



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, capers, orange & *pistachio*

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

Fried sage leaf filled with anchovy

CARNE

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

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

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

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

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

PRANZO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£52.00 per person

ANTIPASTI: TO SHARE

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

Honey grilled pork neck roast onions, potatoes, salsa verde	<i>Tuscany</i>
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TO SHARE:

Whole round lettuce with lemon	<i>Sperlonga</i>
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DOLCI: TO SHARE

Gelato of the day	<i>Gelupo</i>
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VINI

White: Pinot Grigio, Gradis'Ciutta, Friuli £56

Red: Valpolicella Classico, Speri, Veneto £57

TUSCANY

£56.00 per person

ANTIPASTI: TO SHARE

Fegatini

Hand chopped chicken livers on a *bruschetta*

Pecorino toscano

Prosciutto, finocchiona

PRIMO

Pici all'aglione

Hand rolled *pici* with elephant garlic & tomato

SECONDO

Cacciucco alla livornese

Tuscan fish stew for all to share

CONTORNI

Grilled bread, garlic & parsley

Escarole & lemon salad

DOLCE

Tiramisu

VINI

White: Bolgheri Bianco 'Costa di Giulia', Michele Satta, Tuscany £67

Red: Cilieggiolo, Tenuta Aquilaia, Tuscany £45

SICILIA

£88.00 per person

ANTIPASTI: TO SHARE

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

Tuna tartare, with capers, orange, parsley & pistachio

Caponata

Aubergine, celery & tomato in *agrodolce*

PRIMI: TO SHARE

Calamarata alla norma

Aubergine, tomato & *ricotta salata*

Busiate with *pesto trapanese*

SECONDO

Cous cous *alla Siciliana*

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

DOLCE

Almond *granita*, with whipped cream

VINI

White: Etna Bianco, Alta Mora, Sicily £68

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

ESTATE IN PUGLIA

£88.00 per person

ANTIPASTI: TO SHARE

Cicoria con le fave

With dried broad bean puree

Prosciutto e melone

Octopus, potato, celery & carosello cucumber salad

PRIMO

Linguine with mussels, clams & lemon

SECONDO

Grigliata mista, resting on grilled bread:

- Grilled homemade sausage
- *Bombette pugliesi*, stuffed with *caciocavallo* & *prosciutto*
- Pork chops

CONTORNI: TO SHARE

Watermelon, red onion & oregano salad

Cuore di Vesuvio tomato & carosello cucumber salad

DOLCE

Sporcamuss - to dirty your face

Little *crema pasticceria* filled pastries

VINI

Rose: Calafuria Nagroamaro Rose, Tormaresca, Puglia £57

Red: Susumaniello 'SUM', Fellingine, Puglia £56

BOCCA

£69.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Ox tongue, <i>salsa tonnato</i> tuna & anchovy sauce	Piedmont
Sea bream carpaccio, rosemary & orange	Veneto
Cicoria con le fave with dried broad bean puree & chili	Puglia

PRIMI: TO SHARE

+£11.00 per person

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

SECONDI: TO CHOOSE

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

TO SHARE:

Potato & <i>friggirelli</i> peppers	Puglia
Whole round lettuce with lemon & garlic	Sperlonga

DOLCI: TO SHARE

Rum baba, sour cherry & ricotta	Napoli
Uva fragola sorbet	Veneto
Bonet 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, covered with cicchetti:

Crostino di baccalà mantecato. Lightly pickled sardines & tropea onion, raw oysters with capers & white balsamic. Fried squid & lemon slices, octopus salad with potato & celery.

RISOTTO

Risotto bianco with scallops & Prosecco

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

Spinach, garlic & chilli

Boiled new potatoes

Escarole salad & lemon dressing

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 the guests sit, an epic, 3-metre-long antipasto board is carried onto the room and set along the table, raised up on wooden blocks. It is laden with salumi, and the best Italian cheeses. Grilled peas in their shells & lemon. Caponata, tomato salads & tropea onion, bread & pane carasau.

PRIMO

+£16.00 per person

Saffron malloreddus, clams & bottarga

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

Seadas

Pecorino filled sweet pastries, drizzled with honey

VINI

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

Red: Bolgheri Superiore Caccia al Piano, Tuscany £125