.

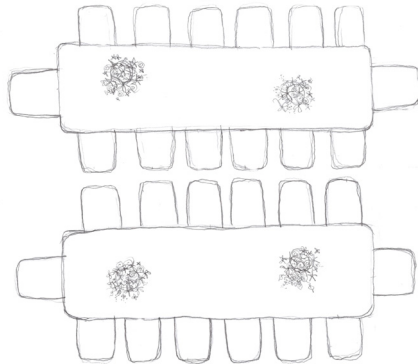
Phill, our Sommelier, will be happy to guide you through our list and select the best wines for your occasion.

[Click here](#) for our current menus, which change every quarter.

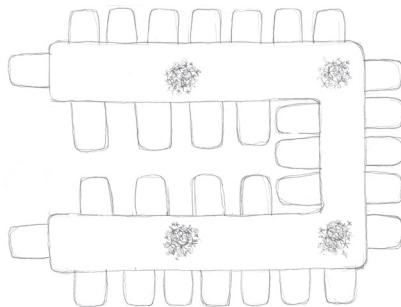
## TABLE LAYOUTS



LAYOUT 1  
FAMILY  
20 PEOPLE MAX



LAYOUT 2  
PARALLEL  
28 PEOPLE MAX



LAYOUT 3  
U-SHAPE  
32 PEOPLE MAX

## EXAMPLE SPRING 'BOCCA' MENU

### ANTIPASTI • TO SHARE

Artichoke salad, lemon, olive oil & parsley	Veneto
Fish carpaccio, rosemary oil & blood orange	Veneto
Homemade salumi	BDL

### PRIMI • TO SHARE

Fusilli, peperonata & black olives	Calabria
Tagliatelle with ragu	Veneto

### SECONDI • TO CHOOSE

Ex-dairy sirloin, Parmesan, rosemary & rocket	Tuscany
Monkfish & artichoke <i>spiedini</i> with lemon	Liguria
Asparagus <i>bassanese</i> - smashed egg & basil sauce	Veneto

### CONTORNI • TO SHARE

Vignarolla - braised peas, broad beans, artichokes & lettuce	Lazio
Potatoes & rosemary	Mamma

### DOLCI • TO CHOOSE

Mini bombe - fried little donuts & chocolate sauce	Lazio
Blood orange granita, almonds & mint	Sicily
Bayleaf pannacotta	BDL





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