

BOCCONCINO

SOHO

3-COURSE SET MENU ♦ £120 PP

ANTIPASTI TO SHARE

Rosemary focaccia bread & olives

Burrata with heritage tomatoes, balsamic vinegar & basil

Artichoke salad with avocado & shaved parmesan

Beef carpaccio with shimeji mushrooms, mustard dressing & black truffle

Yellowtail tartare with avocado mousse, orange & caviar

Scallops with cauliflower purée, beurre blanc & chips

PIZZA

Pizza Bocconcino / Pizza al tartufo / Pizza bufalina

MAIN COURSE

Ravioli with slow-cooked beef & sage

Porcini mushroom and black truffle risotto

Roasted rack of lamb with herb crust, roasted roots,
roasted onion & gravy

Halibut with friarielli sauce, sautéed leek & caviar

DOLCE TO SHARE

Tiramisù

Baked Alaska with vanilla ice cream

Lemon and white chocolate cheesecake with raspberry sauce

Black Forest cake

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 13.5% will be added to your bill.