



BOCCA DI LUPO

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

ON ARRIVAL

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

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

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

Fried pizza, raw tomato & basil (V)

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

Pepperonata, served on a spoon (V)

Tomato, basil & oil bruschetta (V)

VINO

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

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

VINO

Lambrusco, Villa Cialdini, Emilia (Red) - Lambrusco Grasparossa, 2024, £48

£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, 2012, 500ml £57

LUNCH

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£35.00 per person, excluding the primo course

ANTIPASTO

Carosello cucumber, ricotta salata & mentuccia

Puglia

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

+£10.00 per person

Mezze maniche pummarola, with tomato & pecorino

Campania

Bucatini all'amatriciana, tomato with guanciale & pecorino

Rome

SECONDI

Galletto in panzanella

Tuscany

Grilled baby chicken, with datterini tomatoes, cucumber & basil

DOLCE

Fresh mint stracciatella gelato

Gelupo

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: Kelbi Catarratto, Pellegrino, Sicily, 2023 £49

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

CLASSIC

£59.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Carosello cucumber & mentuccia

Puglia

Bresaola, shaved parmesan & lemon

Lombardy

PRIMI: OPTIONAL, TO SHARE

+£12.00 per person

Ricotta & spinach ravioli, butter & sage

Emilia

Orecchiette with 'nduja, red onion & tomato

Calabria

SECONDI: TO CHOOSE

Chard & scamorza risotto, with smoked mozzarella

Campania

Salt baked sea bream, lemon

Liguria

Honey marinated pork chop

Tuscany

TO SHARE:

Roast potatoes, with roasted red onion & rosemary

Lazio

Whole round lettuce & lemon dressing

Sperlonga

DOLCE: TO SHARE

Bonet

Chocolate, amaretti, caramel & rum pudding

Emilia-Romagna

Rum baba with strawberries, candied almonds & cream

Naples

VINI

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

Red: Schioppettino, Ermacora, Friuli, 2020 £65

SICILIA

£65.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTI: TO SHARE

Saffron & pea *arancino*

Caponata – aubergine, celery & tomato in agrodolce

Sardine *beccafico* – with orange, pine nuts & raisins

PRIMO: TO SHARE

Calamarata alla norma, with tomato, aubergine & ricotta salata

SECONDO: TO SHARE

Grilled mixed fish with *pesto trapanese*

Spinach, pine nuts & raisins

DOLCE: TO SHARE

Cannoli siciliani

Sheep milk ricotta, candied fruit, chocolate & pistachio

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: Grillo delle Timpa, Feudo Montoni 2022 £59

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

BOCCA

£74.00 per person, excluding cheese

ANTIPASTI: TO SHARE

Burrata, piattoni beans & basil	Campania
Sea bream carpaccio, rosemary & orange	Veneto
Plates of coppa & pickled aubergine	Emilia

PRIMI: TO SHARE

Mezze maniche pummarola, with tomato & pecorino	Campania
Pappardelle with chicken liver ragu	Lazio

SECONDI: TO CHOOSE

Tagliata - grilled Italian ex-dairy sirloin, rosemary, rocket & parmesan	Tuscany
Baked market fish with pesto trapanese	Sicily
Aubergine parmigiana, baked with tomato & mozzarella	Campania

TO SHARE:

Borlotti beans, with tomato & basil	Campania
Spinach with garlic & chilli	Puglia

DOLCI: TO SHARE

Rum baba, strawberries, candied almonds & crema pasticcera	Naples
Camogliesi – rummy little choco-choux puffs	Liguria
Seasonal gelati or sorbetti (best flavour of the day)	Gelupo

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 – with truffle butter and mashed potatoes

...and truffle

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Insalata - a little salad

FORMAGGI

Cheese from Corzano in Chianti with pears & truffle honey

DOLCE

Seasonal sorbet from Gelupo

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 / £140.00 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. Likely to be:

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, chilli & garlic

Or

+£50.00 per person – Spaghetti with 1/2 native lobster, mussels, clams, tomato, chilli & garlic

RIPOSO

Blood orange sgroppino - sorbet beaten with vodka & Prosecco

SECONDO

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

Roasted potatoes & friggiteli peppers

DOLCE

Selection of cold gelati and warm chocolate sauce

VINI

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

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