

BOCCONCINO
SOHO

FESTIVE LUNCH MENU

3-COURSE SET MENU | £70 PP

AVAILABLE FOR GROUPS OF 9+ GUESTS

ANTIPASTI TO SHARE

Selezione di salumi Italiani
Selection of fine Italian cured meats

Mozzarella di bufala campana alla caprese
Buffalo mozzarella served with basil, pesto & baby plum tomatoes

Parmigiana di melanzane
Aubergine parmigiana

Tartare di tonno piccante con salsa vitello tonnato
Tuna tartare with chili flakes & vitello tonnato sauce

Carpaccio di rapa rossa con formaggio di capra e noci
Beetroot carpaccio with goat cheese & walnuts

PRIMI & SECONDI TO SHARE

Ravioli ripieni di spinaci e ricotta con salsa di pomodorini
Ravioli stuffed with spinach & ricotta in a cherry tomato sauce

Chuck-eye steak servito con insalata di rucola e Parmigiano
Chuck-eye steak served with rocket & Parmesan salad

Pesce spada alla griglia con caponata di verdure
Grilled swordfish with vegetable caponata

DOLCI TO SHARE

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone cream

Gelato soffice alla vaniglia
Made to order vanilla soft serve ice cream with chocolate sauce & hazelnuts

Cheesecake al frutto della passione
Passion fruit cheesecake

If you have any specific allergy or dietary requirements, please ask a member of staff who will be happy to help.
A discretionary service charge of 12.5% will be added to your bill.

BOCCONCINO

SOHO

FESTIVE GROUP MENU

3-COURSE SET MENU | £80 PP

AVAILABLE FOR GROUPS OF 9+ GUESTS

ANTIPASTI TO SHARE

Carpaccio di manzo scozzese con salsa alla senape
Scottish beef carpaccio with mustard dressing

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

**Insalata di carciofi crudi con avocado
e Parmigiano Reggiano**
Artichoke salad with avocado & Parmesan shavings

Tartare di ricciola con avocado, arancia e soia
Yellowtail tartare with avocado, orange & soy sauce

PRIMI & SECONDI TO SHARE

Spigola grigliata, patate novelle, finocchio e salsa alle olive
Grilled butterflied seabass, baby potatoes, fennel, olive dressing

Bistecca di costata con patate cremose e jus di vitello
Ribeye steak with creamy potatoes & veal jus

Risotto zafferano con ossobuco a cottura lenta
Saffron risotto with slow cooked ossobuco

Ravioli ripieni di granchio, burro infuso all'aglio e caviale
Homemade ravioli with crab, butter & caviar

DOLCI TO SHARE

Panettone rivisitato
Panettone bread & butter pudding

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone cream

Torta foresta nera
Black forest cake

Gelato con Amarene Fabbri
Soft serve ice cream with Amarena cherries

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BOCCONCINO

SOHO

FESTIVE GROUP MENU

4-COURSE SET MENU | £120 PP

AVAILABLE FOR GROUPS OF 9+ GUESTS

ANTIPASTI TO SHARE

Focaccia al rosmarino
Olives & focaccia

Capesante con purè di topinambur e funghi chiodini
Seared scallops, Jerusalem artichokes purée, shimeji mushroom & veal jus

Vitello tartufato
Slow cooked veal with truffle mayo & truffle shavings

Tartare di manzo con formaggio caprino e patate chips
Beef tartare with hazelnut & caprino cheese with potato crisps

Mazzancolle shrimps tempura
Mazzancolle in tempura

Burrata con tartufo e giardiniera
Burrata with truffle & pickled vegetables

Selezione di salumi Italiani
Selection of fine Italian cured meats

Insalata di carciofi crudi con avocado e Parmigiano Reggiano
Artichoke salad with avocado & Parmesan shavings

PIZZA TO SHARE

Pizza Bocconcino / Pizza truffle / Pizza bufalina

SECONDI TO SHARE

Risotto zafferano con ossobuco a cottura lenta
Saffron risotto with slow cooked ossobuco

Raviolone ripieno di ricotta e spinaci, con tuorlo e tartufo
Raviolone stuffed with ricotta cheese, spinach, egg yolk & truffle

Polpo scottato con purea di piselli e vegetali arrosto
Seared octopus with pea purée & roasted vegetables

Costolette di agnello con frutti di bosco e salsa al lampone
Lamb cutlets with braised cabbage, mixed berries & raspberry sauce

DOLCI TO SHARE

Panettone rivisitato
Panettone bread & butter pudding

Tiramisù al bicchiere
Coffee flavoured dessert with biscuits & whipped mascarpone cream

Torta foresta nera
Black forest cake

**Bigné alle mandorle ripieni di gelato alla nocciola,
salsa al cioccolato e mandorle**
Almond bigné filled with hazelnut ice cream, chocolate sauce & almonds

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