



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

CARNE

Raw veal and lemon *crostino*

Fried olive stuffed with veal & pork

Crescentine, Parma ham & *stracchino*

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

Grissini with *bresaola* & rocket

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)

Red pepper & *pistachio* pesto *bruschetta*

MORSI DI STAGIONE

White crab, lemon & samphire *bruschetta* £5.50

Cozze gratinate £5.50

Fried courgette flowers & lemon £5.50

Tomato & buffalo *mozzarella spiedini* £5.50

Girolle & *mozzarella arancino* £5.50

VINO

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

FOR THE TABLE

£10 per person for both, £6 for one:

PRE-DINNER SALUMI

Prosciutto di Parma, coppa, Tuscan fennel salame

PRE-DINNER VEGETABLES

Grilled marinated peppers, aubergines and courgettes

£9 per person:

POST-DINNER FORMAGGI

To share:

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

VINO

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

PRANZO

Available at lunchtime only

Vegetarians and vegans catered for accordingly

£52.00 per person

ANTIPASTI: TO SHARE

Lardo, walnut & honey <i>bruschetta</i>	<i>Lombardy</i>
<i>Cuore di bue</i> tomato & <i>Tropea</i> onion	<i>Calabria</i>
<i>Prosciutto e fichi</i>	<i>Sicily</i>

SECONDI: TO SHARE

Honey grilled pork neck roast onions, potatoes, salsa verde	<i>Tuscany</i>
--	----------------

TO SHARE:

Whole round lettuce with lemon	<i>Sperlonga</i>
--------------------------------	------------------

DOLCI: TO SHARE

Gelato of the day	<i>Gelupo</i>
-------------------	---------------

VINI

White: Bellone, Pietra Pinta, Lazio £47

Red: Valpolicella Classico, Speri, Veneto £57

BOLLITO MISTO

£68.00 per person

Vegetarians and vegans catered for accordingly

ANTIPASTO

Alici col verde – anchovies, parsley & garlic on a bed of potatoes *Piedmont*

PRIMO

Saffron & bone marrow risotto, parmesan & gremolata *Lombardy*

SECONDO

Gran Bollito Misto
homemade cotechino, chicken, beef brisket & ox tongue *Piedmont*

CONTORNI

Carrots, celery, lentils & potatoes *Trentino*

Salsa verde & mostarda *Veneto*

DOLCE

Bonet – chocolate, coffee, *amaretti* & rum pudding *Piedmont*

VINI

White: Timorasso Derthona Monlià £79

Red: Barbaresco 'Serraboella Sorì Paitin' Paitin £106

SICILIA

£88.00 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

PIEDMONT – BYO TRUFFLE

£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
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

£69.00 per person, excluding the primo course

ANTIPASTI: TO SHARE

Ox tongue, <i>salsa tonnata</i> tuna & anchovy sauce	Piedmont
Bluefin tuna tartare, pistachio, parsley & capers	Sicily
<i>Cicoria con le fave</i> with dried broad bean puree & chili	Puglia

PRIMI: TO SHARE

+£11.00 per person

Caserecce with <i>pesto trapanese</i> , aubergine	Sicily
Ricotta & spinach <i>tortelloni</i> , butter, sage & walnuts	Bologna

SECONDI: TO CHOOSE

Suckling pig, bay & white wine	Sardinia
Salt baked sea bream, lemon	Veneto
Chard <i>risotto</i> , smoked mozzarella	Basilicata

TO SHARE:

Potato & <i>friggirelli</i> peppers	Puglia
Whole round lettuce with lemon & garlic	Sperlonga

DOLCI: TO SHARE

Rum baba, sour cherry & ricotta	Napoli
<i>Uva fragola</i> sorbet	Veneto
Bonet Chocolate, <i>amaretti</i> & coffee	Piedmont

FORMAGGI: OPTIONAL

+£9.00 per person

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be: La Tur goat & sheep's cheeses, *gorgonzola dolce*, *pecorino Toscano*

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

Vegetarians and vegans catered for accordingly

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 or 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 Prephylloxera 'Musmeci', Fessina, Sicily £86

BAROQUE MENU – MAIALINO

£136.00 per person

Vegetarians and vegans catered for accordingly

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, parsley & bottarga

RIPOSO

A little Lemon Sgroppino helps the stomach to settle.

SECONDO

Platters of suckling pig & roast grapes for the table

Served with slow braised fennel & roast potatoes

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