



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. (whole party)

Must be ordered for the entire party

PESCE

Tuna tartare, capers, orange & *pistachio*

Sheep *ricotta*, *bottarga* & *pane carasau*

Fried sage leaf filled with anchovy

Cozze gratinate

Anchovy & *mozzarella crostini*

CARNE

Raw veal and lemon *crostino*

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *squacquerone*

Rabbit lollipop 'saltimbocca' with *prosciutto*, *Marsala* & sage

Bresaola, rocket & *caprino rotolo*

VERDURE

Fried *mozzarella bocconcini*

Fried *ravioli* with pumpkin & sage

Pizza frita, smoked *ricotta*, tomato & pepper

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

Winter tomato & buffalo *mozzarella spiedini*

MORSI DI STAGIONE

Raw oyster, caper & white balsamic £6

Raw veal & white truffle *crostino* £10

Squacquerone & white truffle *crostino* £10

VINO

Athesis Brut, Kettmeir, Alto Adige (Champagne method) £155
MAGNUM

FOR THE TABLE

£12 per person for both, £7 for one:

PRE-DINNER SALUMI

Prosciutto di Parma, coppa, Tuscan fennel salame

PRE-DINNER VEGETABLES

Pinzimonio – raw vegetables and the best new season olive oil to dip

£9 per person:

POST-DINNER FORMAGGI

To share:

A selection of soft & hard Italian cheeses, served with homemade buckwheat crackers & honeycomb

VINO

Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 500ml
£62

BOLLITO MISTO - PIEDMONT

£85.00 per person, excluding the Primo course

ANTIPASTO

Bagna cauda

Bowls of anchovy & garlic fondue, with vegetables - *puntarelle*, radish, pumpkin, *tardivo* & fennel

PRIMO

+£15.00 per person

Agnolotti del Plin al sugo d'arrosto

Tiny pasta parcels of veal, escarole & parmesan in roasting juices

Great for BYO truffle

SECONDO

Gran Bollito Misto

The meats & vegetables will be carved, and come out one by one

- Chicken, boiled carrots & potatoes, *salsa verde*
- Ox tongue, turnips & baby onions, *pearà* (bread sauce with bone marrow)
- Brisket, cabbage & salsify, *bagnet ross*
- *Cotechino* sausage, lentils, *mostarda*

DOLCE

Citrus fruits

FORMAGGI: OPTIONAL

+£9.00 per person

A selection of soft & hard Italian cheeses, served with homemade buckwheat crackers & honeycomb

VINI

White: Timorasso Derthona Monlià £79

Red: Barbaresco 'Serraboella Sorì Paitin' Paitin £106

SICILIA

£78.00 per person

ANTIPASTI: TO SHARE

Sardines *beccafico*, baked with orange, pine nuts & raisins

Tuna tartare, with capers, orange, parsley & pistachio

Caponata

Aubergine, celery & tomato in *agrodolce*

PRIMI: TO SHARE

Calamarata alla norma

Aubergine, tomato & *ricotta salata*

Busiate with *pesto trapanese*

SECONDO

Cous cous *alla Siciliana*

with tomato, gurnard, mussels, prawns, squid, capers & almonds

DOLCE

Almond *granita*, with whipped cream

VINI

White: Etna Bianco, Alta Mora, Sicily £68

Red: Nero d'Avola 'Vigna Lagnusa', Feudo Montoni, Sicily £65

BYO TRUFFLE – PIEDMONT

£78.00 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
with *bagna cauda* & *polenta*

CONTORNO

A small salad of escarole and lemon to cleanse the palate

DOLCE

Bonet

Chocolate, *amaretti* & coffee

VINI

White: Timorasso Derthona, Monlia, Piedmont £79

Red: Barolo 'Cerequio', Michele Chiarlo, Piedmont 2019 £147

BOCCA

£76.00 per person, excluding the cheese course

ANTIPASTI: TO SHARE

Truffled radish & celeriac salad, pomegranate & pecorino	BDL
Sea bream carpaccio, rosemary & orange	Veneto
Crescentine, coppa & squacquerone	Emilia

PRIMI: TO SHARE

Fusilli with romanesco broccoli, garlic, chilli & anchovy	Puglia
Pappardelle with venison stracotto	Tuscany

SECONDI: TO CHOOSE

Suckling pig, chestnuts, bay & white wine	Sardinia
Baked market fish, salsa verde	Liguria
Baked salsify, parmesan & bechamel	Lombardy

TO SHARE:

Roast potatoes & pumpkin, butter & sage	Lombardy
Friarielli, garlic & chilli	Puglia

DOLCI: TO SHARE

Rum baba, sour cherry & ricotta	Napoli
Winter fruits	Heaven
Bonet	Piedmont
Chocolate, amaretti & coffee	

FORMAGGI: OPTIONAL

+£9.00 per person

A selection of soft & hard Italian cheeses, served with homemade buckwheat crackers & honeycomb

VINI

White: Fiano d'Avellino, Di Meo, Campania £77

Rose: Etna Rosato, Alta Mora, Sicily £68

Red: Colle Amato (Nero Buono), Pietra Pinta, Lazio £72

BAROQUE MENU DI MARE

£140.00 per person

ANTIPASTI

Board is laid out, then begins a wave of antipasti:

Raw oysters with capers & white balsamic, red Sicilian prawns & Sicilian olive oil
Sea bream carpaccio with rosemary & orange
Cozze gratinate – Mussels stuffed with breadcrumbs, pecorino & lemon
Fennel & bottarga salad

RISOTTO

Risotto ai porcini, butter & parmesan

RIPOSO

To cleanse the palate, a miniature frozen Lemon Sgroppino is served
Prosecco & Vodka beaten with lemon sorbet

SECONDO

For the main – platters of baked mixed seafood
Likely to be langoustine, scallops, john dory, red mullet, sea bass
Baked with white wine & served with gremolata

White polenta, olive oil

Spinach, garlic & chilli

DOLCE

Big bowls of Tiramisu...to pick you up!

VINI

White: Fiano d'Avellino 'Alessandra', Di Meo, Campania 2015 £124 (£247 Magnum)

Red: Etna Rosso Prephyloxera 'Musmeci', Fessina, Sicily £86

BAROQUE MENU – MAIALINO

£120.00 per person

ANTIPASTO DI CARNE

Before the guests sit, an epic, 3-metre-long antipasto board is carried into the room and set along the table, raised up on wooden blocks. It is laden with salumi, the best Italian cheeses & grissini. Then come waves of plates - caponata, pumpkin in saor & grilled radicchio in agrodolce

PRIMO

Spaghetti with clams, garlic, parsley & bottarga

RIPOSO

A little Lemon Sgroppino helps the stomach to settle.

SECONDO

Platters of suckling pig & roast grapes for the table

Slow braised fennel & roast potatoes

Salads of Venetian radicchio

DOLCE

Mini bombe

Little warm doughnuts & chocolate sauce spiked with rum

VINI

White: Impero (Pinot Noir in Bianco), Mancini, Le Marche, £91

Red: Cepparello (Sangiovese), Isole e Olena, Tuscany 2016 £197