



BOCCONCINO

19 BERKELEY STREET, MAYFAIR, W1J 8ED
EVENTS@BOCCONCINORESTAURANT.CO.UK
020 7499 4510



WELCOME TO BOCCONCINO

Nestled in the heart of Mayfair, Bocconcino is one of the most luxurious Italian restaurants in London.

About

Step away from the bustle of Berkeley Street, and into a stunning space that will transport you and your guests to the gorgeous climes of Italy with our classic cuisine, first class service and beautiful selection of wines. Using the freshest, finest ingredients our talented chefs will amaze and astound your guests, adding that extra special essence of Italy to any occasion.

Concept

Spearheaded by Mikhail Gokhner, Bocconcino is inspired by the clean flavours and warm ambience of the eponymous restaurant in Forte dei Marmi, a seaside resort town in Tuscany. The Berkeley Street dining room is grand in scale, split between two floors by a helical, wrought-iron staircase. The upstairs area is peppered with small, cosy alcoves, exposed brickwork and a cafe au lait design scheme that is equally suited for date nights, business dinners or lazy lunches with the family. For a bit of theatre, the downstairs section features a bar and open-plan kitchen, where pizzaiolos knead and toss the dough before popping the pies into a wood-fired oven.

Facilities

Bocconcino can be hired exclusively for any event, and features two floors. The plaza style dining area can seat 40, with bar area holding up to 16 more people. For bigger functions, you can choose the ground floor, which can seat up to 85 guests; this space also has three private booth sections, each can seat up to eight people.

Private Alcoves - up to eight seated guests
Lower Ground Floor - up to 40 seated guests
Ground Floor - up to 85 seated guests
Exclusive Hire - up to 127 seated guests

Opening Times

Monday - Saturday	12pm - 00:30am
Sunday [and Bank Holidays]	12pm - 22:30pm

Tube Station: Green Park

Perfect for every occasion

Be it a business meeting, entertaining clients for lunches and dinners, private dining, large corporate parties, networking events or parties, Bocconcino will be sure to impress your guests.





Party Set Menu I

Three Courses £55 [Lunch]

Antipasti to share

Carpaccio di manzo scozzese con salsa alla senape

Carpaccio of beef with mustard dressing

Burratina d'andria con pomodori e pesto

Andria burrata with tomatoes and pesto

Frittura di calamari con salsa tartara

Deep fried calamari with tartare sauce

Insalata di crescione, rape rosse, fichi, melograno e caprino

Watercress, beetroot, figs, goats cheese and pomegranate salad

Selezione di salumi Toscani

Selection of fine Tuscan cured meat

Secondi

Ravioli di zucchini e ricotta

Handmade ravioli with courgette and ricotta

Tagliata di manzo

Picanha beef steak with wild rocket, shaved parmesan and balsamic vinegar

Filetto di branzino in crosta di patate

Seabass fillet with potatoes, olives and tomatoes

Dolci

Tiramisu'

Coffee flavoured dessert with biscuits and mascarpone cheese

Cheesecake con composta di frutto della passione

New York style cheesecake with passion fruit compote

Bigne' alla crema con salsa al cioccolato

Profiteroles with chantilly cream and hot chocolate sauce

Semifreddo alla nocciola

Hazelnut semifreddo

Party Set Menu II

Four Courses £70

Antipasti to share

Carpaccio di manzo scozzese con salsa alla senape

Carpaccio of beef with mustard dressing

Burratina d'andria con pomodori e pesto

Andria burrata with tomatoes and pesto

Frittura di calamari con salsa tartara

Deep fried calamari with tartare sauce

Insalata di crescione, rape rosse, fichi, melograno e caprino

Watercress, beetroot, figs, goats cheese and pomegranate salad

Selezione di salumi Toscani

Selection of fine Tuscan cured meat

Pizza to share

Pizza diavola

Tomato sauce, mozzarella, spicy salami

Secondi

Ravioli di zucchini e ricotta

Handmade ravioli with courgette and ricotta

Bistecca di manzo Scozzese

Rib-eye steak with tomato and mushrooms

Filetto di bransino in crosta di patate

Seabass fillet with potatoes, olives and tomatoes

Dolci

Tiramisu'

Coffee flavoured dessert with biscuits and mascarpone cheese

Cheesecake con composta di frutto della passione

New York style cheesecake with passion fruit compote

Bigne' alla crema con salsa al cioccolato

Profiteroles with chantilly cream and hot chocolate sauce

Semifreddo alla nocciola

Hazelnut semifreddo





Party Set Menu III

Four Courses £80

Focaccia and olives

Antipasti to share

Burratina d'andria con pomodori e pesto

Andria burrata with tomatoes and pesto

Frittura di calamari con salsa tartara

Deep fried calamari with tartare sauce

Tartare di tonno pinna gialla, leggermente piccante

Yellowfin tuna tartare, slightly spicy

Carpaccio di manzo scozzese con salsa alla senape

Carpaccio of beef with mustard dressing

Parmigiana di melanzane

Aubergine parmigiana

Pizza to share

Pizza bocconcino

Stracchino, mozzarella, fresh tomatoes, parma ham

Pizza vegetariana

Tomato sauce, mozzarella, aubergine, courgette, red peppers

Secondi

Risotto con i funghi di bosco

Risotto with wild mushrooms

Bistecca di manzo Scozzese

Rib-eye steak with tomato and mushrooms

Filetto di tonno con peperoni dolci e olive taggiasche

Tuna fillet with sweet peppers and black olives

Dolci

Tiramisu'

Coffee flavoured dessert with biscuits and mascarpone cheese

Cheesecake con composta di frutto della passione

New york style cheesecake with passion fruit compote

Bigne' alla crema con salsa al cioccolato

Profiteroles with chantilly cream and hot chocolate sauce

Selezione di formaggi

Italian cheese board with Gorgonzola, Taleggio, Pecorino sardo, Pecorino al tartufo and Robiola

Canapé Menu

Kindly note this is a sample menu

Bites

Bruschetta

with tomatoes and mozzarella
£2

Rare roast beef

with mustard dressing
£3

Smoked salmon blini

£3

Bresaola involtini

with rocket and Parmesan
£3

Panzerotti al formaggio

Deep fried cheese pastries
£2

Skewer of Bocconcino

Mozzarella and cherry tomatoes
£2





GIANNI SCANDALIATO
GENERAL MANAGER
G.SCANDALIATO@BOCCONCINORESTAURANT.CO.UK

GRETA GERULYTE
RESERVATIONS & EVENTS MANAGER
EVENTS@BOCCONCINORESTAURANT.CO.UK