

# BOCCA DI LUPO

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

## Sample Banqueting Dishes

We recommend eating 'feasting style' – where the same meal is served to all guests, in large sharing plates where possible.

We will always cook alternatives for a reasonable minority of special dietary requirements (up to 10% of the guests) free of charge, when eating feasting style.

Alternatively, a prix fixe menu of two to four choices per course can be arranged.

Bespoke menus for almost any budget happily created on request, using market ingredients

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Cocktails from £6

Brilliant Italian spiumanti from £23.50/bottle  
Champagne 1<sup>er</sup> cru classé £55.50

Some of the finest Italian wines available for love or money, from £17.25/bottle

House wines £11/50cl

Coffee gelato £4 to finish the meal

**Feasting dishes (choose 1 from each course for the entire table):**

**Starters**

Antipasto misto: buffalo mozzarella & rocket; tomatoes stuffed with breadcrumbs; finocchiona & speck; fried red prawns; octopus salad (£6.50/person)

Tuna carpaccio with orange, capers and pine nuts (£8/person)

Cruditá di mare – raw sea bass, red prawn, langoustine & scallop with rosemary (£9/person)

Shaved radish, celeriac & pecorino salad with pomegranates & truffle oil (£4.50/person)

Crescentine (fried breads from Bologna) with squacquerone, speck & finocchiona (£6.00/person)

Saffron Risotto with bone marrow (£7/person)

**Mains**

Roast suckling pig & potatoes (market price, approx. £240-300 per pig, to serve 10-24 people)

Cobb chicken, slow-roasted and glazed with figs, served in panzanella (£52/chicken for 4)

Polenta with 'spuntature' (Roman sausage and pork ribs in tomato sauce) (£10/person)

Sheep's milk ricotta gnudi with lamb ragù (£14/person)

Slow-roast lamb shoulder with caponata (market price, around £65/shoulder, for 4-6)

Duck braised in marsala, chocolate, pine nuts & raisins with spinach (£70/duck, for 4-6)

Whole fish baked in salt (wild salmon, sea bream or bass, market price)

Asparagus & gorgonzola risotto with hazelnuts (£9/person)

**Desserts**

Gelato cake 'Opera' – chocolate, coffee & hazelnut – (£7/person)

Gelato cake 'tre noci' – chestnut, hazelnut & pistachio – (£6.50/person)

Rum baba with whipped cream and pineapple – (£40/cake – serves 8-10)

Cassata (chilled ricotta cake with marzipan and candied citron) (£100/cake – serves 14-18)

Cannoli – fried biscuits with ricotta gelato filling – (£7/person, served to share)

Double torta caprese – lemon & chocolate almond torte (£55/cake – serves 8-10)

Strawberries with lemon juice & sugar (£5.50/person)

**Set menu – Prix Fixe**

£30 for 3 courses (2 choices each course)

£35 for 3 courses (3 choices each course)

£40 for 3 courses (4 choices each course)

**Choose 2 - 4 options from each course:**

**Starters**

Crescentine (fried breads from Bologna) with squacquerone cheese, speck & finocchiona

Scallop and fennel risotto with gremolata

Tuna carpaccio with blood orange, capers and pine nuts

Cannellini bean and escarole soup

Hand-made trofie with green beans, potato & pesto Genovese

Shaved radish, celeriac & pecorino salad with pomegranates & truffle oil

Veal & pork agnolotti with butter & sage

**Mains:**

Roast quails with tomato panzanella

Grilled sea bream with lemon and oil

Grilled pork loin chop with cannellini beans in a little tomato

Wet polenta with homemade Italian sausages

Peposo – Tuscan beef stew with whole black pepper, cannellini beans & toasted bread

Asparagus & gorgonzola risotto with hazelnuts

Parmigiana di melanzane – aubergines baked with tomato & parmesan

**Desserts:**

Rum Baba with cream and fruits

Burnt almond Granita with bitter chocolate sorbet

Gorgonzola with walnuts

Chocolate and coconut sorbets

3 nut gelati – pistachio, hazelnuts & chestnut

Sanguinaccio - sweet paté of pig's blood & chocolate with sourdough bread

Cassata Siciliana

## **Canapés**

We recommend around 8 canapés per person,  
£12 per person for three 'flavours' or choices, £2 per person per additional choice.

Additional 'pieces' if you're extra hungry cost £1.50 each

These could be:

### **Savoury:**

Foie gras and balsamic pizza

Tuna tartare with oranges, pine nuts and capers

Buffalo mozzarella bocconcini (raw or fried)

Swordfish and onions in agrodolce (served room temp)

Ricotta and walnut crostini

Crescentini with finocchiona & squacquerone cheese

Quartered artichokes a la giudia (deep fried and crispy)

Fried red prawns

Fried baby squid

Tomatoes stuffed with breadcrumbs

### **Sweet**

Cannoli

Baci al caffe (hazelnut and coffee macarons)

Caprese 'bilivello' – chocolate and lemon almond cake

Sanguinaccio (sweet paté of pigs blood & chocolate) on bread

### **Items with a surcharge:**

Raw langoustines with lemon and rosemary (supplement £2 per piece)

Oysters with white balsamic vinegar and capers (supplement £1.50 per piece)

Seared scallops with gremolata (supplement £2.50 per piece)