



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 ordered 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

TrentoDoc '*Maximum*', Blanc de Blancs, Ferrari, NV £73

BOARDS

£19 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 (Red) - Lambrusco Grasparossa, 2024, £48

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, 2012, 500ml £57

PRIMAVERA

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£35.00 per person, excluding the primo course

ANTIPASTI

Artichoke carpaccio, with romana courgette, parmesan, lemon & parsley

PRIMI: OPTIONAL, TO CHOOSE ONE PASTA IN ADVANCE FOR THE WHOLE TABLE

+£10.00 per person

Rigatoni gricia con le fave, guanciale, spinach, broad beans & pecorino

Risotto of chard and scamorza, with smoked mozzarella

SECONDI

Galletto in panzanella

Grilled baby chicken, with peas, broad beans, baby gem, wild garlic & basil

DOLCE

Blood orange granita with mint and almonds

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: Frascati, Principe Pallavicini, Lazio, 2023 £48

Red: Langhe Rosso 'Villa Martis', Marchesi di Gresy (Nebbiolo & Barbera), Piemonte, 2019 £64

CLASSIC

£56.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Raw peas with sheep ricotta, lemon & olive oil	Campania
<i>Coniglio tonnato con le fave</i> Chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	Piedmont

PRIMI: OPTIONAL, TO SHARE

+£13.00 per person

Rigatoni, broccoli, garlic, chilli, pecorino	Puglia
<i>Bucatini all'amatriciana</i> – with guanciale, tomato and pecorino	Lazio

SECONDI: TO CHOOSE

Romana courgette risotto, mozzarella & basil	Campania
Sea bream baked in salt, lemon	Liguria
Grilled pork chop, butter, lemon & sage	Tuscany

TO SHARE:

<i>Fagioli all'uccelletto</i> Cannellini beans, with tomato & sage	Tuscany
Merinda tomato, tropea onion, salt and olive oil	Calabria

DOLCE: TO SHARE

Bonnet Chocolate, coffee, amaretti, caramel & rum pudding	Emilia-Romagna
Mini Bombe – warm little doughnuts Rhubarb and custard	Lazio
Persimmon sorbet	Sicily

VINI

White: Bolgheri Bianco 'Costa di Giulia', Satta, Tuscany, 2023 £69

Red: Schioppettino, Ermacora, Friuli, 2020 £65

LIGURIA

£60.00 per person

Vegetarians and vegans catered for accordingly

A series of courses to share:

ANTIPASTO

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

PRIMO

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

VINI

White: Roero Arneis, Bruno Giacosa, 2022 £71

Red: Etna Rosso 'San Lorenzo', Terre Nere, 2022 £101

BOCCA

£70.00 per person, excluding cheese

ANTIPASTI: TO SHARE

Artichoke salad, with romana courgettes, parmesan, lemon & parsley	Lazio
Sea bream carpaccio, rosemary oil & orange zest	Veneto
Homemade <i>finocchiona</i> , <i>crescentine</i> & <i>squacquerone</i>	Tuscany

PASTA & RISOTTO: TO SHARE

Rigatoni with ricotta, lemon & basil	Campania
Pappardelle with ox tail ragu	Tuscany

SECONDI: TO CHOOSE

Tagliata - grilled belted galloway sirloin, rosemary, rocket & parmesan	Tuscany
Baked salted cod, peppers, black olives & basil	Liguria
Wild mushroom & pea panzanella Wild garlic, baby gem, asparagus & basil	Tuscany

TO SHARE:

<i>Fagioli all'uccelletto</i> Cannellini beans, with tomato & sage	Tuscany
Spinach with garlic & chilli	Puglia

DOLCI: TO SHARE

<i>Rum baba</i> , forced rhubarb, candied almonds	Naples
Mini Bombe – warm little doughnuts, with chocolate sauce	Rome
Persimmon sorbet, candied walnuts, mint	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

VINI

White: Friulano, Ermacora, 2021 £63

Red: Rosso di Montalcino, Gorelli, 2020 £87

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

Gramigne alla Norcia - pork sausage ragu in bianco with white wine & milk

...and truffle

SECONDO

Ex-dairy beef sirloin tagliata – roast pumpkin with butter & sage

...and truffle

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Insalata - a little salad

FORMAGGI

Cheese from Corzano, Chianti with pears & truffle honey

DOLCE

Blood orange granita, toasted almonds & mint

VINI

White: Roero Arneis, Bruno Giacosa, 2022 £71

Red: Barbaresco 'Pajé', Roagna, 2014 £177

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

VINI

White: Verdicchio di Jesi Riserva, Villa Bucci, 2020 £101

Red: Etna Rosso Riserva Il Musmeci, Fessina, 2014 £314 (MAGNUM)

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

VINI

White: Boggina 'B' Trebbiano, Petrolo, 2022 £112

Red: Le Pupille Syrah, Le Pupille, 2019, £132