

BOCCONCINO

SOHO

3-COURSE SET MENU ♦ £65 PP

ANTIPASTI TO SHARE

Andria burrata with baby plum tomatoes & pesto

Deep fried calamari with tartare sauce

Parma ham with deep fried cheese pastries

PRIMI & SECONDI TO SHARE

Pappardelle with wild mushrooms & stracciatella cheese

Salmon fillet with broccoli & oven baked cherry tomatoes

Rump steak served with roast tomato & mushroom

DOLCE TO SHARE

Tiramisù

New York style cheesecake with passion fruit compote

Made to order vanilla soft serve ice cream.

Served with chocolate sauce & hazelnuts

If you have any specific allergy or dietary requirements, please ask a member of staff who will be happy to help.
A discretionary service charge of 13.5% will be added to your bill.

BOCCONCINO

SOHO

3-COURSE SET MENU ♦ £80 PP

ANTIPASTI TO SHARE

Burrata with datterino tomatoes and pesto

Aubergine Parmigiana

Beef tartare with parmesan chips, mustard and spicy sauce

Deep-fried calamari with tartare sauce

PRIMI & SECONDI TO SHARE

Pappardelle with venison ragù

Ravioli with prawns, seabass and black truffle

Beef ribeye with crispy potatoes, oyster mushrooms and gravy

Grilled tuna with Mediterranean sauce

DOLCE TO SHARE

Tiramisu

Profiteroles with vanilla ice cream, chocolate sauce and almonds

New York cheesecake with passion fruit

Homemade soft serve ice cream with Amarena cherries

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BOCCONCINO

SOHO

3-COURSE SET MENU ♦ £120 PP

ANTIPASTI TO SHARE

Rosemary focaccia bread & olives

Burrata with heritage tomatoes, balsamic vinegar & basil

Artichoke salad with avocado & shaved parmesan

Beef carpaccio with shimeji mushrooms, mustard dressing & black truffle

Yellowtail tartare with avocado mousse, orange & caviar

Scallops with cauliflower purée, beurre blanc & chips

PIZZA

Pizza Bocconcino / Pizza al tartufo / Pizza bufalina

MAIN COURSE

Ravioli with slow-cooked beef & sage

Porcini mushroom and black truffle risotto

Roasted rack of lamb with herb crust, roasted roots,
roasted onion & gravy

Halibut with friarielli sauce, sautéed leek & caviar

DOLCE TO SHARE

Tiramisù

Baked Alaska with vanilla ice cream

Lemon and white chocolate cheesecake with raspberry sauce

Black Forest cake

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