

BOCCONCINO

PRIVATE DINING ROOM,
LOUNGE & TERRACE

SOHO

About Bocconcino

Born in 2006, nestled within Forte dei Marmi, Tuscany, our restaurant embraces the opulence of Italian cuisine, merging it seamlessly with the sophistication of London's culinary scene. Initially capturing the elegance of the Mediterranean, we transported a unique dining experience to the heart of Mayfair and, in 2023, our newest site, Soho. Evolving into a symbol of chic dining, our venues have earned numerous accolades and caught the eye of discerning diners and glossy magazines alike. A crowning achievement was being awarded the title of "Best Luxury Restaurant" in the 2023 British Restaurant Awards.



WE'VE BEEN FEATURED IN:

COUNTRY & TOWN
HOUSE

TimeOut

GLAMOUR

ELLE

Forbes

Condé Nast
Traveler

STYLIST

METRO

PRIVATE DINING ROOM

Stunning chic interiors and intimate atmosphere set the scene for your private event of authentic cuisine and first class service in Soho. Private Dining Room, located on the lower ground floor of Bocconcino Soho, is available for full private hire. Including a private bar and a DJ deck, this space creates a well-rounded event tailored specifically to you.



PRIVATE DINING ROOM

PRIVATE DINING
UP TO
25 GUESTS

STANDING RECEPTION
UP TO
30 GUESTS



PLEASE NOTE: ANY EXPENDITURES THAT EXCEED THE AGREED MINIMUM SPEND WILL BE CHARGED ADDITIONALLY









LOUNGE & TERRACE

STANDING RECEPTION EVENTS
UP TO
25 GUESTS

AVAILABLE
MON-THU ALL DAY
FRI LUNCH ONLY



The lounge and terrace area is ideal for intimate summer parties and events. With floor-to-ceiling windows that open up and elegant marble tables, it's perfect for lunch meetings, office drinks, birthday parties, and other celebrations.

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BOCCONCINO

SOHO

3-COURSE SET MENU

£65 PP

ANTIPASTI TO SHARE

Burrata D'andria con Pomodorini Datterino e Pesto
Andria Burrata with Baby Plum Tomatoes & Pesto

Frittura di Calamari con Salsa Tartara
Deep Fried Calamari with Tartare Sauce

Prosciutto di Parma con Panzerotti Fritti al Formaggio
Parma Ham with Deep Fried Cheese Pastries

PRIMI & SECONDI TO SHARE

Pappardelle con Funghi Selvatici e Stracciatella
Pappardelle with Wild Mushrooms & Stracciatella Cheese

Filetto di Salmone con Broccoli e Pomodorini al Forno
Salmon Fillet with Broccoli & Oven Baked Cherry Tomatoes

Tagliata di Manzo Servita Con Pomodoro Arrosto e Funghi
Rump Steak Served with Roast Tomato & Mushroom

DOLCE TO SHARE

Tiramisù al Bicchiera
Coffee Flavoured Dessert with Biscuits & Whipped Mascarpone Cream

Cheesecake con Composta di Frutta Della Passione
New York Style Cheesecake with Passion Fruit Compote

Gelato Soffice Alla Vaniglia
Made to Order Vanilla Soft Serve Ice Cream.
Served with Chocolate Sauce & Hazelnuts



KINDLY NOTE THAT THE MENUS PROVIDED IN THIS PACKAGE ARE SAMPLE MENUS ONLY. AS SUCH, THE SPECIFICS AND PRICING ARE SUBJECT TO CHANGE. FOR THE COMPLETE AND CURRENT MENUS, PLEASE REACH OUT TO US.

BOCCONCINO

SOHO

3-COURSE SET MENU

£85 PP

ANTIPASTI TO SHARE

Burrata D'andria con Pomodorini Datterino e Pesto
Andria Burrata with Baby Plum Tomatoes & Pesto

Parmigiana di Melanzane
Aubergine Parmigiana

Tartare di Tonno Piccante con Salsa Vitello Tonnato
Tuna Tartare with Chili Flakes & Vitello Tonnato Sauce

Frittura di Calamari con Salsa Tartara
Deep Fried Calamari with Tartare Sauce

PRIMI & SECONDI TO SHARE

Tagliatelle al Tartufo Nero
Tagliatelle with Black Truffle

Risotto ai Frutti di Mare
Seafood Risotto

Bistecca di Ribeye con Pomodoro, Portobello e Rucola
Ribeye Steak with Beef Tomato, Portobello Mushrooms & Rocket

Branzino Arrosto con Patate, Olive Taggiasche, Capperi e Pomodorini
Roasted Sea Bass with Baby Potatoes, Taggiasca Olives, Capers & Cherry Tomatoes

DOLCE TO SHARE

Tiramisù al Bicchiere
Coffee Flavoured Dessert with Biscuits & Whipped Mascarpone Cream

Torta di Limone con Meringa Italiana
Lemon Meringue Tart

Cheesecake con Composta di Frutta Della Passione
New York Style Cheesecake with Passion Fruit Compote

Gelato Soffice alla Vaniglia
Made to Order Vanilla Soft Serve Ice Cream.
Served with Chocolate Sauce & Hazelnuts



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SOHO

canapé

£4 EACH

Tuna tartare on tartellette with spicy tuna mayo

Mushroom arancini

Potato and scamorza croquette

Panzerotti — cheese pastry

Salmon mousse blini with smoked caviar

Beetroot salad on tartellette

£3.75 EACH

Mini tiramisù

Mini passion fruit cheesecake

Mini chocolate profiteroles

Mini pecan pie

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.
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If you would like more information, please contact us
to discuss your requirements.

020 7499 4510

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