

FIVE COURSE

Tasting Menu

by Chef Marco Corsica

AVAILABLE SUNDAY TO THURSDAY. MON-THU: 12 PM — 10 PM | SUN: 12 PM — 8 PM

Chef Marco Corsica's culinary adventure started before his first professional kitchen experience at 16. Born in Posillipo, Napoli, he learned traditional Italian cooking from his grandparents — fishing with his grandfather and cooking with his Nonna.

Marco honed his skills in Italy before moving to London, where he rose through the ranks at renowned restaurants and notably worked with three-Michelin-star chef Marco Pierre White.

Since 2014, Marco has been vital to establishing Bocconcino as London's top authentic Italian restaurant. In 2022, the Tasting Menu debuted, featuring Marco's favorite dishes rooted in Italian heritage from his extensive culinary journey.

Tartare di ricciola con avocado, arancia e soya

Yellowtail tartare with avocado, orange and soy sauce

🍷 Taittinger Brut Reserve, NV

Capesante con purea di topinambur e funghi chiodini

Seared scallops, Jerusalem artichoke, shimeji mushroom & veal jus

🍷 Chardonnay "Sermine", Ca' del Baio, Piedmont, 2021

Tagliolini con granchio e datterino giallo

Homemade tagliolini with dorset crab and yellow baby plum tomatoes

🍷 Sauvignon Blanc "Sanct Valentin", St. Michael-Eppan, Trentino Alto Adige, 2021

Filetto di tonno con vegetali arrosto e salmoriglio

Fillet of yellowfin tuna with roasted vegetables and salmoriglio sauce

🍷 Gavi di Gavi "Black Label", La Scolca, Piedmont, 2022

Gelato soffice alla vaniglia

Made to order vanilla soft serve ice cream (served with chocolate sauce & hazelnuts)

🍷 Cannonau Passito "Antonio Argiolas 100", Argiolas, Sardinia, 2010

£60 pp | £150 pp

WITH WINE PAIRING

ALL GLASSES ARE POURED AS A TASTING PORTION (100 ML). TASTING MENU IS AVAILABLE FOR THE ENTIRE TABLE ONLY.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER
A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL