



BOCCA DI LUPO

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

CANAPÈS

£14.00 per person for three pieces from any section, £4.00 per person for every additional choice.

Canapes must be taken for the entire party

PESCE / FISH

Tuna tartare, orange, caper & pistachio

Sheep ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

CARNE / MEAT

Raw veal & lemon *crostino*

Grissini with bresaola & rocket

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

Rabbit lollipop with prosciutto, Marsala & sage

VERDURA / VEGETABLES

Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Fried pizza, raw tomato & basil (V)

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

Red pepper & pistachio pesto *bruschetta* (V)

Tomato, avocado & basil tartare (V)

BOARDS

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

PRE-DINNER SALUMI

To share:

Prosciutto di Parma

Home - made *mangalitza coppa*

Tuscan salami

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.

BOLLITO MISTO

£54.00 per person / £68 per person including risotto

A series of courses to share:

ANTIPASTI

<i>Pinzimonio</i> – new season's olive oil & winter vegetables to dip	<i>Tuscany</i>
<i>Alici col verde</i> – anchovies with parsley, garlic & new season's olive oil	<i>Piedmont</i>
<i>Bresaola</i> with <i>caprino</i> , rocket & lemon	<i>Lombardy</i>

RISOTTO (+£14 PER PERSON)

Saffron & bone marrow risotto, parmesan & <i>gremolata</i>	<i>Lombardy</i>
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SECONDI / MAINS

<i>Gran bollito misto</i> – homemade cotechino, chicken, beef brisket & ox tongue	<i>Piedmont</i>
Carrots, celery, lentils & potatoes	
<i>Salsa verde</i> , <i>mostarda</i> & <i>pearà</i>	

DOLCI / DESSERTS

<i>Bonèt</i> – chocolate, coffee, amaretti & rum pudding	<i>Piedmont</i>
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CLASSIC

£56.00 per person

ANTIPASTI

Bagna caoda & pinzimonio – new season's olive oil, garlic & anchovy fondue, with winter vegetables to dip

Piedmont

SECONDI

TO CHOOSE:

Ox cheek braised with chocolate & spices

Sicily

Sea bream baked in salt

Liguria

Pumpkin & *amaretti* risotto, brown butter, sage & parmesan

Lombardy

TO SHARE:

Braised chickpeas, tomato, chilli & mint

Apulia

Castelfranco & tardivo salad, hazelnuts, balsamic

Veneto

DOLCI

TO CHOOSE:

Grappa-honey *pannacotta*

Piedmont

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

Lazio

A lemon stuffed with its own sorbet, whipped cream & vodka

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VENETO (GAME)

£65.00 per person / £82.00 per person including risotto

A series of courses to share:

ANTIPASTI

All the radicchios – *castelfranco, tardivo di treviso, grumolo*
& *verona*

RISOTTO (+£17 PER PERSON)

Vialone nano rice, cuttlefish & its ink, *gremolata*

SECONDI

Uccellagione – all the game birds (our selection from partridge, pigeon, woodcock, mallard, teal etc) roasted in sage butter & served on a great dish of polenta

DOLCI

Tiramisu served in large dishes to share

LOMBARDY

£71 per person / £78 including cheese, must be for the entire party

A series of courses to share:

ANTIPASTI

Sciatt – buckwheat & cheese fritters

Bruschetta with lardo, walnuts & honey

Bresaola – caprino, rocket & lemon

PASTA

Pumpkin & *amaretti cappellacci*, parmesan, brown butter & sage

SECONDI

Ossobuco alla Milanese – braised veal shin '*in bianco*' & *gremolata*

Saffron risotto, butter & parmesan

Castelfranco & *tardivo* salad, balsamic & hazelnuts (*Veneto, they don't eat salad in Lombardy*)

DOLCI

Panettone & warm *crema di mascarpone*

FORMAGGI

Gorgonzola, chestnut honey & buckwheat crackers
(+£7 per person for the entire party)

BOCCA

£78.00 per person

ANTIPASTI: TO SHARE

Truffled radish salad, pecorino, pomegranate, celeriac, parsley	Umbria
Tuna tartare, orange, capers & pistachio	Sicily
Mangalitzia coppa, crescentine & squacquerone	Emilia-Romagna

PASTE: TO SHARE

Pumpkin & amaretti cappellacci, brown butter, sage & parmesan	Lombardy
Pappardelle with duck ragu	Veneto

SECONDI / MAINS: TO CHOOSE

Roast suckling pig, grapes, chestnuts, white wine & bay	Tuscany
Grilled turbot, white polenta & gremolata	Liguria
Grilled treviso, walnuts, balsamic & gorgonzola	Lombardy

TO SHARE:

Roast pumpkin & potatoes	Lazio
Boiled vegetables with new season olive oil	Tuscany

DOLCI / DESSERTS: TO CHOOSE

Saffron glazed cassata – layered cake of sheep ricotta, chocolate, candied fruit & marzipan	Gelupo
La Tur with honeycomb & buckwheat crackers	Piedmont
Monte bianco – marron glace gelato, cream & chocolate	Valle d'Aosta

B.Y.O TRUFFLE (PIEDMONT)

Bring your own white truffles, at least 20g per person – it is possible to buy truffles in our gelateria Gelupo across the road

£92.00 per person excluding truffles

A series of courses to share:

ANTIPASTI

Carne cruda all'albese – veal tartare seasoned only with oil

Fonduta Valdostana, homemade *grissini*

PASTA

Tajarin all'uovo – pure egg-yolk *tagliolini* with a raw duck egg yolk & parmesan

SECONDI

Veal rossini – roast veal loin, seared *foie gras*, porcini

FORMAGGI

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

DOLCI

Black truffle brioche filled with *gianduja* gelato & truffled *zabaione*

BAROQUE MENU DI MARE

£110 per person

ANTIPASTO DI MARE

Served on one large board for up to 20 or platters for 20 plus

Raw langoustines, native oysters, sea bream carpaccio, sea bass carpaccio, 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*

PRIMI / RISOTTO

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

RIPOSO

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

SECONDI / MAINS

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*

DOLCI / DESSERT

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

Suggested wine: Moscato D'Asti, di Strevi, Contero, 2021 £17 per half bottle

BAROQUE MENU MAIALINO

£110 per person

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

PRIMI / PASTA

Spaghetti with native lobster, mussels, clams, tomato & ginger

RIPOSO

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

SECONDI / MAINS

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

Roasted potatoes & fennel

DOLCI / DESSERT

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

Suggested wine: Brachetto d'Acqui, Alasia, Piemonte, £15, in copious amounts