



# BOCCA DI LUPO

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

# CANAPÉS

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£12.50 per person for three canapés, £4.00 per person for every additional.

Canapes must be taken for the entire party

## PESCE

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Tuna tartare, orange, caper & pistachio

Sheep's milk ricotta, *bottarga* & pane carasau

Fried sage leaf filled with anchovy

*Spiedino* of fried squid & lemon slices

## CARNE

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Raw veal & lemon *crostino*

Bresaola, rocket & *caprino* (goat's cheese)

Fried olive stuffed with veal & pork

*Crescentine*, Parma ham & *stracchino*

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

## VERDURE

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Fried mozzarella *bocconcini*

Fried ravioli with ricotta & mint

Red pepper & pistachio pesto bruschetta

Fried pizza, raw tomato & basil (V)

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

*Peperonata*, served on a spoon (V)

Tomato, basil & oil bruschetta (V)

## VINO

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TrentoDoc '*Maximum*', Blanc de Blancs, Ferrari, NV £72

# BOARDS

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

## PRE-DINNER SALUMI

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**(each board contains all the meats below):**

Prosciutto di Parma, mortadella, Tuscan fennel salame

## PRE-DINNER VEGETABLES

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Fresh, seasonal vegetables & pinzimonio (new season's olive oil) to dip

## VINO

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*Lambrusco, Villa Cialdini, Emilia (Red) - Lambrusco Grasparossa, 2022, £50*

## POST-DINNER FORMAGGI

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**To share:**

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

## VINO

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Vin Santo del Chianti Classico, Ricasoli, Tuscany, Malvasia, Trebbiano, Sangiovese, 2012, 500ml £57

# ROME

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Available at lunchtime only

*Vegetarians and vegans catered for a la carte at no surcharge*

£35.00 per person, excluding the primo course

## ANTIPASTI

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Artichoke carpaccio with parmesan, lemon & parsley

## PRIMI: OPTIONAL, TO CHOOSE ONE PASTA IN ADVANCE FOR THE WHOLE TABLE

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**+£12.00 per person**

*Tonnarelli carbonara*

*Rigatoni amatriciana*

## SECONDI

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*Chicken scaloppine, lemon*

mashed potatoes

spinach with garlic & chilli

## DOLCE

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Burnt ricotta & sour cherry pie

## FORMAGGI: OPTIONAL

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**+£9.00 per person**

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be:

La Tur goat & sheep's cheeses, *gorgonzola dolce, pecorino Toscano*

## VINI

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White: Frascati, Principe Pallavicini, 2023 £48

Red: Cesanese del Piglio, L'Avventura, 2019 £66

# CLASSIC

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£58.00 per person, excluding the primo course

## ANTIPASTI: TO SHARE

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*Bagna caoda* - anchovy & garlic fondue with winter vegetables to dip *Piedmont*

Bresaola, rocket & parmesan *Lombardy*

## PRIMI: OPTIONAL, TO SHARE

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**+£14.00 per person**

Orecchiette, *cime di rapa*, garlic, chilli, pecorino *Puglia*

Tagliatelle Bolognese *Emilia-Romagna*

## SECONDI: TO CHOOSE

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*Lasagne ai radicchio & taleggio* *Carla*

Sea bream baked in salt, lemon *Liguria*

Grilled fennel sausages & lentils, *salsa verde* *Tuscany*

## TO SHARE:

Borlotti beans & pumpkin with chilli *Napoli*

Whole round lettuce, lemon & fennel seed dressing *Lazio*

## DOLCE: TO SHARE

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*Torta Barozzi* (choco-rum, coffee & almond torte), with cream *Emilia-Romagna*

Rum baba, pineapple & cream *Lazio*

Platters of winter fruits & nuts *Sicily*

## VINI

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White: Greco di Tufo, Molettieri, Greco, 2022 £74

Red: Montepulciano d'Abruzzo, Terre di Civita, 2023, £68

# LIGURIA

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£55.00 per person, excluding the primo course

*Vegetarians and vegans catered for a la carte at no surcharge*

A series of courses to share:

## ANTIPASTO

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*Farinata (crispy chickpea pancake) with green bean & walnut salad*

## PRIMO FOR THE TABLE

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**+£14.00 per person**

*Trofie, pesto Genovese, potatoes & beans*

## SECONDO

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*Buridda ligure - Ligurian fish stew of fish & shellfish*

*Insalata mista*

## DOLCE

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*Camogliesi - rummy little choco-choux puffs*

## FORMAGGI: OPTIONAL

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**+£9.00 per person**

Italian cheeses, with honeycomb & buckwheat crackers

Likely to be:

La Tur goat & sheep's cheeses, gorgonzola dolce, pecorino Toscano

## VINI

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White: Roero Arneis, Bruno Giacosa, 2022 £69

Red: Etna Rosso 'Moganazzi', Terre Nere, 2021 £87

# BOLLITO MISTO

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£56.00 per person, excluding the primo course

*Vegetarians and vegans catered for a la carte at no surcharge*

A series of courses to share:

## ANTIPASTO

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*Bagna caoda & Pinzimonio - new season olive oil & anchovy & garlic fondue, with winter vegetables to dip*

*Piedmont*

## PRIMO

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**+£13.00 per person**

*Lombardy*

Saffron & bone marrow risotto, parmesan & gremolata

## SECONDO

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

*Piedmont*

Carrots, celery, lentils & potatoes

*Salsa verde & mostarda*

## DOLCE

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

*Piedmont*

## VINI

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White: Erbaluce di Caluso 'Ferrando', 2022 £63

Red: Barolo 'Conca' Renato Ratti, 2018 £124

# BOCCA

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£79.00 per person, excluding cheese

## ANTIPASTI: TO SHARE

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Shaved radish salad, pecorino, pomegranate, celeriac & truffle oil	Umbria
Sea bream <i>carpaccio</i> , rosemary oil & orange zest	Veneto
Homemade <i>finocchiona</i> , <i>crescentine</i> & <i>squacquerone</i>	Tuscany

## PASTA & RISOTTO: TO SHARE

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Mezzi paccheri with <i>piennolo</i> tomatoes & pecorino	Campania
Tagliatelle with ragu Bolognese	Emilia Romagna

## SECONDI: TO CHOOSE

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Tagliata - grilled belted galloway sirloin, rocket & parmesan	Tuscany
Charcoal roast market fish, <i>salsa verde</i>	Liguria
Grilled polenta, creamed mushrooms	Lombardy

## TO SHARE:

Borlotti & pumpkin with chilli	Sperlonga
<i>Friarielli</i> with garlic & chilli	Puglia

## DOLCI: TO CHOOSE

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Torta Barozzi (choco-rum, coffee & almond torte), with cream	Emilia-Romagna
Blood orange granita, toasted almonds & mint	Sicily
Selection of winter fruits & nuts	Sicily

## FORMAGGI: OPTIONAL

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### +£9.00 per person

Italian cheeses, with honeycomb & buckwheat crackers

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



## VINI

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White: Friulano, Ermacora, 2021 £63

Red: Rosso di Montalcino, Gorelli, 2020 £87

# RACHEL RODDY

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£90.00 per person

## ANTIPASTI: TO SHARE

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Fried sage leaves & anchovy

Fried artichokes & their picked stalks

*Giardiniera* with *nervetti*

*Puntarelle* with anchovy

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Bountiful salad of *grumolo*, *castelfranco*, *tardivo*, gorgonzola & almonds

## PRIMO

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*Lasagne ai radicchio & taleggio*

## SECONDI

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*Zuppa Canavenesa* – bread, cabbage & pecorino baked in broth

*Pizz e foje* - baked crumbled polenta & wild greens

Borlotti beans & pumpkin with chilli

## DOLCI

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Persimmon & walnut sorbets

Apple & pine nut *strudel*, *gelato alla crema*

## VINI

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White: Biancolella d'Ischia, Casa d'Ambra, 2022 £64

Red: Refosco, Ermacora, 2021 £63

# TRUFFLE (PIEDMONT)

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£140.00 per person including truffles

A series of courses to share:

## ANTIPASTI

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*Fonduta Valdostana* - Fontina fondue with grissini to dip

...and truffle

## PASTA

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*Strozzapreti alla Norcia* – pork sausage ragu *in bianco* with white wine & milk

...and truffle

## SECONDO

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Grilled veal chop, butter, porcini, mashed potatoes

...and truffle

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Insalata - a little salad

## FORMAGGI

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Soft & hard Italian cheeses with pears & truffle honey

## DOLCE

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Blood orange granita, toasted almonds & mint

## VINI

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White: Roero Arneis, Bruno Giacosa, 2022 £69

Red: Barbaresco 'Pajé', Roagna, 2014 £177

# BAROQUE MENU DI MARE

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£93.00 / £121.00 per person

*Option to add an antipasto di mare course (must be for the whole table)*

## ANTIPASTO DI MARE

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**+£28.00 per person, served on one large board for up to 20 guests, or platters for 20+**

*Likely to include:*

Langoustines with bottarga mayonnaise, native oysters, amberjack carpaccio with rosemary oil, tuna tartare with homemade crisps, 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*

## RISOTTO

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

## RIPOSO

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

## SECONDO

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Grilled catch of the day, which is likely to include:

John Dory, red mullet, monkfish, sea bream, langoustines, Sicilian prawns & lobsters with white polenta & *gremolata*

Spinach with pine nuts & raisins

## DOLCE

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

## VINI

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White: Etna Bianco Archineri, Pietradolce, 2022 £85

Red: Etna Rosso Riserva Il Musmeci, Fessina, 2014 £314 (MAGNUM)

# BAROQUE MENU MAIALINO

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£90.00 / £108.00 / £135.00 per person

*Option to add a primo course of seafood pasta (must be for the whole table)*

## ANTIPASTO DI CARNE

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*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

Baskets of bread & homemade *grissini* accompany

## PRIMO (OPTIONAL)

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**+£18.00 per person** – Spaghetti with mussels, clams, tomato & ginger

Or

**+£45.00 per person** – Spaghetti with 1/2 native lobster, mussels, clams, tomato ginger

## RIPOSO

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

## SECONDO

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

Roasted potatoes & fennel

## DOLCE

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Monte Bianco – marron glace gelato, whipped cream & chocolate sauce

## VINI

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White: Boggina 'B' Trebbiano, Petrolo, 2022 £112

Red: Le Pupille Syrah, Le Pupille, 2019, £132