



# 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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Bluefin 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

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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

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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)

*Caponata*, served on a spoon (V)

Tomato, basil & oil 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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**(each board contains all the meats below):**

Prosciutto di Parma, mortadella, Tuscan fennel salame

## PRE-DINNER VEGETABLES

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Fresh, seasonal vegetables & pinzimonio (new season's olive oil) to dip

## VINI

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

## POST-DINNER FORMAGGI

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**To share:**

A selection of soft & hard Italian cheeses, served with home-made buckwheat crackers, pears & honeycomb

## VINI

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

# CLASSIC

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£72.00 per person

## ANTIPASTI: TO SHARE

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

*Bresaola*, rocket & parmesan *Lombardy*

## PRIMI: TO SHARE

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Pumpkin risotto, butter, sage & parmesan *Puglia*

Pappardelle with beef shin & porcini ragu *Abruzzo*

## SECONDI: TO CHOOSE

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Creamed *radicchio* & wild mushrooms on grilled polenta *Trentino*

Sea bream baked in salt, lemon *Liguria*

Grilled pork chop, marinated in honey & rosemary *Tuscany*

## TO SHARE:

Braised chickpeas, tomato, chilli & mint *Puglia*

*Cime di rapa*, garlic & oil *Lazio*

## DOLCE: TO SHARE

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Bay leaf pannacotta *Piedmont*

Mini *bombe calde* – hot little doughnuts with chocolate sauce to dip *Lazio*

Platters of winter fruits & nuts *Sicily*

## VINI

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

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

# BOLLITO MISTO

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£68.00 per person

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

A series of courses to share:

## ANTIPASTO

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*Alici col verde* – anchovies, parsley & garlic on a bed of potatoes *Piedmont*

## PRIMO

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Saffron & bone marrow risotto, parmesan & gremolata *Lombardy*

## 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: *Barolo 'Conca' Renato Ratti Piedmont £123 Nebbiolo, 2018*

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

# VENETO (GAME)

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£82.00 per person

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

A series of courses to share, market dependant:

## ANTIPASTO

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

## RISOTTO

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*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: Amarone Classico, Bertani, Veneto, 2013, £168*

# BOCCA

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£79.00 per person

## ANTIPASTI: TO SHARE

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Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Sea bream <i>carpaccio</i> , rosemary oil & orange zest	Veneto
Homemade <i>coppa</i> , <i>crescentine</i> & <i>squacquerone</i>	Emilia-Romagna

## PASTA & RISOTTO: TO SHARE

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<i>Ziti</i> with broccoli <i>ariminati</i> – smashed cauliflower, pine nuts, raisins & saffron	Lombardy
<i>Pici</i> , wild boar & porcini ragu	Veneto

## SECONDI: TO CHOOSE

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Roast suckling pig, grapes, chestnuts, white wine & bay	Tuscany
Red mullet baked in <i>caponata</i>	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 SHARE

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Bonnet – chocolate, coffee, amaretti & rum pudding	Sicily
Rum baba, whipped cream, rum & pineapple	Naples
Selection of winter fruits & nuts	Sicily

## 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

# SICILIA

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£80.00 per person

## ANTIPASTI

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*Caponata* – aubergine, tomato & celery in agrodolce with bluefin tuna

*Panelle* – chickpea fritters

Mini saffron & pea *arancini*

Whipped ricotta & *grissini*

## PASTE

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*Busiate*, sun-dried tomato pesto *trapanese*

*Farfalle*, pistachio pesto & courgettes

*Ziti* with broccoli *arminati* – smashed cauliflower, pine nuts, raisins & saffron

## SECONDI: CHOOSE ONE FROM THE BELOW FOR THE WHOLE TABLE TO SHARE

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Beef cheek braised in Marsala & chocolate, mashed potatoes

Couscous *alla trapanese* – fish & seafood stew, over an almond & saffron couscous

### TO SHARE:

Orange, fennel & olive salad

Cicoria with garlic & chilli

## DOLCI: SICILIAN CORNUCOPIA

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Cannoli filled with sheep ricotta, pistachio & candied fruit

Chocolate & marzipan balls with rum & raisins

Sicilian citrus fruits

## VINI

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*Etna Bianco 'Ginestra' Calcagno Sicily £69 Carricante, 2022*

*Nero d'Avola 'Nero SanLoré' Gulfi Sicily £84 Nero d'Avola, 2018*

*Dessert: Passito Bianco Feudo Montoni Sicily £47 Grillo, Catarratto, NV-*  
*“perfect to splash around with too many cannoli” - Phill*



# B.Y.O TRUFFLE (PIEDMONT)

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£75.00 per person excluding truffles

Bring your own truffles 30g 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  
...and your truffle

## PASTA

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TAJARIN '40 + 1'  
40-yolk tagliolini, 1 more yolk ...and your truffle

## SECONDO

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Grilled veal chop, butter, porcini, mashed potatoes ...and your truffle  
Insalata - a little salad

## FORMAGGI

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Soft & hard Italian cheeses with pears & truffle honey

## DOLCE

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Hazelnut sorbet

## VINI

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

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

# 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, Sicilian prawns & lobsters with white polenta & *gremolata*

Spinach with pine nuts & raisins

## 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 / £135.00 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*

*Baskets of bread & homemade grissini accompany*

## PRIMO (OPTIONAL)

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**+£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

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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, chestnut & white wine sauce*

*Roasted potatoes & fennel*

## DOLCE

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*Monte Bianco – marron glace gelato, whipped cream & chocolate sauce*

## VINI

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

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