

BOCCA di LUPO

MENU

2 course min. / 75

3 course min. / 90

5 course Degustation / 110 + wines / 55

8 course Degustation / 140 + wines / 85

FIRST

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

KINGFISH + CUCUMBER + DAIKON + YUZU

BABY BEETROOTS + LIQUORICE SPONGE + WALNUT + CHOCOLATE

CHARRED OCTOPUS + WOOD FIRED POTATO + PAPRIKA

BLUE FIN TUNA BELLY + VEAL + CAPERS

PASTA + GUANCIALE + PECORINO + PEPPER

SECOND

CHARCOAL MALTAGLIATI + ASPARAGUS + LEMON + TRUFFLE PARMESAN

PUMPKIN RAVIOLI + BUGTAIL + CARROT + CURRANTS

NANNYGAI + TOAMTO + LEEK EMULSION + CREME FRAICHE

LAMB BACKSTRAP + SHOULDER + EGGPLANT + GRAINS

BEEF SHORT RIB + CAULIFLOWER + JUS

PORK + PARSNIP + GRAPES + CABBAGE

SIDES /10

TRUFFLE MASHED POTATO

GRILLED COS + YOLK + ANCHOVY + CHICKEN SALT

ROCKET + PEAR + WALNUT + PARMESAN

THIRD

BEEF FAT BROWNIE + BUTTERMILK + COCONUT CARAMEL

POPCORN + BEURRE NOISETTE + THYME

TRIPLE CREAM BRIE + MANDARIN + RHUBARB

CHEESE

CHEESE SELECTION + MUSCATELS + FRUIT LOAF + FIG

MITOLO

BOCCA di LUPO

DEGUSTATION MENU

5 course / 110 + wine 55

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

17 MITOLO JESTER *Vermentino*

PASTA + GUANCIALE + PECORINO + PEPPER

16 DOMINICO NEGRO *Serra Lupini Roero Arneis*

BABY BEETROOTS + LIQUORICE SPONGE + WALNUT + CHOCOLATE

15 MITOLO 7TH SON *Grenache Shiraz Sagrantino*

NANNYGAI + TOMATO + LEEK EMULSION + CREME FRAICHE

15 MITOLO SAVITAR *Shiraz*

TRIPLE CREAM BRIE + MANDARIN + RHUBARB

15 MONTE DELLE VIGNE *Lambrusco*

MITOLO

BOCCA di LUPO

DEGUSTATION MENU

5 course / 110

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

PASTA + GUANCIALE + PECORINO + PEPPER

BABY BEETROOTS + LIQUORICE SPONGE + WALNUT + CHOCOLATE

NANNYGAI + TOMATO + LEEK EMULSION + CREME FRAICHE

TRIPLE CREAM BRIE + MANDARIN + RHUBARB

MITOLO

BOCCA di LUPO

DEGUSTATION MENU

8 course / 140

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

17 MITOLO JESTER *Vermentino*

KINGFISH + CUCUMBER + DAIKON + YUZU

16 TAVIGNANO *Verdicchio dei Castelli di Jesi*

CHARCOAL MALTAGLIATI + ASPARAGUS + LEMON + TRUFFLE PARMESAN

16 GIRLAN PLATTENRIEGEL *Pinot Bianco*

BABY BEETROOTS + LIQUORICE SPONGE + WALNUTI + CHOCOLATE

17 MITOLO SMALL BATCH *Grenache Rosé*

BLUE FIN TUNA BELLY + VEAL + CAPERS

16 MURI GRIES *Lagrein*

BEEF SHORT RIB + CAULIFLOWER + JUS

06 MITOLO SAVITAR *Shiraz*

CHEESE SELECTION + MUSCATELS + FRUIT LOAF + FIG

13 MITOLO SERPICO *Cabernet Sauvignon*

BEEF FAT BROWNIE + BUTTERMILK + COCONUT CARAMEL

NV SPADAFORDA *Amnesia*

MITOLO

BOCCA di LUPO

DEGUSTATION MENU

8 course / 140

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

KINGFISH + CUCUMBER + DAIKON + YUZU

CHARCOAL MALTAGLIATI + ASPARAGUS + LEMON + TRUFFLE PARMESAN

BABY BEETROOTS + LIQUORICE SPONGE + WALNUT + CHOCOLATE

BLUE FIN TUNA BELLY + VEAL + CAPERS

BEEF SHORT RIB + CAULIFLOWER + JUS

CHEESE SELECTION + MUSCATELS + FRUIT LOAF + FIG

BEEF FAT BROWNIE + BUTTERMILK + COCONUT CARAMEL

MITOLO

BOCCA di LUPO

MENU

GROUPS OF 10 +
3 COURSE / 100

FIRST

CORN CONSOMMÉ + MUSHROOM + GARLIC + CHICKEN

CHARRED OCTOPUS + WOOD FIRED POTATO + PAPRIKA

BABY BEETROOTS + LIQUORICE SPONGE + WALNUT + CHOCOLATE

SECOND

CHARCOAL MALTAGLIATI + ASPARAGUS + LEMON + TRUFFLE PARMESAN

NANNYGAI + ALMOND + ZUCCHINI + HERB EMULSION

LAMB BACKSTRAP + SHOULDER + EGGPLANT + GRAINS

SIDES TO SHARE

TRUFFLE MASHED POTATO

ROCKET + PEAR + WALNUT + PARMESAN

THIRD

BEEF FAT BROWNIE + BUTTERMILK + COCONUT CARAMEL

POPCORN + BUERRE NOISETTE + THYME

CHEESE SELECTION + MUSCATELS + FRUIT LOAF + FIG

MITOLO