



# 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 ordered 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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£19 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

# PRIMAVERA

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Available at lunchtime only

*Vegetarians and vegans catered for accordingly*

£35.00 per person, excluding the primo course

## ANTIPASTI

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Artichoke *carpaccio*, with romana courgette, parmesan, lemon & parsley

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

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**+£10.00 per person**

*Rigatoni gricia con le fave, guanciale, spinach, broad beans & pecorino*

Risotto of chard and scamorza, with smoked mozzarella

## SECONDI

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*Galletto* in panzanella

Grilled baby chicken, with peas, broad beans, baby gem, wild garlic & basil

## DOLCE

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Blood orange granita with mint and almonds

## 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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£56.00 per person, excluding the primo course

## ANTIPASTI: TO SHARE

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Raw peas with sheep ricotta, lemon & olive oil	Campania
<i>Coniglio tonnato con le fave</i> Chilled poached rabbit, radishes & broad beans with <i>salsa tonnata</i>	Piedmont

## PRIMI: OPTIONAL, TO SHARE

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**+£13.00 per person**

Rigatoni, broccoli, garlic, chilli, pecorino	Puglia
<i>Bucatini all'amatriciana</i> – with guanciale, tomato and pecorino	Lazio

## SECONDI: TO CHOOSE

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Romana courgette risotto, mozzarella & basil	Campania
Sea bream baked in salt, lemon	Liguria
Grilled pork chop, butter, lemon & sage	Tuscany

### TO SHARE:

<i>Fagioli all'uccelletto</i> Cannellini beans, with tomato & sage	Tuscany
Merinda tomato, tropea onion, salt and olive oil	Calabria

## DOLCE: TO SHARE

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Bonnet Chocolate, coffee, amaretti, caramel & rum pudding	Emilia-Romagna
Mini Bombe – warm little doughnuts Rhubarb and custard	Lazio
Persimmon sorbet	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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£60.00 per person

*Vegetarians and vegans catered for accordingly*

A series of courses to share:

## ANTIPASTO

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

## PRIMO

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*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 £71

Red: Etna Rosso 'Moganazzi', Terre Nere, 2022 £87

# BOCCA

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£70.00 per person, excluding cheese

## ANTIPASTI: TO SHARE

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Artichoke salad, with romana courgettes, parmesan, lemon & parsley	Lazio
Sea bream carpaccio, rosemary oil & orange zest	Veneto
Homemade <i>finocchiona</i> , <i>crescentine</i> & <i>squacquerone</i>	Tuscany

## PASTA & RISOTTO: TO SHARE

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Rigatoni with ricotta, lemon & basil	Campania
Pappardelle with ox tail ragu	Tuscany

## SECONDI: TO CHOOSE

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Tagliata - grilled belted galloway sirloin, rosemary, rocket & parmesan	Tuscany
Baked salted cod, peppers, black olives & basil	Liguria
Wild mushroom & pea panzanella Wild garlic, baby gem, asparagus & basil	Tuscany

## TO SHARE:

<i>Fagioli all'uccelletto</i> Cannellini beans, with tomato & sage	Tuscany
Spinach with garlic & chilli	Puglia

## DOLCI: TO SHARE

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<i>Rum baba</i> , forced rhubarb, candied almonds	Naples
Mini Bombe – warm little doughnuts, with chocolate sauce	Rome
Persimmon sorbet, candied walnuts, mint	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

# 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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*Gramigne alla Norcia* - pork sausage ragu in bianco with white wine & milk

...and truffle

## SECONDO

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Ex-dairy beef sirloin tagliata – roast pumpkin with butter & sage

...and truffle

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Insalata - a little salad

## FORMAGGI

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Cheese from Corzano, Chianti 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 £71

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