



BOCCA DI LUPO

12 ARCHER STREET • LONDON • W1D 7BB • T: 020 7734 2223

CANAPÉS

£12.50 per person for three canapés, £4.00 per person for every additional.

Canapes must be taken for the entire party

PESCE

Tuna tartare, orange, caper & pistachio

Sheep's milk ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

Spiedino of fried squid & lemon slices

CARNE

Raw veal & lemon *crostino*

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

Red pepper & pistachio pesto bruschetta

Fried pizza, raw tomato & basil (V)

Grissini with dried broad bean puree, chilli & mint dip (V)

Peperonata, served on a spoon (V)

Tomato, basil & oil bruschetta (V)

VINO

BOARDS

£12.50 per board, we suggest one board per 3 guests

PRE-DINNER SALUMI

(each board contains all the meats below):

Prosciutto di Parma, mortadella, Tuscan fennel salame

PRE-DINNER VEGETABLES

Fresh, seasonal vegetables & pinzimonio (new season's olive oil) to dip

VINO

Lambrusco, Villa Cialdini, Emilia £49 Red - Lambrusco Grasparossa, 2022

POST-DINNER FORMAGGI

To share:

A selection of soft & hard Italian cheeses, served with home-made buckwheat crackers, pears & honeycomb

CLASSIC

£58.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Bagna caoda - anchovy & garlic fondue with winter vegetables to dip *Piedmont*

Bresaola, rocket & parmesan *Lombardy*

PRIMI: OPTIONAL, TO SHARE

+£14.00 per person

Orecchiette, *cime di rapa*, garlic, chilli, pecorino *Puglia*

Tagliatelle Bolognese *Emilia-Romagna*

SECONDI: TO CHOOSE

Radicchio & taleggio lasagne *Carla*

Sea bream baked in salt, lemon *Liguria*

Grilled fennel sausages & lentils, *salsa verde* *Tuscany*

TO SHARE:

Borlotti beans & pumpkin with chilli *Napoli*

Whole round lettuce, lemon & fennel seed dressing *Lazio*

DOLCE: TO SHARE

Torta Barozzi (choco-rum , coffee & almond torte), with cream *Emilia-Romagna*

Rum baba, pineapple & cream *Lazio*

Platters of winter fruits & nuts *Sicily*

LIGURIA

£55.00 per person, excluding the primo course

Vegetarians and vegans catered for a la carte at no surcharge

A series of courses to share:

ANTIPASTO

Farinata (crispy chickpea pancake) with green bean & walnut salad

PRIMO FOR THE TABLE

+£14.00 per person

Trofie, pesto Genovese, potatoes & beans

SECONDO

Buridda ligure - Ligurian fish stew of fish & shellfish

Insalata mista

DOLCE

Camogliesi - rummy little choco-choux puffs

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

BOLLITO MISTO

£56.00 per person, excluding the primo course

Vegetarians and vegans catered for a la carte at no surcharge

A series of courses to share:

ANTIPASTO

Bagna caoda & Pinzimonio - new season olive oil & anchovy & garlic fondue, with winter vegetables to dip

Piedmont

PRIMO

+£13.00 per person

Lombardy

Saffron & bone marrow risotto, parmesan & gremolata

SECONDO

Gran Bollito Misto
homemade cotechino, chicken, beef brisket & ox tongue

Piedmont

Carrots, celery, lentils & potatoes

Salsa verde & mostarda

DOLCE

Bonnet – chocolate, coffee, *amaretti* & rum pudding

Piedmont

BOCCA

£79.00 per person, excluding cheese

ANTIPASTI: TO SHARE

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| Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil | Umbria |
| Sea bream <i>carpaccio</i> , rosemary oil & orange zest | Veneto |
| Homemade <i>finocchiona</i> , <i>crescentine</i> & <i>squacquerone</i> | Tuscany |

PASTA & RISOTTO: TO SHARE

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|---|----------------|
| Mezzi paccheri with <i>piennolo</i> tomatoes & pecorino | Campania |
| Tagliatelle with ragu Bolognese | Emilia Romagna |

SECONDI: TO CHOOSE

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| Tagliata - grilled belted galloway sirloin, rocket & parmesan | Tuscany |
| Charcoal roast market fish, <i>salsa verde</i> | Liguria |
| Grilled polenta, creamed mushrooms | Lombardy |

TO SHARE:

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| Borlotti & pumpkin with chilli | Sperlonga |
| <i>Friarielli</i> with garlic & chilli | Puglia |

DOLCI: TO CHOOSE

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|---|----------------|
| Torta Barozzi (choco-rum , coffee & almond torte), with cream | Emilia-Romagna |
| Blood orange granita, toasted almonds & mint | Sicily |
| Selection of winter fruits & nuts | Sicily |

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

RACHEL RODDY

£90.00 per person, excluding cheese

ANTIPASTI: TO SHARE

Fried sage leaves & anchovy

Fried artichokes & their picked stalks

Giardiniera with *nervetti*

Puntarelle with anchovy

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Bountiful salad of *grumolo*, *castelfranco*, *tardivo*, gorgonzola & almonds

PRIMO

Lasagne ai radicchio & taleggio

SECONDI

Zuppa Canavenesa – bread, cabbage & pecorino baked in broth

Pizz e foje - baked crumbled polenta & wild greens

Borlotti beans & pumpkin with chilli

DOLCI

Persimmon & walnut sorbets

Apple & pine nut *strudel*, *gelato alla crema*

TRUFFLE (PIEDMONT)

£140.00 per person including truffles

A series of courses to share:

ANTIPASTI

Fonduta Valdostana - Fontina fondue with grissini to dip

...and truffle

PASTA

Strozzapreti alla Norcia – pork sausage ragu *in bianco* with white wine & milk

...and truffle

SECONDO

Grilled veal chop, butter, porcini, mashed potatoes

...and truffle

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Insalata - a little salad

FORMAGGI

Soft & hard Italian cheeses with pears & truffle honey

DOLCE

Blood orange granita, toasted almonds & mint

BAROQUE MENU DI MARE

£93.00 / £121.00 per person

Option to add an antipasto di mare course (must be for the whole table)

ANTIPASTO DI MARE

+£28.00 per person, served on one large board for up to 20 guests, or platters for 20+

Likely to include:

Langoustines with bottarga mayonnaise, native oysters, amberjack carpaccio with rosemary oil, tuna tartare with homemade crisps, little fritters of 'bianchetti', baby fish fry, smoked swordfish, marinated octopus, baked stuffed mussels, fried squid & lemon slices

Salads of avocado, fennel, artichokes & orange with golden *bottarga*

RISOTTO

An entire hollowed – out wheel of parmesan filled with truffle risotto

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

Grilled catch of the day, which is likely to include:

John Dory, red mullet, monkfish, sea bream, langoustines, Sicilian prawns & lobsters with white polenta & *gremolata*

Spinach with pine nuts & raisins

DOLCE

Cornucopia - frozen, seasonal fruit filled with their own sorbets & dates filled with espresso gelato

BAROQUE MENU MAIALINO

£90.00 / £108.00 / £135.00 per person

Option to add a primo course of seafood pasta (must be for the whole table)

ANTIPASTO DI CARNE

Served on one large board for up to 20 or platters for 20 plus

Cured meats: homemade salame, 'nduja bruschetta, coppa & prosciutto

Cheeses: buffalo mozzarella, pecorino sardo, smoked ricotta & walnuts

Vegetables: grilled radicchio & balsamic, marinated grilled peppers, caponata, fried sage leaves

Baskets of bread & homemade *grissini* accompany

PRIMO (OPTIONAL)

+£18.00 per person – Spaghetti with mussels, clams, tomato & ginger

Or

+£45.00 per person – Spaghetti with 1/2 native lobster, mussels, clams, tomato ginger

RIPOSO

Lemon *sgroppino* – lemon sorbet beaten with vodka & Prosecco

SECONDO

A whole roasted suckling pig & its crackling, grape, chestnut & white wine sauce

Roasted potatoes & fennel

DOLCE

Monte Bianco – marron glace gelato, whipped cream & chocolate sauce