



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 ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

CARNE

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

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

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

BOARDS

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

PRE-DINNER SALUMI

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

Prosciutto di Parma

Mortadella

Tuscan fennel salame

VINO

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

POST-DINNER FORMAGGI

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

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

CLASSIC

£58.00 / £72.00 per person

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

ANTIPASTI: TO SHARE

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

Bresaola, rocket & parmesan Lombardy

PASTA: TO SHARE

+£14.00 per person

Rigatoni with Italian broccoli, basil, garlic, anchovy & chilli
*available without anchovy for vegetarian & vegan diners Puglia

Pappardelle with beef & porcini ragu Abruzzo

SECONDI: TO CHOOSE

Pumpkin & amaretti 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

Bay leaf pannacotta Piedmont

Mini bombe calde – hot little doughnuts with runny, rummy jam Lazio

Gelupo gelato of the day Gelupo

VINI

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

Red: Barbera d'Alba, Giacomo Fenocchio, 2021, £65

BOLLITO MISTO

£56.00 / £69.00 per person

Vegetarians and vegans catered for a la carte at no surcharge

A series of courses to share:

ANTIPASTO

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

PRIMO

+£13.00 per person

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

SECONDO

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

Carrots, celery, lentils & potatoes

Salsa verde & mostarda

DOLCE

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

VINI

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)

£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

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

RISOTTO

+£13.00 per person

Vialone nano rice, artichoke & parmesan

SECONDO

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

Tiramisu served in large dishes to share

VINI

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

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

Even better red: *Amarone Classico*, *Bertani*, *Veneto*, 2013, £168

BOCCA

£79.00 / £88.00 per person

ANTIPASTI: TO SHARE

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

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

SECONDI: TO CHOOSE

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

<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

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

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

B.Y.O TRUFFLE (PIEDMONT)

£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

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

PASTA

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

SECONDO

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

FORMAGGI

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

DOLCE

Blood orange *granita* with toasted almonds & mint

VINI

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

Red: Barolo 'Campe' LA Spinetta, Piedmont, 2016, £206

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, wild prawns & lobsters with white polenta & *gremolata*

DOLCE

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

VINI

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

£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

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)

+£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

Lemon sgroppino – lemon sorbet beaten with vodka & Prosecco

SECONDO

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

Roasted potatoes & fennel

DOLCE

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

VINI

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

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