

**BOCCONCINO**  
SOHO

**3-COURSE SET MENU**

£80 PP

**ANTIPASTI TO SHARE**

**Carpaccio di manzo scozzese con salsa alla senape**  
Scottish Beef carpaccio with mustard dressing

**Frittura di calamari con salsa tartara**  
Deep fried Calamari with tartare sauce

**Prosciutto di Parma con panzerotti fritti al formaggio**  
Parma ham with deep fried cheese pastry

**Insalata di carciofi crudi con avocado  
e Parmigiano Reggiano**  
Artichoke salad with avocado & Parmesan shavings

**Tartare di ricciola con avocado, arancia e soia**  
Yellowtail tartare with avocado, orange & soy sauce

**PRIMI & SECONDI TO SHARE**

**Spigola grigliata, patate novelle, finocchio e salsa alle olive**  
Grilled butterfly Seabass, baby potatoes, fennel, olive dressing

**Bistecca di costata con patate cremose e jus di vitello**  
Ribeye steak with creamy potatoes and veal jus

**Risotto zafferano con ossobuco a cottura lenta**  
Saffron Risotto with slow cooked bone marrow

**Ravioli ripieni di granchio, burro infuso all'aglio e caviale**  
Ravioli stuffed with crab, garlic butter and caviar

**DOLCI TO SHARE**

**Panettone rivisitato**  
Panettone bread and butter pudding

**Tiramisù al bicchiere**  
Coffee flavoured dessert with biscuits & whipped mascarpone cream

**Torta foresta nera**  
Black forest cake

**Gelato con Amarene Fabbri**  
Soft served ice cream with Amarena cherries Fabbri

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 12.5% will be added to your bill.