



# BOCCA DI LUPO

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

# CANAPÉS

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

Canapes must be taken for the entire party

## PESCE

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Tuna tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

## CARNE

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Raw veal & lemon *crostino*

*Grissini* with bresaola & rocket

Fried olive stuffed with veal & pork

*Crescentine*, Parma ham & *stracchino*

Rabbit lollipop with prosciutto, Marsala & sage

## VERDURE

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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)

Tomato, basil & oil tartare / bruschetta (V)

## VINI

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*Alta Langa Millesimato Brut, Piemonte, Chardonnay, Pinot Noir*  
2020, £74

# BOARDS

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

## PRE-DINNER SALUMI

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**To share (each board contains all the meats below):**

Prosciutto di Parma

Mortadella

Tuscan fennel salame

## VINI

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

## POST-DINNER FORMAGGI

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**To share:**

Handmade ewes - milk cheeses from Fattoria Corzano e Paterno in Tuscany.

Served with home-made buckwheat crackers, pears, and chestnut honey.

The soft and sublime: Lingotto d'Oro & Buccia di Rospo

The pungent: Buccin

The complex: Dante & Ruota del Rey

And many other styles in between.

## VINI

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*Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 2012, £56 500ml*

# CLASSIC

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£58.00 / £72.00 per person

Option to add the pasta course (must be for the whole table) to share

## ANTIPASTI: TO SHARE

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<i>Bagna caoda</i> & <i>pinzimonio</i> - new season olive oil & anchovy and garlic fondue with winter vegetables to dip	Piedmont
<i>Bresaola</i> , rocket & parmesan	Lombardy

## PASTA: TO SHARE

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**+£14.00 per person**

Rigatoni with Italian broccoli, basil, garlic, anchovy & chilli <i>*available without anchovy for vegetarian &amp; vegan diners</i>	Puglia
Pappardelle with beef & porcini ragu	Abruzzo

## SECONDI: TO CHOOSE

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Pumpkin & <i>amaretti</i> risotto, brown butter, crispy sage & parmesan	Lombardy
Sea bream baked in salt, lemon	Liguria
Ox cheek braised with chocolate & spices	Emilia Romagna

### TO SHARE:

Braised chickpeas, tomato, chilli & mint	Puglia
Whole round lettuce, lemon & fennel seed dressing	Lazio

## DOLCE

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Bay leaf pannacotta	Piedmont
Mini <i>bombe calde</i> – hot little doughnuts with runny, rummy jam	Lazio
Gelupo gelato of the day	Gelupo

## VINI

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White: *Greco di Tufo, Molettieri, Greco, 2021, £73*

Red: *Barbera d'Alba, Cordero di Montezemolo, 2022, £69*

# BOLLITO MISTO

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£56.00 / £69.00 per person

*Vegetarians and vegans catered for a la carte at no surcharge*

A series of courses to share:

## ANTIPASTO

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*Bagna caoda & pinzimonio - new season's olive oil & anchovy and  
garlic fondue with winter vegetables to dip* *Piedmont*

## PRIMO

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**+£13.00 per person**

*Saffron & bone marrow risotto, parmesan & gremolata* *Lombardy*  
*\*available without bone marrow for vegetarian diners*

## SECONDO

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*Gran Bollito Misto* *Piedmont*  
*homemade cotechino, chicken, beef brisket & ox tongue*  
  
*Carrots, celery, lentils & potatoes*  
  
*Salsa verde & mostarda*

## DOLCE

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

## VINI

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*White: Friulano, Ermacora, Friuli, 2021, £61*

*Red: Langhe Rosso, Roagna, Piemonte, Nebbiolo, 2018, £91*

*Even better red: Barolo 'Briccolina', Tiziana Grasso, Piemonte, Nebbiolo,  
2017 £122*

# VENETO (GAME)

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£68.00 / £82.00 per person

*Vegetarians and vegans catered for a la carte at no surcharge*

A series of courses to share, all market dependant:

## ANTIPASTO

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All the *radicchios* - *castelfranco*, *tardivo di treviso*, *grumolo*, & *verona*  
with balsamic & hazelnuts

## RISOTTO

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**+£13.00 per person**

*Vialone nano* rice, artichoke & parmesan

## SECONDO

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*Uccellagione* - all the game birds  
our selection of partridge, pigeon, woodcock, snipe, mallard, teal etc,  
roasted in sage butter & served on a great dish of polenta

Roasted grapes & grilled radicchio

## DOLCE

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*Tiramisu* served in large dishes to share

## VINI

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White: *Soave Classico*, *Gini*, *Garganega*, Veneto, 2021, £62

Red: *La Grola*, *Allegrini*, *Corvina* etc, Veneto, 2020, £69

Even better red: *Teroldego*, *Marion*, Veneto, 2016, £84

# BOCCA

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£79.00 / £88.00 per person

## ANTIPASTI: TO SHARE

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Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Fish carpaccio, rosemary oil & orange zest	Veneto
Homemade coppa, crescentine & squacquerone	Emilia-Romagna

## PASTA & RISOTTO: TO SHARE

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Pumpkin & <i>amaretti cappellacci</i> , brown butter, sage & parmesan	Lombardy
Pappardelle with duck ragu	Veneto

## SECONDI: TO CHOOSE

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Roast suckling pig, grapes, chestnuts, white wine & bay	Tuscany
Roast monkfish, salsa verde & wilted spinach with garlic	Sicily
Grilled <i>treviso</i> , walnuts, balsamic & gorgonzola	Lombardy

## TO SHARE:

Roast pumpkin, potatoes, butter & sage	Lazio
Boiled vegetables with new seasons olive oil	Tuscany

## DOLCI: TO CHOOSE

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<i>Cassata Siciliana</i> – layered cake of sheep ricotta, chocolate, candied fruit & marzipan	Sicily
Bonnet – chocolate, coffee, amaretti & rum pudding	Piedmont
Monte Bianco - <i>marron glace</i> gelato, cream & chocolate	Valle d'Aosta

## +£9.00 per person option to add cheeses:

Italian cheeses with honeycomb & buckwheat crackers

Likely to be: *La Tur* goat & sheep's cheese, Gorgonzola dolce, Pecorino Toscano

## VINI

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White: Pecorino 'Peco' Terre di Chieti, Tollo, Abruzzo, 2022, £60

Red: Caccia al Piano Bolgheri Superiore, Cab. Sauv., Cab. Franc,  
Tuscany, 2019, £117

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# B.Y.O TRUFFLE (PIEDMONT)

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£70.00 per person excluding truffles

Bring your own truffles, at least 20g per person.

\*White truffles are available to buy across the street at our gelateria Gelupo

A series of courses to share:

## ANTIPASTI

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*Carne cruda all'albese* – veal tartare seasoned only with oil with home-made crisps

## PASTA

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Pure egg-yolk *tagliolini* with a raw duck egg yolk & parmesan

## SECONDO

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Ex-dairy beef sirloin *tagliata* served with roast pumpkin, butter & sage

## FORMAGGI

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Cheese from *Corzano, Chianti*, with pears & truffle honey

## DOLCE

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Blood orange *granita* with toasted almonds & mint

## VINI

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White: Chardonnay 'Bussiador', Aldo Conterno, Piedmont, 2020, £128

Red: Tignanello, Antinori, Sangiovese, Cab. Sauv., Cab. Franc, 2016, £244

# BAROQUE MENU DI MARE

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£93.00 / £121.00 per person

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

## ANTIPASTO DI MARE

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**+£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

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

## RIPOSO

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

## SECONDO

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

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

## DOLCE

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

## VINI

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White: Etna Bianco 'Archineri', Pietradolce, Carricante, Sicily, 2021, £85

Even better white: Chardonnay 'Collezione Privata', Isole e Olena, Tuscany, 2022, £119

Red: Etna Rosso Prephyloxera 'Il Musmeci', Fessina, Sicily, 2007, £339 MAG

# BAROQUE MENU MAIALINO

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£90.00 / £108.00 / £142.00 per person

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

## ANTIPASTO DI CARNE

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*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 & smoked, lightly cured, anchovies*

*Baskets of bread & homemade grissini accompany*

## PRIMO (OPTIONAL)

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

Or

**+£52.00 per person** – Spaghetti with 1/2 native lobster, mussels, clams, tomato ginger

## RIPOSO

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

## SECONDO

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

*Roasted potatoes & fennel*

## DOLCE

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*Gelato cupcakes in assorted flavours served with zabaione & warm chocolate sauce*

## VINI

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*White: Montemarzino, Roagna, Timorasso, Piedmont, 2020 £145*

*Red: 'Desiderio', Avignonesi, Merlot, Tuscany, 2014, £232 MAG*