



BOCCA DI LUPO

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

MORSI – MOUTHFULS ON ARRIVAL

£12.50 per person for three Morsi, £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)

FOR THE TABLE

£10 per person for both, £6.00 for one

PRE-DINNER SALUMI

Prosciutto di Parma, coppa & Tuscan fennel salame

PRE-DINNER VEGETABLES

Grilled marinated peppers, aubergines & courgettes

VINO

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

POST-DINNER FORMAGGI (+£9.00 PER PERSON)

TO SHARE:

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

SICILIA

£83.00 per person

ANTIPASTI TO SHARE:

Tuna, *pistachio* & orange

Pumpkin *caponata*

Panelle - little chickpea fritters

PRIMO TO SHARE:

Mezze maniche alla norma

with aubergine, tomato & *ricotta salata*

SECONDO TO CHOOSE:

Ox cheek braised with Marsala, chocolate & spices

Market fish - best of the market, baked on peppers, capers & anchovy.

TO SHARE:

Mashed potatoes

Spinach, garlic & chilli

DOLCE

Mini bombe -

little fried doughnuts with chocolate sauce, jam, pistachio cream

GAME

£83.00 per person

ANTIPASTI

Venison carpaccio, parmesan & porcini

Veneto

PRIMO

Pappardelle with hare ragù in salmi

Lombardy

SECONDO

All the birds in the sky (whatever the hunter provides)

Tuscany

TO SHARE:

Polenta

Tuscany

Broccoli with olive oil, parsley & pepper

Tuscany

DOLCE

Torta barozzi - chocolate, rum, coffee & almond torte

Emilia-Romagna

BOCCA

£76.00 per person

ANTIPASTI: TO SHARE

Ricotta & walnuts with rocket	Campania
Sea bream carpaccio, rosemary and orange	Veneto
Coppa, crescentine & stracchino	Emilia

PASTA: TO SHARE

Pumpkin & <i>amaretti cappellacci</i> , butter & sage	Lombardy
<i>Ziti alla Genovese</i> , braised beef & onion ragu	Napoli

SECONDI: TO CHOOSE

Roast suckling pig, chestnuts, white wine & bay	Sardinia
Sea bream baked in salt, lemon	Liguria
Baked salsify, parmesan & bechamel	Lombardy

TO SHARE:

Borlotti beans <i>all'ucelletto</i> , sage & tomato	Tuscany
<i>Friarielli</i> with garlic and chilli	Puglia

DOLCI: TO SHARE

<i>Rum baba</i> , ricotta and sour cherry	Napoli
<i>Bonet</i> - chocolate, coffee, <i>amaretti</i> , caramel & rum pudding	Piedmont
Winter fruits & nuts	Heaven

OPTION TO ADD CHEESES (+£9.00 PER PERSON)

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be: La Tur goat & sheeps cheese, Gorgonzola, Pecorino toscano

PIEDMONT

£100.00 per person

ANTIPASTI: TO SHARE

Anchovies col verde -
fine anchovies on a bed of potatoes, and a blanket of parsley

PRIMO

Agnolotti del plin - with pork and veal, butter and sage

SECONDO

Bollito misto -
a grand boil of *cotechino*, chicken, brisket & ox tongue

TO SHARE:

Salsa verde, bagna rossa, mostarda

Lentils, carrots & potatoes

DOLCE

Hazelnut gelato, hazelnuts & extra virgin olive oil

B.Y.O TRUFFLE

Bring your own white truffle for us to shave for you

£80.00 per person

ANTIPASTI: TO SHARE

Carne cruda all'albese - chopped raw veal, beaten with olive oil

Crostini

PRIMO

40+1 *Tajarin* -
pure egg yolk pasta, butter and a raw egg yolk

SECONDO

Roast partridge with mountain herbs

Bagna cauda & polenta

TO SHARE:

A small salad of escarole and lemon to cleanse the palette

DOLCE

Bonet - chocolate, coffee, amaretti, caramel & rum pudding

BAROQUE MENU DI MARE

£130.00 per person

ARRIVAL

Guests arrive to the table laid with a huge bed of crushed ice, the fish, langoustines and lobsters destined for the grill arranged like a fishmongers display amongst fronds of seaweed.

The fish is removed as a sign for the guests to sit.

ANTIPASTO DI MARE

The first course is served – an epic antipasto di mare – oysters, seabream *carpaccio* with rosemary, tuna tartare with *pistachio* & orange, little fritters of baby shrimp, baby fish fry, marinated octopus, baked stuffed mussels, fried squid, prawns & lemon slices; shaved fennel salads with golden *bottarga*.

PRIMO

An entire hollowed-out wheel of *Parmesan* filled with *porcini risotto* is placed in the centre of the table. The waiter serves this tableside.

RIPOSO

To cleanse palates, a miniature shot of lemon *sgroppino* – refreshing sorbet mixed with prosecco – is served.

SECONDO

For the main, the fish and seafood that graced the table on arrival return, grilled over an open charcoal fire and arranged in seascapes on large platters. This is the catch of the day, but will likely include John Dory, red mullet, monkfish, sea bream, langoustines, wild prawns.

TO SHARE:

White *polenta*

Spinach, pine nuts & raisins

DOLCE

Cornucopia di frutta gelata

Oranges, lemons, tangerines, pineapples, pomegranates arranged in a still life filled with their own sorbets; frozen dates filled with espresso gelato

BAROQUE MENU MAIALINO

£120.00 per person

ARRIVAL

Before the guests sit, an epic, 3-metre-long *antipasto* board is carried onto the room and set along the table, raised up on wooden blocks. It is laden with cured meats (home-made *salame*, *'nduja* on *bruschetta*, *coppa*, *prosciutto*), cheeses (ridiculously fresh buffalo *mozzarella*, *pecorino Sardo*, *ricotta* & walnuts), vegetables (grilled *radicchio* & balsamic, marinated grilled peppers; the finest *caponata* imaginable), fried sage leaves stuffed with anchovy. Baskets of bread & home-made *grissini* accompany

PRIMO

Spaghetti with tomato, red Sicilian prawns & their bisque

RIPOSO

A little blood orange *sgroppino* helps stomachs to settle a little

SECONDO

A whole roasted suckling pig is hefted to the room and presented to the guests. It is laid on a bed of Venetian lettuces. The pig is returned to the kitchen to be carved, and is served with its paper-thin crackling, a grape, chestnut and wine sauce, the salad it laid on and roasted potatoes and onions.

DOLCE

For dessert, a selection of *gelati*. Warm chocolate sauce is poured by the waiter.